



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 21:45 hours.

KOMALI
HOTELS

BREAKFASTS

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

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

SYMBOLOLOGY OF DISHES SPICY SPECIAL LIGHT

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

LIGHT DISHES

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

*Approximated weights of raw product.
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APPETIZERS

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

KOMALI SPECIALS

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

SYMBOLOLOGY OF DISHES SPICY SPECIAL LIGHT

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

SOUPS AND SALADS

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

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CHICKEN

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

MEATS

-San Jacobo (200 g)	\$250.00
Breaded filet stuffed with ham and manchego cheese. Served with vegetables and rice.	
-Skirt Steak (200 g)	\$250.00
Served with spring onions / grilled nopal / beans.	
-Tampiqueña (200 g)	\$250.00
Served with an enmolada / guacamole / beans, poblano peppers	
-Filet Medallion (200 g)	\$280.00
Choose: grilled / pepper sauce / mustard sauce / caramelized onions.	
-Filet Mignon (200 g)	\$310.00
Wrapped in bacon with demiglace sauce and mushrooms. Served with rice and vegetables.	

SYMBOLOLOGY OF DISHES SPICY SPECIAL LIGHT

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

SHRIMP AND FRESH CATCH

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

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SANDWICHES

Served with French fries.

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

MEXICAN CLASSICS

-Green or Red Enchiladas with Chicken (3 pieces)	\$140.00
Served with beans.	
-Swiss Enchiladas (3 pieces)	\$170.00
Creamy sauce, chicken, gratin cheese.	
-Tricolor Gratin Enchiladas (3 pieces)	\$190.00
Topped with green, red, and mole sauce. Filled with chicken and gratin.	

SYMBOLOLOGY OF DISHES SPICY SPECIAL LIGHT

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

PASTAS (230 g)

-Fettuccine or Penne (230 g)	\$140.00
Add chicken (100 g)	
Choices:	
-Primavera	
Creamy white sauce / broccoli / carrots / zucchini.	
-Bolognese	
Roasted tomato sauce / beef / Parmesan cheese / basil.	
-Three Cheese	
Creamy manchego / mozzarella / Parmesan sauce.	

ARTISANAL PIZZA

Choices:	Medium \$245.00
-Peperoni	
-Hawaiana	
Pineapple / ham.	
-Three Cheese	
Mozzarella / manchego / american	
-Vegetarian	
Mushrooms / red onion / olives / bell peppers.	

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DESSERTS

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

DRINKS

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

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-Americano coffee (250 ml)	\$40.00
-Capuccino / Latte (250 ml)	\$55.00
-Espresso	\$45.00
-Double espresso	\$55.00
-National tea (250 ml)	\$40.00
-Sodas (355 ml)	\$45.00
Coca-Cola Regular / Coca-Cola sugar free / Coca-Cola Light / Sprite / Fanta / Fresca / Sidral Mundet / Mineral water.	
-Lemonade or orangeade (320 ml)	\$55.00
-Water (400 ml)	\$35.00
-National beer (355 ml)	\$60.00
Corona / Victoria / León.	
Modelo Especial / Negra Modelo	
Stella Artois / Ultra.	
-Clamato (320 ml)	\$65.00

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WINES

RED WINES

Bottle (750 ml)

-L.A. Cetto Cabernet	\$520.00
-Casillero del Diablo	\$580.00
-Cune	\$600.00
-Don Luis Merlot	\$580.00
-Nebbiolo Reserva	\$640.00
-Pesquera Crianza	\$1,320.00
-Don Luis Concordia	\$680.00

WINES BY THE GLASS

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

Choices:

-LA Cetto Cabernet (Tinto)	
-LA Cetto Petit Sirah (Tinto)	
-LA Cetto Blanc de Blancs (Blanco)	
-LA Cetto Blanc de Zinfandel (Rosado)	

WHITE & ROSÉ WINES

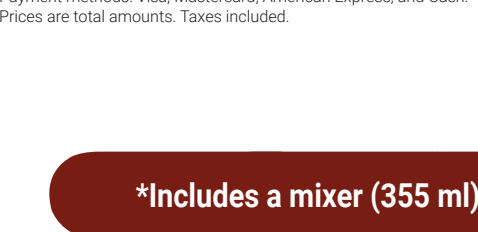
Bottle (750 ml)

-Blanc de Zinfandel	\$530.00
-Blanc de Blancs	\$480.00
-Diamante	\$500.00

CHAMPAGNES

Bottle (750 ml)

-Möet & Chandon Brut	\$2,450.00
-Möet & Chandon Nectar Imperial	\$2,600.00



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LIQUORS

RUM

Cup (2 oz)

-Bacardi Blanco	\$95.00
-Bacardi Solera	\$95.00
-Appleton Special	\$95.00
-Herradura Clásico	\$110.00
-Havana 7	\$145.00
-Zacapa	\$300.00

TEQUILA & MEZCAL

Cup (2 oz)

-Centenario Reposado	\$115.00
-Centenario Plata	\$115.00
-Tradición	\$100.00
-Herradura Blanco	\$145.00
-Don Julio Blanco	\$155.00
-Don Julio Reposado	\$160.00
-Don Julio 70	\$175.00
-Maestro Doble Diamante	\$180.00
-Mezcal 400 conejos	\$170.00
-Mezcal Amarás joven	\$190.00

WHISKY

Cup (2 oz)

-J&B	\$105.00
-JW Etiqueta roja	\$115.00
-JW Etiqueta negra	\$170.00
-Old Parr	\$165.00
-Jack Daniel's	\$165.00
-Chivas regal 12	\$170.00
-Chivas regal 18	\$380.00
-Buchanan's 12	\$190.00
-Buchanan's 18	\$380.00

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VODKA & GIN

Cup (2 oz)

-Smirnoff	\$95.00
-Absolut azul	\$100.00
-Beefeater	\$145.00
-Bombay Sapphire	\$170.00
-The London N° 1	\$195.00
-Hendrick's	\$185.00

APERITIFS

Cup (2 oz)

-Vermouth Cinzano	\$95.00
-Martini Blanco	\$115.00
-Martini Rosso	\$135.00

LIQUEURS

Cup (2 oz)

-Amaretto Disaronno	\$150.00
-Baileys	\$120.00
-Chinchón Dulce Seco	\$100.00
-Sambuca Negro Vaccari	\$130.00
-Licor 43	\$150.00

COGNAC

Cup (2 oz)

-Martell VS	\$250.00
-Hennessy VSOP	\$350.00
-Hennessy XO	\$1500.00