
























BREAKFAST MENU












FRUITS & CEREALS

- Seasonal Fruit | Cottage Cheese or Organic Yogurt | Homemade Granola   **\$260**
- Michoacán Berries | Greek Yogurt | Homemade Granola | Agave Nectar (Healthy Option)    **\$ 330**
- Muesli | Chia | Oats | Coconut | Granola with Semi-sweet Chocolate | Blueberries | Peach | Candied Orange (Healthy option)    **\$280**

SWEET CORNER

- French Toast | Brioche Bread | Ginger Milk, Butter Essence & Cardamom | Mascarpone Cream with Yuzu Notes | Candied Walnuts | Pink Peppercorn Peaches | Plum | Apple | Red Cherries   **\$410**
- Assorted Homemade Baked Pastries     **\$220**
- Homemade Almond Croissant      **\$100**
- Double Chocolate “Concha”   **\$60**

MEXICAN CLASSICS

- Red, Green or “Divorciados” Chilaquiles | Avocado | Cheese | Cream | Onion | Cilantro   **\$320**
- With Salted Mexican Beef  **\$440**
- With Chicken  **\$400**
- With Egg  **\$350**
- Vegetarian “Enmoladas” | Mole | Sautéed Vegetables with Tofu | Soy Cream | Onion | Coriander | Avocado   **\$350**
- “Molletes” | Cheese | Refried Beans | Mexican Salsa | Artisan Bread   **\$330**
- with Flank Steak  **\$425**
- with Chorizo  **\$360**



**Rare or undercooked products are consumed under customer responsibility.*

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. All prices are in Mexican pesos. The gratuity is not mandatory.

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






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The Ritz-Carlton, Mexico City

Av. P.º de la Reforma 509, Cuauhtémoc, 06500 Ciudad de México, CDMX T. 55 2734 3480










All our eggs are free-range chickens, five hens per square meter, without antibiotics or additives to accelerate their growth; we are in favor of a dignified treatment in products of animal origin.


“Tortilla del Campo” | Eggs | Cheese | Potatoes | Fava Beans | Broad Beans Mexican | Corn Truffle | Cilantro | “Poblano” Mole          **\$410**



Bean Tlacoyos | Pork Belly | Green Sauce | Purslane | Cured Cactus Salad with Onion and Tomato | Farm Cotija Cheese | Watercress Salad | Sour Cream  **\$425**

Bean Tlacoyo | Vegan Meat | Green Sauce | Purslane | Cured Cactus Salad with Onion and Tomato | Vegan Pea Cheese | Watercress Salad  **\$430**

Stone-Oven-Baked Eggs | Seasonal Mushrooms | Potatoes | Salted Mexican Beef | “Borracha” Sauce | Cream | “Cotija” Cheese    **\$440**

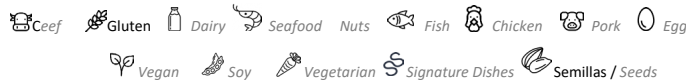
“Divorciados” Chapultepec Eggs | Fried Eggs | Plantain | Mexican Sausage | Beans | Corn Tortilla | “Cotija” Cheese     **\$430**

Mexican Beef | Bean Sauce | Onion & Cilantro | Corn Tortillas | Limes | “Chiles Toreados”  **\$440**

“Tacos Revolcados” | Pork “Carnitas” | Beans | Cured Cactus Salad | Green Sauce | “Mexicana” Sauce | Pickled Onion | Avocado   **\$410**

SIDES

Avocado	\$95
Bacon	\$95
Sausage	\$95
Egg	\$45
Yogurt	\$95
Fage Greek Yogurt	\$120
Berries	\$140
Hashbrown Potato	\$70
Smoked Salmon	\$195
Salted Mexican Beef	\$120



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INTERNATIONAL CLASSICS

Eggs as you like | Omelette, Scrambled or Fried to choose. *Ingredients to choose:* Ham, Bacon, Onion, Tomato, Spinach, Mushrooms, Pepper, Asparagus **\$430**

Benedict Eggs | Poached Eggs | Canadian Ham | Hollandaise Sauce | English Muffin **\$450**

With Smoked Salmon **\$520**

Avocado Toast | Poached Eggs | Mashed Avocado | Tomato | Organic Farm Greens | Cilantro Sauce | "Macha" Sauce | Sourdough Bread **\$410**

Smoked Salmon Bagel | Smoked Salmon | Cream Cheese with Dill and Lemon | Pickled Mustard Seeds | Asparagus Salad | Avocado | Micro Greens **\$470**

Samos Croque Madame | Fried Egg | Black Forest Ham | Spinach | Cheese | Truffle Oil **\$430**

The portion in grams informs the weight of the raw protein (if applies) and/or the total weight of the raw dish.

ALCOHOLIC BEVERAGES

- Mimosa (120 ml) **\$460**
- Champagne Louis Roederer Collection*
- Bellini (120 ml) **\$300**
- Prosecco La Marca
- Bloody Mary (165 ml) **\$300**
- Carajillo (120 ml) **\$300**

FRESH JUICES AND WATER

- Carrot | Grapefruit | Orange | Green
- Hethe Natural (750 ml) **\$90**
- Still Water **\$140**
- Sparkling Water **\$140**

HOT BEVERAGES

- Americano (230 ml) **\$110**
- Capuccino (230 ml) **\$120**
- Café de Olla (230 ml) **\$120**
- Moka (230 ml) **\$120**
- Latte (230 ml) **\$120**
- Espresso (30 ml) **\$110**
- Double Espresso **\$120**
- Hot Chocolate **\$115**
- Te Selección Mighty Leaf (230 ml) **\$120**
- Mighty Leaf Tea Selection*

WELLNESS SELECTION \$120

Matcha Latte with Coconut Milk

Golden Milk Latte | Milk of Choice | Turmeric | Ginger | Cinnamon | Black Pepper | Agave Syrup and Vanilla (by request)



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LUNCH & DINNER MENU


1:00 PM – 10:30 PM



SAMOS
SABORES MÍOS

APPETIZERS

“Milpa” Soup | Epazote Herb | Squash Blossom | Poblano Chili Sofrito | Squash | Fava Beans |

Tender Chilacayote (Healthy Option)  **\$330**

Watermelon “Tiradito” | Jicama | Avocado | Radish |

Serrano Pepper | Cilantro | Tamarind Sauce  
(Healthy option) **\$350**

Corn Cream | Roasted Baby Corn | Shrimp | Corn “Infladita” | Avocado | Tender Corn Cream **\$330**



Sweet Potato Salad | Grilled Sweet Potato | Honey | Jocoque | Lemon | Pumpkin Seeds | Celery Sprouts | Arugula | Fried Kale |

Greek Yogurt | Chili Powder   **\$350**

Burrata from Guanajuato | Roasted Beet Purée | Grilled “Criollo” Beets | Balsamic Vinaigrette | Mizuna and Watercress Mix | Dried Chili Powder |

Yellow Lemon Zest   **\$460**

DEL MAR | FROM THE SEA

Kampachi Cured in Activated Charcoal | Avocado Mousse | “Criollo” Cilantro | Chiltepin Water | Shaved

Tostada | Mango Sorbet  **\$310**

Pacific Black “Aguachile” | Shrimp | Red Onion | Cucumber | Chiltepin Chili | Avocado |

Cracked Corn Tostada    **\$480**

Yellow Ceviche | Fish | Manzano Chili Pepper | Sweet Potato | Jicama | Red Onion | Corn | Cilantro |

“Guajillo” Chili Oil   **\$480**



Seafood Cocktail | Octopus | Shrimp | Fish | Oyster | Cocktail Sauce | Avocado | Cilantro | Serrano Chili |

Bruja Sauce | Green Olives | Shaved Tostadas   **\$430**

FROM THE CORN





Garlic Octopus Sopes with Nixtamalized Corn Chips | Potatoes | Refried Beans | Cambray Onion Petals |

Cilantro Criollo   **\$450**

Roasted Portobello Tlayuda (200 g) | Refried Beans | Grilled Portobello | Watermelon Radish | Marinated Tofu | Avocado | Heirloom Tomato | Cilantro | Crushed Red Pepper Sauce   **\$420**

“Gorditas Gobernador” | Corn Dough | Shrimp | Cheese | Mexican Salsa | Cilantro | Lime | Morita Chili Sauce |

Cactus Salad      **\$440**

Mushrooms “Gorditas” | Corn Dough | Beans | Red Cabbage | Avocado Mousse | Cilantro     **\$420**

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

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TACOS TIME

Tempura Shrimp Taco | Grilled Pineapple Relish | Cambray
Onion | Jalapeño Chili | Cheese Crust | Chipotle Mayo  
 **\$450**

Crusted Rib Eye | Purslane Salad | Guero Chile | Avocado
Garnish    **\$920**






Mushroom “Tinga Tacos” | Quelites Salad | Beans | Chipotle
Mayo (option ) **\$410**





Pork “Al Pastor” | Grilled Pineapple | Onion |
Cilantro   **\$450**




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MAIN COURSES

The Josper wood-fired oven is used to cook our proteins.

“Zarandeada” Nayarit Style Cauliflower | Mexican-Style
Lentils | Red “Pipian” Mole | Spiced Cilantro Sauce   
 (opción ) **\$450**



“Zarandeado” Octopus Nayarit Style | Farm Greens |
Guacamole | Rice with Plantain | Green “Macha” Sauce with
Corn Tortilla     **\$1,100**

“Enamorada” Eggplant | Josper-Grilled Eggplant Strips |
Charred Tomato Sauce | White Rice | Grilled Baby Corn |
Confit Potatoes   (option ) **\$520**



Catch of the Day in Homemade Breadcrumb Crust |
Parmesan | Parsley | Yellow Lemon | Butter | Turnip |
Carrots | Chili-Garlic Sauce   




Catch of the day **\$660**



Chilean Salmon **\$710**



Marinated Organic Chicken | Polenta Cake With
Fava Beans and Epazote | Plum and Black Pepper
Sauce | Cambray Onion | Baby Corn | Chilacayote 
 **\$520**

Hidalgo Pork Belly | Butternut Squash Purée | Butter
| Ataulfo Mango and Habanero Sauce | Baby

Eggplant | Roasted Leeks | Pickled Mustard Seeds 
 **\$470**

Beer-Braised Short Rib | Plantain Purée | Smoked
Oaxaca Cheese | Grilled Green Beans | Meat Jus  
 **\$750**

Homemade Beef Burger | Caramelized Onion |
Bacon | Monterrey Cheese | Mayo Mustard | French
Fries | Brioche Bread **\$580**
 

Vegetarian Burger | Soy Meat | Lettuce | Tomato | Red
Onion | Avocado Mousse | Homemade Brioche Bun
   **\$480**



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Flank Steak | Mashed Potatoes | Charred Chilies |
Cheese Sauce | Grilled Onion | Grilled Nopales |

Quelites Salad | Cilantro | Lemon | Flour tortillas 🌮🥕



\$1100

SIDES

New York Angus | Mille-Feuilles of Chayote | Sun-Dried
Tomato | Grilled Broccoli with Lemon and Truffle Oil |

Huitlacoche Sauce 🌿🥕🥔🥑

\$970

Avocado

\$95

Rice

\$80

Charred Chilies

\$60

Asparragus

\$160

Farm Greens

\$160

Fries

\$250

Chicken

\$95

Pasta in Tatemada Sauce | Seafood | Baby Squid |
Cabbage | Shrimp | Scallops, Pasta of Your Choice

(80g): Penne | Fusilli | Spaghetti | Fettuccine 🥕🌿 **\$680**

Flour Tortillas

\$60

Squash Blossom "Tetela" | Corn Dough | Bean Purée |

Cactus Salad | Poblano Mole | Hoja Santa Powder 🌿🥕

Corn Tortillas

\$60

🥕 (option 🌿)

\$450

Vegetables

\$95



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DESSERTS

The Ritz-Carlton Cake | Confit Orange | Grand Marnier | Coffee Ice Cream **\$330**

Perfect to share

Royal Pavlova | Lemon Cream | Swiss meringue | Vanilla Ice Cream **\$390**

Perfect to share

Corn Cake | Caramelized Nuts | Marzipan Ice Cream | Rompope **\$390**

Perfect to share

“Ate con Queso” | Manchego Cheese Mousse | Quince “Ate” | Apple Compote **\$290**

“Tres Leches” Cake | Vanilla Cake | Saffron | “Cajeta” **\$310**

Mammee Crème Brûlée | Mammee | Caramel | Amaranth Tile **\$290**

Berries Cobbler | Vanilla Crumble | Berries Compote | Basil Ice Cream **\$290**

Coconut and Guava Panacotta | Coconut Milk | Guava and Hibiscus Gelée **\$220**

(opción)

Artisanal Ice Creams and Sorbets **\$210**

(opción)

HOT BEVERAGES

Café Americano (230 ml) **\$110**

Capuccino (230 ml) **\$120**

Café de Olla (230 ml) **\$120**

Moka (230 ml) **\$120**

Latte (230 ml) **\$120**

Espresso (30 ml) **\$110**

Double Espresso(60 ml) **\$120**

Hot Chocolate (230 ml) **\$115**

Mighty Leaf Tea Selection(230 ml) **\$120**

MILKS

Whole

Lactose Free Milk

Skimmed Milk

Oatmeal

Coconut

Almond

Soy



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