

DESERTS

SWEAT BRED (one piece)	\$23.00
NAPOLITAN PUDDING (one slice)	\$85.00
CHOCOLAT SPECIAL (one slice)	\$85.00
CHESE TART (one slice)	\$80.00
MENU DESERT (one piece)	\$55.00
CHEESE CAKE (one slice)	\$85.00

HOT

BEVERAGES

AMERICAN (1 refil, 200 ml.)	\$41.00
COFFEE WITH MILK (200 ml.)	\$31.00
EXPRESS (60 ml.)	\$41.00
EXPRESS DOUBLE (120 ml.)	\$55.00
CUT EXPRESS (60 ml.)	\$51.00
EXPRESS DOUBLE CUT (120 ml.)	\$65.00
CAPUCCINO FLAVOR (180 ml.)	\$71.00
moka, vanilla, irish cream, almond.	
CAPUCCINO (180 ml.)	\$65.00
HOT CHOCOLAT (200 ml.)	\$57.00
WATER FOR COFFEE (200 ml.)	\$35.00
MILK FOR COFFEE (200 ml.)	\$39.00
HOT MILK (200 ml.)	\$30.00
TEA (200 ml.)	\$30.00
chamomile, lemon, black, peppermint, green, cinnamon.	

COLD

DRINKS

CHOCO MILK (300 ml.)	\$45.00
MILK SHAKE (300 ml.)	\$64.00
strawberry, chocolate, vanilla, walnut.	
MINERAL OR NATURAL LEMONADE (240 ml.)	\$48.00
NATURAL OR MINERAL ORANGE (240 ml.)	\$48.00
WATER BOTTLE (600 ml.)	\$25.00
CHAI TEA WITH WATER (200 ml.)	\$46.00
WITH MILK	\$56.00
PREPARED MINERAL (355 ml.)	\$40.00
GLASS OF FRESH WATER (240 ml.)	\$32.00
melon, papaya, watermelon, guava, pineapple.	

ICE CREAM SODA (300 ml.)	\$55.00
delicious lemon snow with cola soda.	
SODA (355 ml.)	\$37.00
clasic coca cola , light coca, coca zero, sidral, light sidral, fresca, fanta, sprite, squirt, sangria casera, gingerale.	
MANGO ICED TEA (300 ml.)	\$40.00
NATURAL JUICE (240 ml.)	\$40.00
orange, papaya, green, grapefruit, carrot.	
LEMONADE OR ORANGE PITCHER (1800 ml.)	\$127.00
mineral.	
1/2 LEMONADE OR ORANGE PITCHER (1000 ml.)	\$77.00
mineral.	
FRESH WATER PITCHER (1800 ml.)	\$110.00
melon, papaya, watermelon, guava, pineapple.	
1/2 FRESH WATER PITCHER (1000 ml.)	\$72.00
melon, papaya, watermelon, guava, pineapple.	
BEER (325 ml.)	\$45.00
indio, sol, tecate y tecate light.	
CLERICOT PITCHER (1800 ml.)	\$199.00
1/2 CLERICOT PITCHER (1000 ml.)	\$120.00
BEER (325 y 355 ml.)	\$48.00
bohemia clara, bohemia obscura, bohemia weizen, XX lager, XX ambar, corona, victoria.	
BEER (325 ml.)	\$48.00
negra modelo y negra modelo especial.	
MICHELADA	\$50.00 o \$55.00
depending the beer.	
CUBAN	\$65.00 o \$70.00
depending on the beer.	
HEINEKEN (355 ml.)	\$50.00
ULTRA (355 ml.)	\$50.00
HEINEKEN MICHELADA (355 ml.)	\$55.00
HEINEKEN CUBAN (355 ml.)	\$58.00
STELLA ARTOIS (330 ml.)	\$50.00
STELLA ARTOIS MICHELADA (355 ml.)	\$53.00
STELLA ARTOIS CUBAN (355 ml.)	\$58.00
NATURAL CLAMATO (355 ml.)	\$49.00
PREPARED CLAMATO (355 ml.)	\$59.00
CLAMATO WITH BEER (355 ml.)	\$70.00



HOTEL CATEDRAL

www.hotelcatedral.com

Any extra order on the plate will have a cost of 45.00

The grammage of food is its weight before cooking. / The consumption of raw foods are Responsibility of who consume them / large container \$12.00 7 small container \$6.00

APPETIZIERS

ROASTED CORN WITH BBQ SAUCE	\$105.00
POTATOES FRENCH (240 gr.)	\$75.00
RIBS BBQ (4 PIECES.)	\$148.00
COCKTAIL OF SHRIMPS (150 gr.)	\$134.00
CAST CHEESE (100 gr.)	\$112.00
WITH CHORIZO OR MUSHROOMS	\$129.00
100 gr. of cheese and 20 gr. of any of the others two ingredients.	
MOLCAJETE CATEDRAL (150 gr.)	\$109.00
PORK CRACKING WITH MORITA SAUCE	\$145.00
TAQUITOS CATEDRAL (6 pzas.)	
CHICKEN (120 gr.) \$133.00, BEEF (120 gr.) \$138.00, MIXED (120 gr.) \$145.00.	
Order of fried small taquitos, served with guacamole and beans.	

SUSHI

CALIFORNIA ROLL	\$142.00
Outside: rice and sesame, inside: seaweed, cucumber, avocado, shrimp (30 gr.) and Philadelphia cheese.	
TAMPICO ROLL	\$137.00
Rice roll with sesame on the outside, inside, seaweed, cucumber, avocado and Tampico sauce.	
ARRACHERRA ROLL	\$147.00
Breaded roll, stuffed with flank steak (100 gr.), bullfighting chiles, avocado and manchego cheese.	
SUSHI CAKE	\$175.00
Sushi as a sandwich, inside nori seaweed, carrot sticks, cucumber, shredded chicken (60 gr.), avocado and cream cheese. Lettuce and cucumber.	

BAGUETTES OR CHAPATAS

TURKEY HAM OR LEG (50 gr.)	\$104.00
with Saratoga potato.	

The prices are expressed in mexican pesos (mxn) and include 16% vat. Means and forms of Payment: cash, credit and debit cards (visa, master card, american express) no commission charge for Use of the same.

BEEF FILLET PEPITO	\$127.00
100 gr. of meat. With potato chips.	
ARRACHERA PEPITO	\$127.00
100 gr. of meat. With potato chips.	

SOUPS

CHICKEN BROTH (60 gr. big)	\$82.00
SOUP OF THE DAY	\$75.00
CREAM OF THE DAY	\$80.00
NOODLE SOUP	\$75.00
GARLIC SOUP	\$86.00
ONION SOAP	\$86.00
VEGETABLE SOUP	\$75.00
tomato stew with mixed vegetables.	
TALPEÑO SOUP	\$86.00
Tomato broth with cooked vegetables, chicken (50 gr.), avocado and chipotle chili the spicy flavor.	
AZTEC SOUP	\$98.00
Traditional soup with fried tortilla strips, in a tomato broth. Served with pasilla chili strips, pork cracking avocado, cheese and cream.	
XÓCHITL SOUP	\$86.00
Chicken broth (50 gr.), served with rice, vegetables and strips of fried tortilla. With avocado, squash blossom and chicken cubes.	

PASTAS

Choose your pasta: Spaghetti or Fettuccini (300 gr.)	
BOLOGNESE (100 gr.)	\$142.00
WITH SHRIMPS (8 pieces, 110 gr.)	\$171.00
ALFREDO WITH MUSHROOMS	\$145.00
POBLAN	\$135.00
AL PESTO	\$163.00
With crispy chicken (100 gr.), accompanied with cheese sauce.	

ANY CHANGE OF GARNISH OR MODIFICATION IN THE DISHES HAVE A COST OF \$ 15.00 EXTRA.

SALADS

GREEN SALAD \$132.00
Lettuce, spinach, avocado, cucumber, green pepper. Accompanied by balsamic vinegar.

SPINACH SALAD \$137.00
Spinach, goat cheese (40 gr.), walnut, apple, and cherry tomato. Accompanied by balsamic vinegar.

CHICKEN SALAD \$104.00
Chicken shredded (60 gr.), mixed with salad Russian and mayonnaise.

CATEDRAL CAESAR SALAD \$137.00
Ear lettuce, grilled chicken breast (60 gr.), croutons with parmesan cheese (50 gr.) and Caesar dressing.

LIGHT TUNA SALAD \$115.00
Tuna (130 gr.) mixed with pieces of tomato, onion, cilantro. Adorned with cucumber slices.

ROASTED PANELA CHEESE (100 gr.) WITH NOPAL (1 piece) \$75.00

CHEFF SALAD \$169.00
Lettuce bed fresh, with juicy strips of grilled chicken breast (60 gr.), ham (60 gr.), yellow cheese, Manchego cheese, bacon (60 gr.), panela cheese, tomato, avocado and egg cooked. Accompanied by Aurora dressing.

APPLE SALAD WITH PARMESAN \$159.00
Lettuce pieces, pear and apple. With a touch of apple cider vinegar.

FISHES AND SEAFOOD

FISH FILLET \$249.00
Delicious fish fillet (210 gr.) prepared the way you want choose; Veracruz-style, breaded, grilled, with garlic, with garlic mojo. Served with rice and vegetables.

SHRIMPS (5 pieces 200 gr.) \$365.00
Breaded, grilled, garlic sauce of spicy sauce. Served with rice and salad.

GRILLED SALMON \$269.00
Delicious grilled salmon loin (250 gr.). Served with rice and grilled vegetables.

ALMOND CRUST SALMON (250 gr.) \$286.00
Served with rice and mashed potatoes.

MEATS

BEAF "ALAMBRE" \$216.00
Juicy and tender fillet cubes (200 gr.) with pepper morron, bacon and onion. Everything melted and accompanied with flour tortillas.

MIGNON FILLET \$262.00
Juicy fillet (220 gr.) with bacon, on grilled vegetables. Bathed with delicious sauce gravy and mushrooms. Served with French fries.

TAMPIQUEÑA MEAT \$235.00
(220 gr.) of soft fillet, with its traditional garnish of rice, beans, guacamole and a mole enchilada.

BEEF STEAK TIPS \$217.00
Tender cubes of fillet (200 gr.) prepared to the Mexican style, chipotle or grilled. Accompanied by refried beans.

BEEF MILANESA STEAK (250 gr.) \$195.00
Accompanied with french fries and vegetables steamed.

GRILLED STEAK (200 gr.) \$192.00
With vegetables and french fries.

ARRACHERA (200 gr.) \$249.00
Juicy and soft grilled meat. Served with refried beans and guacamole.

CHAMORRO (350 gr.) \$173.00
Rich and soft pork chamorro, baked and served with guacamole and beans.

RIB EYE ANGUS (300 gr.) \$375.00

BURGER AND SANDWICHES

MIGNON BURGER \$156.00
200 gr. of juicy meat with yellow cheese, onion and caramelized bacon. Accompanied by french fries.

CRISPY CHICKEN BURGER \$153.00
200 gr. Crispy fried chicken with lettuce and tomato. Accompanied by fries.

CATEDRAL HAMBURGER \$175.00
200 gr. of juicy meat with manchego cheese, Caramelized onion and bacon, cheese, pineapple.

HAM AND CHEESE SANDWICH \$105.00
Three pieces of toasted handmade bread, ham (60 gr.) and yellow cheese. Accompanied with Saratoga potato.

CLUB SANDWICH \$132.00
Traditional sandwich with toasted bread, tomato, chicken (60 gr.), ham (90 gr.), bacon (30 gr.) and yellow cheese. Accompanied by french fries (120 gr.)

SPROUTED SANDWICH \$105.00
Prepared with wholemeat bread, alfalfa germ, ham turkey (60 gr.), panela cheese and tomato. Accompanied by fresh lettuce.

BIRDS

TIZOC BREAST \$155.00
Breast stuffed with red chilaquiles (120 gr.) With the traditional red sauce house, cream, cheese and refried beans.

GRILL CHICKEN BREAST (200 gr.) \$162.00
Served with French fries and steamed vegetables.

CHICKEN MILANESA (200 gr.) \$171.00
Served with French fries and steamed vegetables.

SWISS CHICKEN BREAST (200 gr.) \$174.00
Grilled breast with tomato, avocado and ham, with Italian sauce and gratin. Accompanied by french fries.

1/4 CHICKEN (180 gr.) \$188.00
Leg and thigh prepared Mexican style, fried with Veracruz mole style. Served with refried beans.

CHICKEN STRIPS (200 gr.) \$137.00
Tender strips of breast, marinated in garlic mojo and served with vegetables and mashed potatoes.

MEXICAN

CATEDRAL ENCHILADAS \$142.00
Three pieces of corn tortilla with chicken shredded (100 gr.), Gratin with green sauce, accompanied with refried beans.

MEXICAN ENCHILADAS \$131.00
Three pieces of corn tortilla with chicken (100 gr.) shredded, green or red sauce, cheese, cream. Accompanied by refried beans.

MOLE ENCHILADAS \$136.00
Three pieces of corn tortilla with chicken (100 gr.) shredded. With cheese, rice and our traditional mole.

DISHES

CHILE EN NOGADA (only in season) \$148.00
Traditional poblano chili, stuffed with ground meat (200 gr.) prepared. Bathed with walnut, decorated with parsley and fresh pomegranate.

CHEFF'S SUGGESTIONS

CHEESE PIZZA (130 gr. Portion 30 cm.) \$125.00

PEPPERONI PIZZA (100 gr. Portion 30 cm.) \$135.00

HAWAIIAN PIZZA (ham 60 gr. Portion 30 cm.) \$145.00

SALE FROM 6:00 PM.

RED FRUITS SALAD \$152.00
Lettuce mix with red fruits and dressing. With goat cheese (40 gr.) and praline nut.

CHEFF TAQUITOS \$243.00
Five cubes of marinated flank steak (200gr.). Served with finely cut fried potatoes. Garnish of guacamole and bullfighting chiles.

SWISS ENCHILADAS \$148.00
Three pieces of flour tortilla stuffed with chicken (100 gr.) Melted in red Italian sauce with cream.

VEGETARIAN QUESADILLAS \$121.00
Three pieces of corn tortilla with poblano rajás, corn grains, squash blossom and mushrooms. Served on a mirror of ranch sauce.

ENFRIJOLADAS \$119.00
Three pieces of corn tortilla with shredded chicken (100) gr. In bean sauce with cheese and cream.

BEEF FLAUTAS \$139.00
Three pieces of corn tortilla stuffed with beef (150 gr.) cheese, cream, lettuce, avocado and tomato.

CHICKEN TACOS \$125.00
Three pieces of corn tortilla stuffed with chicken (100 gr.) cheese, cream, lettuce. Served with refried beans and guacamole.