

Sandwich

CLUB SÁNDWICH \$150.00
Pan blanco ó integral, pavo, queso, tomate y jamón, servido con papas a la francesa.
CLUB SANDWICH
White or plain bread, with turkey, cheese, tomato and jam, server with french fries.

SÁNDWICH DE ATÚN \$130.00
Atún, queso Chihuahua, tomate, lechuga, pepino y cebolla.
TUNA SANDWICH
Tuna with Chihuahua cheese, tomato, lettuce, cucumber and onion.

SÁNDWICH DE POLLO \$130.00
Queso, tomate, lechuga, pepino y cebolla.
CHICKEN SANDWICH
Cheese, tomato, lettuce, cucumber and onion.

PEPITO DE ARRACHERA \$155.00
En pan baguette con frijoles refritos, albahaca, arrachera a la parrilla con cebolla frita y guacamole.
FLANK STEAK "PEPITO"
French baguette, with fried beans, basil, grilled flank steak and onion with guacamole.

Dulce tentación Sweet temptations

PASTEL DE CHOCOLATE \$60.00
CHOCOLATE CAKE

PASTEL DE ZANAHORIA \$60.00
CARROT CAKE

PASTEL DE QUESO \$60.00
CHEESE CAKE

FLAN NAPOLITANO \$60.00
NAPOLITAN FLAN

STRUDEL DE GUAYABA \$60.00
Tibio con helado de canela
WARM GUAVA STRUDEL
With cinnamon ice cream

GELATINA DE SABORES \$45.00
LIGHT
ASSORTED FLAVORS OF LIGHT
JELL-O

HELADOS \$60.00
Chocolate, vainilla, fresa y coco.
ICE CREAM
Chocoalte, vainilla, strawberry and coconut.

SORBETE \$55.00
Mandarina y limón.
SHERBETS
Mandarin and lemon.

Especialidades del Chef Chef's Specialties

PESCA DEL DÍA \$195.00
Con mantequilla de limón y alcaparras.
CATCH OF THE DAY
Lemon butter and capers.

CAMARONES AL GUSTO \$260.00
Servido con arroz.
SHRIMP YOUR CHOICE
Served with rice.

HAMBURGUESA SHERATON \$150.00
180 grs. De carne de res a la parrilla, tomate, tocino, queso Americano, lechuga y papas a la francesa.
SHERATON BURGER
180 grams. Of grilled beef, tomato, bacon, American cheese, lettuce and French fries.

HAMBURGUESA VALLARTA \$150.00
180 grs. De carne de res a la parrilla, tomate, cebolla, queso manchego, lechuga, chiles toreados y papas a la francesa.
VALLARTA BURGER
180 grams. Of grilled beef, tomato, manchego cheese, lettuce, fried chillies and potato slices.

TAQUITOS DE POLLO \$125.00
DORADOS
Servidos con frijoles refritos y guacamole.
DEEP FRIED CHICKEN TACOS
With refried beans and guacamole.

TAMPIQUEÑA DE RES \$225.00
Con guacamole, taco dorado, enchilada y arroz.
BEEF TAMPIQUEÑA
With guacamole, deep fried taco and refried beans.

FAJITAS DE RES, POLLO \$195.00
O MIXTAS FLAMEADAS
Las auténticas fajitas gratinadas al estilo Jalisco, flameadas con tequila.
BEEF CHICKEN OR MIXED FAJITAS
The true Jalisco style fajitas, flambe with tequila, au gratins.

ARRACHERA \$195.00
FLANK STEAK

Botanas Snack's

NACHOS

NATURALES \$95.00

PLAN IN NACHOS \$120.00

CON POLLO \$180.00

WITH CHICKEN \$180.00

CON CAMARÓN \$160.00

WITH SHRIMP \$160.00

CON ARRACHERA \$160.00

WITH FLANK STEAK \$160.00

QUESADILLAS \$95.00

NATURALES \$120.00

PLAN IN NACHOS \$180.00

CON POLLO \$180.00

WITH CHICKEN \$160.00

CON CAMARÓN \$160.00

WITH SHRIMP \$160.00

CON ARRACHERA \$160.00

WITH FLANK STEAK \$160.00

GUACAMOLE CON \$85.00

NACHOS \$85.00

NACHOS WITH GUACAMOLE \$85.00

CANASTA DE PAPAS A \$75.00

LA FRANCESA \$75.00

FRENCH FRIES IN A BASKET \$75.00

Orden especial Special order

ORDEN PARA DOS PERSONAS \$180.00
Plato de queso y carnes frías con salami, jamón, queso francés y holandés.
GOOD FOR TWO PERSONS
Cold cuts and cheese platter salami, ham, Dutch and French cheese.

SALMÓN AHUMADO CON SU \$190.00
GUARNICIÓN TRADICIONAL
SMOKED SALMON AND ITS
CONDIMENTS

JAMÓN SERRANO Y MELÓN \$180.00
PROSCIUTO HAM AND CANTALOUPE
MELON

CARPACCIO DE RES \$180.00
Con aceitunas, alcaparras, aceite de oliva, mostaza y queso parmesano.
BEEF CARPACCIO
IUT olive, capers, olive oil, mustard and parmesan cheese.

Box lunch

OPCIÓN 1 \$195.00
OPTION 1

1 CROISSANT DE JAMÓN Y QUESO

1 HAM & CHEESE CROISSANT

1 BARRA NUTRITIVA

1 ENERGY BAR

1 FRUTA DE MANO

1 FRUIT

1 REFRESCO

1 SOFT DRINK

1 AGUA EMBOTELLADA (600ML.)

1 BOTTLED WATER (600 ML.)

OPCIÓN 2 \$195.00
OPTION 2

1 SÁNDWICH DE QUESO GRUYERE Y

JAMÓN DE PAVO

1 GRUYERE CHEESE AND TURKEY

HAM SUB

1 BARRA NUTRITIVA

1 ENERGY BAR

1 FRUTA DE MANO

1 FRUIT

1 REFRESCO

1 SOFT DRINK

1 AGUA EMBOTELLADA (600ML.)

1 BOTTLED WATER (600 ML.)

Vinos y licores Wines & liquors

BOTELLA DE 750 ML. \$960 \$530*
CAPACITY 750 ML

WHISKY CHIVAS REGAL \$960 \$530*
750 ML

WHISKY BUCHANNAN' \$1050 \$650*
750 ML

JACK DANIELS \$870 \$480*
750 ML

RON BACARDÍ BLANCO \$600 \$450*
1 LT

VODKA ABSOLUT \$870 \$570*
750 ML

TEQUILA HERRADURA \$1150 \$650*
REPOSADO 1 LT

PRECIO ESPECIAL CLUB \$960 \$530
VACACIONAL \$1050 \$650*
***SPECIAL PRICE VACATION CLUB**

el **salvor** **flavor** OF THE **day**
DE EL **día**



Desayunos

Servido de las 6:00 am a las 12:00 pm.

Breakfast

Served from 6:00 am to 12:00 pm.

DESAYUNO CONTINENTAL \$135.00
Jugo de fruta fresco, plato de fruta fresco, pan dulce ó tostado, mantequilla y mermelada, café, té, chocolate ó leche.
CONTINENTAL BREAKFAST
Fresh fruit juice, fresh fruit plate, sweet roll sor toast bread, butter and jelly, coffee, tea chocolate or milk.

DESAYUNO AMERICANO \$155.00
Jugo de fruta fresco o plato de fruta fresco, dos huevos al gusto, con elección de jamón, tocino ó salchicha, con papa hash Brown, pan dulce ó tostado, mantequilla y mermelada, café, té, chocolate ó leche.
AMERICAN BREAKFAST
Fresh fruit juice, fresh fruit plate, two eggs at your choice with ham, bacon or sausage with hash Brown potatoe, sweet roll sor toast, butter and jelly, coffee, tea or milk.

DESAYUNO SHERATON \$198.00
Jugo de naranja, plato de frutas, omelette de jamón, tocino, salchicha y champiñones. Orden de pan dulce, café ó té.
SHERATON BREAKFAST
Orange juice, fresh fruit omelette with ham, bacon, sausage and mushrooms, sweet rolls, coffee or tea.

Jugos y frutas

Juices and fruits

PLATO DE FRUTAS FRESCAS \$75.00
FRESH FRUIT PLATE

ORDEN DE QUESO COTTAGE \$50.00
SIDE ORDER OF COTTAGE CHEESE

JUGOS \$48.00
Naranja, zanahoria ó toronja.
JUICES
Orange, carrot or grapefruit juice.

JUGOS \$48.00
Papaya, piña ó melón.
JUICES
Papaya, pineapple or melón juice.

JUGO ESPECIAL DE FRUTA DE TEMPORADA \$48.00
SEASONAL SPECIAL JUICE

LICUADO DE FRESA, PLÁTANO, MANZANA Ó MELÓN \$48.00
STRAWBERRY, BANANA, APPLE OR MELÓN MIX WITH MILK

Waffles & Hot cakes

WAFFLES Ó HOT CAKES \$80.00
Con tocino, jamón o salchicha.
WAFFLES OR HOT CAKES
Jam, bacon or sausage.

PAÑ FRANCÉS CON PINA ASADA \$60.00
FRENCH TOAST WITH ROASTED PINEAPPLE

Cereales

Cereals

CEREAL \$50.00
Zucaritas, Choco Krispis, Granola, Special K, Bran Flakes, All Bran, acompañados con platano ó frutas.
CORN FLAKES
Froste Flakes, Choco Krispis, muesli, Special K, Bran Flakes, All Bran, with Fruit at your choice.

AVENA CALIENTE CON LECHE Y MIEL \$50.00
HOT OAT MEAL WITH HONEY

YOGURT NATURAL \$54.00
De sabor ó bajo en grasa, con fruta picada, miel y granola.
NATURAL YOGURTH
Plain, Flavor or low calories yogurt with honey and muesli.

Huevos y omelets

Eggs & Omelette

HUEVOS TRADICIONALES AL GUSTO \$85.00
De sabor ó bajo en grasa, con fruta picada, miel y granola.
EGGS AT YOUR CHOICE
Fried, broiled, scrambled, ranchero, or mexicana style, with jam, bacon or sausage.

OMELETE DE TRES HUEVOS AL GUSTO \$105.00
Con queso, tomate, jamón y rajas poblanas.
OMELETTE WITH THREE EGGS
With cheese, tomato, ha, mushrooms, sausage, or bell pepper.

OMELETE CON SALMÓN AHUMADO Y QUESO CREMA \$135.00
SMOKED SALMON AND CHEESE OMELETTE

HUEVOS BENEDICTINE \$105.00
Pochados sobre pan inglés con lomo canadiense y salsa holandesa.
BENEDICTINE EGGS
Poached eggs on an English muffin with Canadian bacon and hollandaise sauce.

HUEVOS VERACRUZ \$85.00
Tortilla de maíz rellena de huevo a la Mexicana, bañados de salsa de frijol negro, con cebolla, chorizo y jalapeño frito.
EGGS VERACRUZ STYLE
Corn Tortilla with scrambled eggs mexicana style, black beans sauce, with onion, Spanish sausage and fried jalapeño.

Desayunos especiales

Breakfast specialties

CHILAQUILES \$105.00
Rojos ó verdes con pollo y gratinados.
CHILAQUILES
Refried corn tortilla stripes, with red or green sauce serve with chicken and topped with cheese.

MACHACA ESTILO NORTENO \$140.00
Carne seca con huevos, chile verde, tomate y cebolla.
DRY BEEF NORTHERN STYLE
Scrambled eggs with onion, tomato, and jalapeño.

QUESADILLAS FRITAS \$120.00
Acompañadas con guacamole.
FRIED "QUESADILLAS"
Served with guacamole.

ORDEN EXTRA DE: \$65.00
Jamón, tocino y salchicha.
SIDE ORDER OF:
Ham, bacon and sausage.

Bajo en calorías

Low calories

JUGO ENERGÉTICO \$48.00
Con piña, aplo, perejil y toronja.
THE "ENERGETIC JUICE"
With pineapple, celery, parsley and grapefruit.

OMELETE DE CLARAS DE HUEVO \$105.00
Cocinado sin aceite, relleno de nopal asado y queso panela.
THREE YOLKS EGGS OMELETTE
Cooked without ail and stuffed with nopal and panela cheese.

Menú para niños

Kid 's menu

MINI HOT CAKES \$45.00

HUEVOS SHERATOUGUI \$45.00
Revueltos con queso Amarillo.
SHERATOUGUI EGGS
Scrambled eggs with cheddar cheese.

MINI HAMBURGUESAS \$65.00
MINI HAMBURGERS

ESPAGUETTI SHERATOONS \$55.00
SPAGHETTI SHERATOONS

NUGGETS \$55.00



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Bebidas

Beverages

CAFÉ AMERICANO REGULAR Ó DESCAFEINADO \$32.00
COFFEE REGULAR OR DECAFFEINATED

MEDIA JARRA DE CAFÉ Ó TÉ (3) TAZAS \$75.00
HALF JAR COFFEE OR TEA (3 CUPS)

JARRA DE CAFÉ Ó TÉ (5 TAZAS) \$120.00
COFFEE OR TEA JAR (5 CUPS)

LECHE FRÍA Ó CALIENTE \$32.00
COLD OR HOT MILK

CHOCOLATE FRÍO Ó CALIENTE \$32.00
COLD OR HOT CHOCOLATE

CHOCOMILK \$35.00

MALTEADA DE SABORES \$40.00
MILK SHAKES

TÉ NEGRO CALIENTE Ó FRIO \$32.00
ICED OR HOT BLACK TEA

Comidas y cenas

Lunch & dinner

Ensaladas

Salads

ENSALADA SANTA FE \$100.00
Variedad de lechugas orgánicas, pollo empanizado, frijol negro, mango, grano de elote, totopo de tortilla de harina.
SANTA FE SALAD
Assorted of organic lettuces, breaded chicken, black beans, mango, sweet corn, and flour tortilla chips.

ENSALADA BBQ \$120.00
Variedad de lechugas orgánicas, pollo parrilla, Juliana de tortilla, salsa barbecue picosa.
BBQ SALAD
Assorted of organic lettuces, grilled chicken, fried tortilla slices, with spicy BBQ sauce.

ENSALADA DEL CHEF \$145.00
Lechuga, jitomate, pavo, jamón, queso manchego, roast beef.
CHEF SALAD
Lettuce, tomato, turkey, ham, manchego cheese and roast beef.

CLÁSICA ENSALADA CESAR \$110.00
Receta de la casa.
CLASSIC CESAR SALAD
House recipe.

CON CAMARÓN WITH PRAWN \$168.00

CON POLLO WITH CHICKEN \$125.00

Sopa

Soup

CALDO XOCHILT \$65.00
Consomé de pollo con verduras, aguacate, jitomate y cebolla.
XOCHILT BROTH
Chicken broth with vegetable, tomatoe, avocado and onion.

SOPA DE TORTILLA \$65.00
TRADITIONAL TORTILLA SOUP

SOPA DEL DÍA \$65.00
SOUP OF THE DAY

Pizzas

AL GUSTO \$160.00
Pepperoni, Hawaitiana , 4 quesos.
YOUR CHOICE
Pepperoni, Hawaitian, 4 cheese.

Pastas \$155.00

ESPAGUETTI FETUCCINI
PENNE RIGATE O FUSILLI AL GUSTO
BOLOGÑESA ALFREDO
PESTO QUESO
ARRABIATA O AL BURRO

FETUCCINI
SPAGHETTI
PENNE RIGATE OR FUSILLI YOUR CHOICE
BOLOGÑESA
ALFREDO
PESTO
CHEESE
ARRABIATA OR WITH BUTTER