



# PENTHOUSE

(Served family style, not individual orders)

## — Breakfast Menu —

### ❖ Fruits

- FRESH FRUIT PLATE
- TROPICAL FRUIT PLATE *(with yogurt and granola)*

### ❖ Eggs

- EGGS BENEDICT (W/ HASH BROWN)  
*(Canadian ham, hollandaise sauce)*
- RANCH STYLE EGGS (W/ BEANS ON THE SIDE)  
*(fried eggs with red sauce made with tomato and guajillo chilli)*
- DIVORCED EGGS (W/ BEANS ON THE SIDE)  
*(fried with red and green sauce)*
- SCRAMBLED EGGS (W/ HASH BROWN OR BEANS)  
*(options: ham, pork sausage or bacon)*
- FLORENTINE OMELETTE (W/ HASH BROWN)  
*(spinach, onion, shrimp, with hollandaise sauce)*
- OMELETTE SUPREME (W/ BEANS)  
*(ham, cheese, bacon, sausage, tomato and onion).*

### ○ VITAMIN OMELETTE SALAD

*(Egg's White with spinach, onion, mushrooms, & green salad on the side)*

- OMELETTE RANCHERO (W/ BEANS).  
*(cheese, onion, tomato and red sauce)*
- POCHÉ EGGS.  
*(bread and lyonnaise potato)*

### ❖ Other options

- HOT CAKES. (OPTIONS: NATURAL, STRAWBERRY, BLUEBERRY, BANANA, WHOLE WHEAT)
- BURRITOS (EGGS WITH CHEESE AND BEANS)
- FRENCH TOAST (REGULAR OR WHOLE WHEAT)
- SPINACH CREPES (W/ GREEN PEPPER SLICED AND CORN SAUCE)
- MEXICAN CHILAQUILES (OPTIONS: GREEN OR RED SAUCE)
- BAGELS (CREAM CHEESE, SMOKED SALMON, LETTUCE, RED ONION AND CAPERS)
- MEXICAN BEEF WITH CHILI
- MACHACA

NATURAL JUICE: (OPTIONS: ORANGE, GRAPEFRUIT OR GREEN W/ SPINACH, PINEAPPLE, ORANGE AND NOPAL)

## — Lunch Menu —

- ❖ CLUB SANDWICH (W/ FRENCH FRIES)  
*(with jam, cheddar cheese, bacon, chicken) and french fries*
- ❖ BLT SANDWICH  
*(bacon, lettuce, tomato and potatoes)*
- ❖ PANINI WITH GRILLED CHICKEN  
*(cheddar cheese, spinach and french fries on the side)*
- ❖ PEPITO SANDWICH  
*(arrachera steak, guacamole, lettuce, tomato, onion slice and french fries on the side)*
- ❖ HAMBURGER (OPTIONS: CHICKEN OR BEEF)  
*(with bacon, tomato, lettuce leaves, grilled onion and french fries on the side)*
- ❖ NACHOS  
*(options: chicken, arrachera steak or shrimp)*
- ❖ TACOS (OPTIONS: FISH OR SHRIMP)  
*(guacamole and pico de gallo)*
- ❖ CATCH OF THE DAY  
*(white rice and vegetables on the side)*
- ❖ STUFFED POBLANO PEPPER  
*(shrimp and cheese)*
- ❖ MIXED FAJITAS  
*(chicken, shrimp, beef with beans on the side)*
- ❖ FILLED AVOCADO  
*(shrimp, lettuce, tomato and thousand island dressing)*
- ❖ BURRITOS (SHRIMP, MARLIN OR TUNA)
- ❖ CHICKEN NUGGETS AND FRENCH FRIES

## — Appetizers —

- ❖ REQUESÓN CHEESE W/ CHILLI SLICE
- ❖ CHEESE MELT WITH PORK SAUSAGE OR FRESH MUSHROOMS
- ❖ GUACAMOLE
- ❖ SALSA MEXICANA (PICO DE GALLO)

## — Salads —

- ❖ CHEF SPECIAL SALAD  
(tomato, organic lettuce, cheddar cheese, ham, bacon, hard-boiled eggs and grilled chicken with ranch dressing)
- ❖ MEXICAN SALAD  
(baby lettuce, roasted corn, pumpkin seeds, cucumber curls and coriander dressing)
- ❖ GRILLED FRUIT SALAD  
(organic lettuce, goat cheese, crusted goat cheese, balsamic vinaigrette)
- ❖ CESAR SALAD  
(options: shrimp, chicken or arrachera steak)
- ❖ CAPRESE SALAD  
(tomato, fresh mozzarella with a delicious basil pesto)
- ❖ MIXED SALAD  
(organic lettuce, cajún chicken with citric vinaigrette)
- ❖ FRUIT SALAD  
(seasonal fruits with yogurt, fresh mint, chilli and ginger) **Not very spicy.**

## — Cream & Soup —

- ❖ MINISTRONE  
*(Italian soup made with different vegetables)*
- ❖ TORTILLA  
*(with fresh cheese, avocado and special cajún cream)*
- ❖ XOCHITL  
*(with chicken slice, fresh vegetables and white rice)*
- ❖ SEVEN SEAS  
*(with seasonal seafood)*
- ❖ ONION (FRENCH)
- ❖ CHICKEN BROTH (WITH VEGETABLES AND RICE)
- ❖ CREAM SOUPS (ANY VEGETABLE)
- ❖ SHRIMP CREAM
- ❖ YELLOW CORN CREAM
- ❖ BLACK BEANS CREAM
- ❖ ASPARAGUS CREAM SPECIAL

## — Main course dinner —

### ❖ GRILL

- BBQ RIBS
- RIB EYE STEAK
- NEW YORK STEAK
- GRILLED CHICKEN
- PORK CHOPS OR BEEF
- MIXED STICKS (CHICKEN, STEAK AND SHRIMP)

### ❖ FISH

- CURRY
- VERACRUZ STYLE
- ZARANDEADO FILET

### ❖ PASTA

- SEAFOOD SPAGHETTI (w/ POMODORO SAUCE)
- PESTO SPAGHETTI
- BOLOGNESE SPAGHETTI
- LASAGNA WITH BOLOGNESE

### ❖ CEVICHE

- VALLARTA STYLE  
*(fish, tomato, onion, carrot and coriander)*
- MAZATLÁN STYLE  
*(shrimp, tomato, cucumber and onion)*
- COSTA RICA STYLE  
*(fish, red & green bell pepper, coriander, cucumber)*
- YUCATÁN STYLE  
*(octopus, red onion, coriander and olive oil)*

### ❖ OTHER OPTIONS

- TAMPIQUEÑA  
*(arrachera steak, stuffed chili, chicken enchilada, guacamole, beans and white rice) **This is a big portion dish for Mexican food lovers.***
- STUFFED SHRIMP  
*(American cheese wrapped in bacon)*
- SHRIMP WITH GARLIC
- SHRIMP SCAMPI

SIDE DISHES: Baked potato, Vegetables (broccoli, carrot and cauliflower), Refried beans or White rice.

## — Oriental food & Sushi —

- NIGUIRIS (SALMON, TUNA, YELLOW TAIL, SHRIMP)
- CALIFORNIA ROLL
- SPICY TUNA ROLL
- RAINBOW ROLL
  
- ❖ SASHIMIS (THIN SLICES OF FISH)
  - CILANTROS'S SPECIAL  
(white fish, codiander sauce, spicy oil and avocado)
  - OCHO CASCADAS SPECIAL  
(seared tuna, black and white sesame, curry oil, ponzu soy sauce)
  - CURRICANES  
(small fish rolls with crab, spicy oil sauce, spicy mayonnaise)
  
- PHILADELPHIA ROLL
- TEMPURA ROLL
- TEPPANYAKI  
(grilled vegetables with chicken, meat and shrimp)
- TERIYAKI (CHICKEN, BEEF OR FISH)
  
- ❖ OTHER OPTIONS
  - YAKIMESHI  
(Fried rice with shrimp, beef or chicken)
  - CHOW MEIN  
(chicken, shrimp, beef with Chinese noodles)
  - CHOP SUEY  
(vegetables with shrimp, beef or chicken)

## — Desserts —

- ❖ SPECIAL FLAN
- ❖ TIRAMISÚ
- ❖ PANNA COTTA  
(VANILLA, STRAWBERRY OR MANGO)
  
- ❖ BANANA FLAMBÉ
- ❖ VANILLA FLAN
- ❖ CRÈME BRÛLÉE
  
- ❖ PANNA COTA
- ❖ APPLE STRUDEL
- ❖ CHEESE CAKE

\*IF YOU'RE LACTOSE INTOLERANT AND/OR HAVE FOOD ALLERGIES, PLEASE LET US KNOW IN FRONT DESK OR DIRECTLY TO THE CHEF/HOUSEMAN.