

DESAYUNOS

SERVICIO AL CUARTO #247

ARCA
DE NOE
HOTEL

BEBIDAS

JUGO NATURAL 40

De naranja / toronja /
mandarina

LECHE CON CHOCOLATE 40

Frio o caliente

LICUADO 55

De chocolate, fresa o plátano

CAFÉ ORGÁNICO 30

Con leche o crema

CAPUCHINO 40

Con leche entera /
deslactosada / almendras

TÉ 30

Frio o caliente. De menta,
frutos rojos, manzanilla, limón

CLÁSICOS

COPA DE FRUTAS 70/85

Melón, papaya, manzana y
plátano / con granola o yogurt y
miel de abeja

AVENA 75

Hecha con leche o agua / Miel de
abeja o maple

CEREAL CON LECHE 70

Corn flakes / Apple Jacks / Pops/
Mini Wheats / Rice Krispies / Froot
Loops / Zucaritas

HOT CAKES / CON TOCINO 95/110

3 piezas acompañado con
mantequilla / Nutella /
Mermelada de fresa / Miel

PAN TOSTADO 45

3 piezas crujientes de pan integral o
blanco con mermelada y mantequilla

HUEVOS Y OMELETS

Todos van acompañados con frijoles y
tortillas de mano

HUEVOS REVUELTOS 95

Enteros o solo claras con:
jamón / tocino / queso / chorizo

OMELET DE JAMÓN Y QUESO 105

Enteros o solo claras

OMELET VEGETARIANO 95

Con espinacas, champiñones y
granos de elote

A LA MEXICANA 90

Revueltos con jitomate, cebolla
y chile

HUEVO EN SALSA 95

Revueltos con salsa verde o roja

HUEVOS RANCHEROS 95

Estrellados sobre tortilla y
bañados en salsa ranchera

ESPECIALIDADES MEXICANAS

SOPES 65/80

3 piezas con frijoles, crema y
queso / con pollo o chorizo

QUESADILLAS 80/95

3 piezas de tortilla a mano,
queso manchego, salsita verde
o roja / jamón / pollo / chorizo

ENCHILADAS OAXAQUEÑAS 140

Salsa verde, gratinadas con
rajitas poblanas, rellenas de
pollo

CHILAQUILES 110/140

En salsa verde o roja, con crema
y queso / pollo / huevo frito /
cecina

BREAKFAST

ROOM SERVICE #247

ARCA
DE NOE
HOTEL

DRINKS

FRESH PRESSED JUICE 40

Orange / grapefruit /
tangerine

CHOCOLATE MILK 40

Cold or hot

SHAKE 55

Chocolate / strawberry /
banana

ORGANIC COFFEE 30

With milk or cream

CAPUCCINO 40

With whole milk / lactose-free /
almond

TEA 30

Cold or hot. Mint / red fruits /
chamomile / lemon

EGGS & OMELETTES

All dishes are served with mashed
beans and handmade corn tortillas

SCRAMBLED EGGS 95

Whole or only egg whites with:
ham / bacon / cheese / chorizo

HAM AND CHEESE 105

OMELETTE

Whole egg or egg whites

VEGETARIAN OMELETTE 95

With spinach, mushrooms, and
corn

MEXICAN STYLE 90

Scrambled eggs with
tomatoes, onions, and chile

BATHED EGGS 95

Scrambled eggs bathed in green
or red sauce

RANCHERO EGGS 95

Soft eggs over a handmade corn
tortilla, bathed in a rancho sauce

CLASSICS

FRUIT CUP 70/85

Melon, papaya, apple & banana.
Add granola / yogurt with honey

OATMEAL 75

Made with milk or water with
honey or maple

CEREAL WITH MILK 70

Corn flakes / Apple Jacks / Pops/
Mini Wheats / Rice Krispies / Froot
Loops / Frosted Flakes

PANCAKES / WITH BACON 95/110

3 fluffy pieces with butter/
Nutella / strawberry jam / honey

TOAST 45

3 pieces of whole wheat or white
bread with jam and butter

MEXICAN SPECIALTIES

SOPES 65/80

3 handmade corn sopos with sour
cream, mashed beans, and cotija
cheese / add chicken or chorizo

QUESADILLAS 80/95

3 handmade corn tortillas with
Manchego cheese and green or
red sauce on the side. Add ham /
chicken / chorizo

ENCHILADAS OAXAQUEÑAS 140

Corn tortillas filled with shredded
chicken, bathed in green sauce,
topped with melted cheese and
Rajitas Poblanas

110/140

CHILAQUILES

Pieces of corn tortilla bathed in green or
red sauce, topped with sour cream and
cheese. Add chicken / fried egg / thin beef