

# Komali

Restaurant & Room Service / EXT. 500 or 501.  
Opening hours: Monday to Saturday from 7:00 to 22:45 hours.  
Sunday and Holidays from 8:00 to 22:00 hours.

**KALI**  
HOTELS

## BREAKFASTS

Add juice (355 ml.) or fruit (100 g.) and coffee or tea **+\$45.00**

<b>-Eggs or omelette (2 pieces.)</b> Fried or scrambled eggs with 2 ingredients of your choice: ham / sausage / bacon / cheese.	<b>\$115.00</b>
<b>-Fruit plate (165 g.)</b> Add natural or strawberry yogurt / granola / honey.	<b>\$80.00</b> <b>+\$20.00</b>
<b>-Natural green or red chilaquiles (180 g.)</b> With mole With chicken (60g.) or egg (2 pieces.) With grilled beef (100 g.)	<b>\$95.00</b> <b>+\$30.00</b> <b>+\$30.00</b> <b>+\$65.00</b>
<b>-Molletes (3 pieces.)</b> Ham / sausage / bacon (60 g.) With chistorra (80 g.)	<b>\$115.00</b> <b>+\$30.00</b> <b>+\$45.00</b>
<b>-Hot cakes or French toast (3 pieces.)</b>	<b>\$105.00</b>
<b>-Quesadilla trio (3 pieces.)</b> Squash blossom / mushrooms / spinach.	<b>\$105.00</b>
<b>-Light sandwich</b> Ham / panela cheese / lettuce / avocado / tomato.	<b>\$105.00</b>

<b>-Ham and cheese croissant (1 piece.)</b> Served with French fries.	<b>\$115.00</b>
<b>-Komali Scrambled Eggs (2 pieces.)</b> Scrambled with beans and chorizo. Served with green or red chilaquiles.	<b>\$155.00</b>
<b>-Motuleño Eggs (2 pieces.)</b> Served in a casserole with ranchera sauce / fried plantain / vegetables.	<b>\$145.00</b>
<b>-Huevos Komali (2 pzs.)</b> Huevos fritos o revueltos sobre una sincronizada bañados en salsa verde o roja.	<b>\$145.00</b>
<b>-Poblano Omelette (2 pieces.)</b> Filled with poblano peppers / corn. Served with beans / grilled panela cheese.	<b>\$160.00</b>
<b>-Country-style Omelette (2 pieces.)</b> Filled with spinach / mushrooms / green beans. Served with a mixed salad.	<b>\$155.00</b>
<b>-Skirt steak Komali (200 g.)</b> Served with chilaquiles / beans / grilled panela cheese.	<b>\$280.00</b>

## LIGHT DISHES

<b>-Stuffed Zucchini (3 pieces.)</b> Stuffed with eggplant / onion / panela cheese.	<b>\$145.00</b>
<b>-Caprese Salad (120 g.)</b> Tomato / mozzarella / basil vinaigrette.	<b>\$145.00</b>
<b>-Lemon Chicken Breast (200 g.)</b> Grilled chicken breast with Eureka lemon / served with salad and rice.	<b>\$180.00</b>
<b>-Grilled Chicken Breast (200 g.)</b> Served with a mixed salad.	<b>\$180.00</b>

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## APPETIZERS

<b>-Nachos with cheese (170 g.)</b> With Cheddar cheese, jalapeños and pico de gallo.	<b>\$130.00</b>
<b>-French fries (150 g.)</b>	<b>\$75.00</b>
<b>-Enpanadas (3 pieces.)</b> Choices: Ham and cheese / Corn and cheese / Poblano peppers and cheese	<b>\$95.00</b>
<b>-Spanish tortilla (1 piece.)</b> *40 minutes preparation time.	<b>\$280.00</b>
<b>-Chistorra with cheese (200 g.)</b>	<b>\$155.00</b>
<b>-Charcuterie board (240 g.)</b> Serrano ham / cooked ham / sausages / olives / panela cheese / manchego cheese	<b>\$320.00</b>
<b>-Guacamole with chips (230 g.)</b>	<b>\$95.00</b>
<b>-Fish tiradito (200 g.)</b> Fresh fish strips / ponzu sauce / ginger / red onion / serrano chili / cilantro.	<b>\$220.00</b>

## KOMALI SPECIALS

<b>-Skirt Steak (200 g.)</b> Served with 3 colored corn tortillas and beans (1 piece)	<b>\$280.00</b>
<b>-Komali Chicken Breast (200 g.)</b> Grilled chicken breast served with grilled panela cheese / spring onions / blistered peppers.	<b>\$195.00</b>

<b>-Komali Milanese</b> Served with 3 colored corn tortillas / beans / grilled panela cheese.	<b>\$265.00</b>
<b>-Skirt Steak Fajitas</b> Sautéed with bell peppers / bacon / onion served with guacamole.	<b>\$265.00</b>
<b>-Primavera Pasta with Salmon</b> Pasta in creamy white sauce, broccoli / carrots / zucchini grilled salmon (180 g.).	<b>\$320.00</b>

## SOUPS AND SALADS

<b>-Caesar Salad (175 g.)</b> Romaine lettuce, Caesar dressing, Parmesan cheese, croutons. Add chicken (100 g.)	<b>\$135.00</b> <b>+\$50.00</b>
<b>-Chef Salad (200 g.)</b> Mixed greens / ham / manchego cheese / chicken breast / hard-boiled egg.	<b>\$150.00</b>
<b>-Chicken or Tuna Salad (200 g.)</b> Carrots / peas / potatoes / lettuce / dressing.	<b>\$140.00</b>
<b>-Gratinated Garlic Soup (240 ml.)</b> Chicken broth base / roasted garlic / manchego cheese	<b>\$90.00</b>
<b>-Gratinated Onion Soup (240 ml.)</b> Chicken broth base / roasted onion / manchego cheese.	<b>\$90.00</b>
<b>-Soup of the Day (240 ml.)</b>	<b>\$55.00</b>
<b>-Chicken Consommé with Vegetables (280 ml.)</b>	<b>\$75.00</b>
<b>-Tortilla Soup</b> Fried tortilla / avocado / cheese / guajillo chili / cream.	<b>\$95.00</b>
<b>-Tlalpeño Broth</b> Shredded chicken / vegetables / avocado / pork crackling / chipotle.	<b>\$95.00</b>

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## CHICKEN

<b>-Breaded Chicken Milanese (200 g.)</b> Served with French fries.	<b>\$180.00</b>
<b>-Chicken Alambre (220 g.)</b> Sautéed chicken strips / bell pepper / onion / bacon / gratin.	<b>\$230.00</b>
<b>-Cordon Bleu (200 g.)</b> Chicken breast stuffed with ham and cheese / breaded. Served with vegetables and rice.	<b>\$230.00</b>
<b>-Chicken Breast Stuffed with Spinach and Cheese (200 g.)</b> Served with rice and vegetables.	<b>\$230.00</b>

<b>-Filet Sandwich (200 g.)</b> Mayonnaise and beans inside. served with French fries.	<b>\$230.00</b>
<b>-Breaded Filet (200 g.)</b> Served with French fries.	<b>\$230.00</b>
<b>-Skirt Steak Tacos (200 g.)</b> Sautéed skirt steak strips with onion. Served on flour tortillas with guacamole.	<b>\$250.00</b>

## SHRIMP AND FRESH CATCH

<b>-Filete de pescado (200 g.)</b> Choices: Breaded / garlic butter / ajillo / grilled. Served with rice and vegetables.	<b>\$260.00</b>
<b>-Wrapped Fish Fillet (200 g.)</b>	<b>\$290.00</b>
<b>-Coconut Shrimp (220 g.)</b> Breaded with a special coconut mixture.	<b>\$320.00</b>
<b>-Shrimp (220 g.)</b> Choices: Breaded / garlic butter / ajillo / grilled.	<b>\$300.00</b>
<b>-Komali Shrimp (250 g.)</b> Stuffed with cheese, wrapped in bacon	<b>\$350.00</b>

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## SANDWICHES

Served with French fries.

<b>-Club sandwich (280 g.)</b> Chicken breast / ham / cheese / bacon.	<b>\$155.00</b>
<b>-Hamburger (180 g.)</b> Beef patty / mayonnaise / tomato / onion / jalapeño chili / ketchup / dressing.	<b>\$135.00</b>
<b>-Special Hamburger (200 g.)</b> Beef patty / mayonnaise / tomato / onion / jalapeño / chili / ketchup / dressing / pineapple / cheese.	<b>\$165.00</b>
<b>-Club Panini (200 g.)</b> Turkey ham / cheese / tomato / lettuce / house dressing.	<b>\$160.00</b>
<b>-Chicken Panini (200 g.)</b> Breaded chicken breast / cheese / bacon / tomato / lettuce / house dressing.	<b>\$190.00</b>
<b>-Three Cheese Panini (190 g.)</b> Gouda cheese / mozzarella cheese / panela cheese / onion chutney.	<b>\$180.00</b>
<b>-Skirt Steak Panini (200 g.)</b> Skirt steak / cheese / bacon / tomato / lettuce / house dressing.	<b>\$260.00</b>

<b>-Chicken or Cheese Fried Tacos (4 pieces.)</b> Corn tortilla / cheese or chicken / cream / grated cheese / lettuce / tomato / avocado.	<b>\$130.00</b>
<b>-Chicken Sopes (3 pieces.)</b> Corn sopes / beans / lettuce / grated cheese / chicken or chorizo.	<b>\$125.00</b>
<b>-Ensenada Tacos (3 pieces.)</b> Battered fish strips / lettuce / pico de gallo / mayonnaise / roasted salsa.	<b>\$260.00</b>
<b>-Shrimp Tacos (3 pieces.)</b> Battered shrimp / lettuce / pico de gallo / mayonnaise / roasted salsa.	<b>\$250.00</b>

## PASTAS (230 g.)

<b>-Fettuccine or Penne (230 g.)</b> Add chicken (100 g.) Choices: <b>-Primavera</b> Creamy white sauce / broccoli / carrots / zucchini. <b>-Bolognese</b> Roasted tomato sauce / beef / Parmesan cheese / basil. <b>-Three Cheese</b> Creamy mozzarella / Parmesan sauce.	<b>\$140.00</b> <b>+\$40.00</b>
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## ARTISANAL PIZZA (240 g.)

<b>Choices:</b>	<b>\$245.00</b>
<b>-Pepperoni</b>	
<b>-Hawaiana</b> Pineapple / ham.	
<b>-Three Cheese</b> Mozzarella / manchego / american	
<b>-Vegetarian</b> Mushrooms / red onion / olives / bell peppers.	

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## DESSERTS

<b>-Vigilante (100 g.)</b> Quince jam / cheese.	<b>\$80.00</b>
<b>-Ice Cream Platter (100 g.)</b> Vanilla / strawberry / chocolate	<b>\$65.00</b>
<b>-House Flan (120 g.)</b>	<b>\$75.00</b>
<b>-Cake (150 g.)</b>	<b>\$95.00</b>
<b>-Cajeta Crepes (3 pieces.)</b>	<b>\$130.00</b>

<b>-Americano coffee (250 ml.)</b>	<b>\$40.00</b>
<b>-Capuccino / Latte (250 ml.)</b>	<b>\$55.00</b>
<b>-Espresso</b>	<b>\$45.00</b>
<b>-Double espresso</b>	<b>\$55.00</b>
<b>-National tea (250 ml.)</b>	<b>\$40.00</b>

## DRINKS

<b>-Orange or grapefruit juice (320 ml.)</b>	<b>\$45.00</b>
<b>-Mixed juices (320 ml.)</b> Choices: Green / beet / anti-flu / carrot.	<b>\$55.00</b>
<b>-Smoothies or shakes (400 ml.)</b> Choices: Banana / papaya / oats / vanilla / chocolate seasonal fruit	<b>\$60.00</b>
<b>-Milkshakes (400 ml.)</b> Choices: Vanilla / strawberry / chocolate.	<b>\$75.00</b>
<b>-Milk (320 ml.)</b>	<b>\$40.00</b>
<b>-Hot or cold chocolate (250 ml.)</b>	<b>\$55.00</b>

<b>-Sodas (355 ml.)</b> Coca-Cola Regular / Coca-Cola sugar free / Coca-Cola Light / Sprite / Fanta / Fresca / Sidral Mundet / Mineral water.	<b>\$45.00</b>
<b>-Lemonade or orangeade (320 ml.)</b>	<b>\$55.00</b>
<b>-Water (400 ml.)</b>	<b>\$35.00</b>
<b>-National beer (355 ml.)</b> Corona / Victoria / Montejo / León.	<b>\$60.00</b>
Modelo Especial / Negra Modelo Stella Artois / Ultra.	<b>\$70.00</b>
<b>-Clamato (320 ml.)</b>	<b>\$65.00</b>

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## WINES

### RED WINES

	Bottle (750 ml.)
<b>-L.A. Cetto Cabernet</b>	<b>\$520.00</b>
<b>-Casillero del Diablo</b>	<b>\$580.00</b>
<b>-Cune</b>	<b>\$600.00</b>
<b>-Don Luis Merlot</b>	<b>\$580.00</b>
<b>-Nebbiolo Reserva</b>	<b>\$640.00</b>
<b>-Pesquera Crianza</b>	<b>\$1,320.00</b>
<b>-Don Luis Concordia</b>	<b>\$680.00</b>

### WHITE & ROSÉ WINES

	Bottle (750 ml.)
<b>-Blanc de Zinfandel</b>	<b>\$530.00</b>
<b>-Blanc de Blancs</b>	<b>\$480.00</b>
<b>-Diamante</b>	<b>\$500.00</b>

### WINES BY THE GLASS

Glass (187 ml.) **\$105.00**

Choices:

<b>-LA Cetto Cabernet (Tinto)</b>
<b>-LA Cetto Petit Sirah (Tinto)</b>
<b>-LA Cetto Blanc de Blancs (Blanco)</b>
<b>-LA Cetto Blanc de Zinfandel (Rosado)</b>



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## LIQUORS

### RUM

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Bacardi Blanco</b>	<b>\$95.00</b>	<b>\$950.00</b>
<b>-Bacardi Solera</b>	<b>\$95.00</b>	<b>\$950.00</b>
<b>-Appleton Special</b>	<b>\$95.00</b>	<b>\$950.00</b>
<b>-Matavain Clásico</b>	<b>\$115.00</b>	<b>\$1150.00</b>
<b>-Havana 7</b>	<b>\$145.00</b>	<b>\$1500.00</b>
<b>-Zacapa</b>	<b>\$300.00</b>	<b>\$3000.00</b>

### VODKA & GIN

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Smirnoff</b>	<b>\$95.00</b>	<b>\$950.00</b>
<b>-Absolut azul</b>	<b>\$100.00</b>	<b>\$1050.00</b>
<b>-Beefeater</b>	<b>\$145.00</b>	<b>\$1550.00</b>
<b>-Bombay Sapphire</b>	<b>\$170.00</b>	<b>\$1800.00</b>
<b>-The London N° 1</b>	<b>\$195.00</b>	<b>\$2100.00</b>
<b>-Hendrick's</b>	<b>\$185.00</b>	<b>\$1900.00</b>

### TEQUILA & MEZCAL

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Centenario Reposado</b>	<b>\$115.00</b>	<b>\$1150.00</b>
<b>-Centenario Plata</b>	<b>\$115.00</b>	<b>\$1150.00</b>
<b>-Tradicional</b>	<b>\$145.00</b>	<b>\$1000.00</b>
<b>-Herradura Blanco</b>	<b>\$100.00</b>	<b>\$1500.00</b>
<b>-Don Julio Blanco</b>	<b>\$155.00</b>	<b>\$1600.00</b>
<b>-Don Julio Reposado</b>	<b>\$160.00</b>	<b>\$1600.00</b>
<b>-Don Julio 70</b>	<b>\$175.00</b>	<b>\$1750.00</b>
<b>-Maestro Doble Diamante</b>	<b>\$180.00</b>	<b>\$1850.00</b>
<b>-Mezcal 400 conejos</b>	<b>\$170.00</b>	<b>\$1600.00</b>
<b>-Mezcal Amaráns joven</b>	<b>\$190.00</b>	<b>\$1800.00</b>

### APERITIFS

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Vermouth Cinzano</b>	<b>\$95.00</b>	<b>\$950.00</b>
<b>-Martini Blanco</b>	<b>\$115.00</b>	<b>\$1150.00</b>
<b>-Martini Rosso</b>	<b>\$135.00</b>	<b>\$1150.00</b>

### LIQUEURS

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Amareto Disaronno</b>	<b>\$150.00</b>	<b>\$1650.00</b>
<b>-Baileys</b>	<b>\$120.00</b>	<b>\$1280.00</b>
<b>-Chinchón Dulce Seco</b>	<b>\$100.00</b>	<b>\$1050.00</b>
<b>-Sambuca Negro Vaccari</b>	<b>\$130.00</b>	<b>\$1320.00</b>
<b>-Licor 43</b>	<b>\$150.00</b>	<b>\$1600.00</b>

### COGNAC

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Martell VS</b>	<b>\$250.00</b>	<b>\$2400.00</b>
<b>-Hennessy VSOP</b>	<b>\$350.00</b>	<b>\$3500.00</b>
<b>-Hennessy XO</b>	<b>\$1500.00</b>	<b>\$10,200.00</b>

### BRANDIES

	Cup (2 oz.)	Bottle (750 ml.)
<b>-Terry Centenario</b>	<b>\$115.00</b>	<b>\$1340.00</b>
<b>-Torres 10</b>	<b>\$115.00</b>	<b>\$1180.00</b>
<b>-Cardenal de Mendoza</b>	<b>\$280.00</b>	<b>\$2800.00</b>

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