



THE
GRAND LOUNGE
ELITE

FOOD MENU

Discover our dishes crafted to perfection.

BREAKFAST

DIVORCED EGGS

Gourmet Divorced Eggs with Artisanal Sauces. (2 eggs and 120ml of sauce)

VEGAN OMELETTE

Green Omelette with Spinach and Panela Cheese. (2 eggs and 100g of panela cheese)

ENFRIJOLADAS

House Enfrijoladas with Iberian Chorizo and Cilantro Sprouts. (3 tortilla, 120ml of sauce and 100g of chorizo)

MOLLETES

Artisanal Molletes with Melted Manchego Cheese and Pico de Gallo. (1 bread roll cut in half, 120g of beans and 70g of cheese.)

MOLLETE WITH COCHINITA

Cochinita Pibil Mollete with Xnipec and Avocado. (1 bread roll cut in half, 120g of beans, 70g of cheese and 120g of cochinita pibil)

CHILAQUILES /GREEN OR RED

Traditional Chilaquiles with Protein of choice: Chicken, Steak or Egg. (150 g of tortilla chips, 120 ml of sauce and 120 g of protein)

YOGURT AND BERRY PARFAIT

Natural Parfait with Wild Berries and Organic Honey. (150 ml of yogurt, 60 g of berries and 20 g of granola)

PANCAKES

Hotcakes Esponjosos con Miel de Abeja y Frutos Rojos. (3 pieces of 100 g each and 30 g of red berries)

PASTA

PESTO PASTA

Fettuccine with Creamy Pesto and Toasted Walnuts. (150 g of pasta, 60 g of pesto, and 10 g of chopped walnuts)

BOLOGNESE PASTA

Classic Bolognese Spaghetti with Parmigiano Reggiano. (150 g of pasta, 150 g of Bolognese sauce and 10 g of Parmesan cheese)

FOUR CHEESE PASTA

Farfalle in Gourmet Four Cheese Sauce. (150 g of pasta and 70 g of four-cheese sauce)

LUNCH & DINNER

CHICKEN WRAP

Grilled Chicken Wrap with Avocado and Cheddar Cheese. (120 g of chicken fajita, 35 g of cheese and 50 g of bell pepper)

COCHINITA TACOS

Cochinita Pibil Tacos with Xnipec sauce and Fresh Avocado. (3 semi-toasted tortillas filled with 40 g of cochinita pibil each)

HAMBURGER

Premium Brioche Burger with House Dressing. (1 brioche bun with 150 g of 100% beef)

ENCHILADAS

Artisanal Chicken Enchiladas. Red, Green or Mole. (3 semi-toasted tortillas filled with 40 g of shredded chicken breast and 120 ml of sauce)

VEGGIE & VEGETARIAN

VEGETARIAN TACO

Fresh Lettuce Tacos with Avocado and Beet Sprouts. (2 pieces of Italian lettuce leaves, 50 g of tofu, 50 g of avocado, 50 g of bell peppers and 20 g of cherry tomatoes)

VEGAN SANDWICH

Vegan Sandwich with Tofu, hummus and Alfalfa Sprouts. (2 slices of whole-grain bread, 30 g of hummus, 20 g of alfalfa sprouts, 2 lettuce leaves and 50 g of avocado)

CAPRESSE STILE SALAD

Caprese Salad with Basil Pesto and Fresh Panela Cheese. (150 g of saladette tomato, 150 g of panela cheese, and 30 g of pesto)

GREEK SALAD

Mediterranean Salad with Feta Cheese and Green Olives. (150 g of chopped lettuce, 50 g of feta cheese, 50 g of saladette tomato, and 20 g of cucumber)

MACHETES

MACHETES

Griddled Folded Tortillas filled with Cheese, Mushrooms, Tinga or Chicharron. (2 flauta-style tortillas, 100 g of filling, and 20 g of lettuce)



DRINK MENU

Enjoy exclusive drinks prepared by experts while you wait for your flight.



DRINK MENU COURTESY

VODKAS WHISKY BRANDY

TEQUILA

Reposado

RUM GIN

Blanco

MEZCAL

Espadin

LICORES

ELITE

MARGARITAS

Pineapple
Mango

Lemon

MEZCALITAS

Pineapple
Mango

Lemon

BEER

Light Dark

Michelada mug Red eye mug
Cuban style mug

Gin & tonic
Paloma

Dry martini
Dirty martini
Sweet martini

Cuba libre
Aperol Spritz

Piña Colada
Bloody Mary

SOFT DRINK

Coca Colar
Sprite
Fresca

Coca Cola light
Fanta

WINES

RED WHITE SPARKLING

WATER

Ginger Ale
Sparkling water
Lemonade

Quina
Still water
Orangeade

MOCKTAILS

Conga
Sunset
Electric lemonade
Coconut lemonade

JUICE

Orange
Mango
Apple
Pineapple

Cranberry
Tomato
Prepared tomato

ELITE FROZEN

Pineapple
Mango

Lemon

Service from 12pm to 12am.



COFFEE MENU

Start your journey with the aroma and flavor of a freshly prepared coffee.

COFFEE MENU

COURTESY

HOT BEVERAGES

Espresso
Double Espresso
Macchiato
Double Macchiato
Flat White
Americano
Cappuccino
Latte
Hot Chocolate
Mocha
Espresso Nitto
Aeropress
Chemex

COLD BEVERAGES

Cold Brew
Iced Americano
Iced Cappuccino
Iced Latte
Iced Mocha
Iced Chocolate

24hr service.



EXTRA CHARGE



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BREAKFAST

CHILAQUILES WITH SKIRT STEAK GREEN OR RED

Chilaquiles with Grilled Arrachera and Artisanal Sauce. (150 g of tortilla chips, 120 ml of sauce, and 120 g of arrachera)

\$290

SALMON BAGEL

Smoked Salmon Bagel with Cream Cheese and Red Onion. (1 bagel cut in half, 100 g of salmon, 50 g of cream cheese, and 50 g of avocado)

\$250

FRENCH TOAST

House French Toast with Red Berry Jam. (2 slices of brioche bread, 30 g of jam, and 30 g of fresh berries)

\$120

EGGS IN A CLAY POT

Egg Casserole with Artisanal Sauce. (2 eggs, 120 ml of sauce, 10 g of cheese, and 10 g of sour cream)

\$170

SNACKS

GUACAMOLE

Traditional Guacamole with Artisanal Tortilla Chips and Fresh Cheese. (200 g of avocado, 30 g of Mexican salsa, and 50 g of tortilla chips)

\$130

ARGENTINIAN EMPANADAS

Handcrafted Argentine Beef Empanadas with Chipotle Dressing. (3 empanadas, 60 g of ground beef each, and 50 ml of dressing)

\$210

FRENCH FRIES

Bistro Style French Fries with House Sauce. (150 g of potatoes)

\$130

MELTED CHEESE DIP

Melted Cheese with Chorizo or Mushrooms, Gourmet Style. (200 g of mixed cheeses and 70 g of mushrooms or chorizo)

\$185

LUNCH & DINNER

SALAD WITH CAESAR DRESSING

Caesar Salad with Crispy Chicken and Parmigiano Reggiano. (150 g of lettuce, 50 g of croutons, and 20 g of Parmesan cheese)

\$210

TAMPIQUEÑA SKIRT STEAK

Tampiqueña Style Arrachera with Guacamole and Poblano Strips. (200 g of arrachera, 40 g of guacamole, 1 semi-fried tortilla, 40 g of mole, 40 g of rice, and 40 g of poblano pepper strips)

\$320

RIB EYE STEAK

Rib Eye Steak to Order with Roasted Carrot Puree. (250 g of meat and 250 g of carrot purée)

\$450

SALMON WITH FINE HERBS

Salmon Fillet with Fine Herbs and Sautéed Vegetables. (240 g of salmon fillet, 50 g of carrot purée and 50 g of rice)

\$350

RAVIOLI

Artisanal Ravioli with Cheese Sauce and Herb Cream. (150 g of pasta and 120 ml of sauce)

\$210

ADOBO PORK SHANK

Pork Shank in Traditional Adobo with Beans and Red Onion. (1 piece of approximately 350 g, with 120 ml of sauce and 50 g of refried beans)

\$210

ROASTED CAULIFLOWER

Roasted Cauliflower with Almonds and Pepper Dressing. (1 piece of approximately 250 g and 50 g of dressing)

\$150

SMOKED SALMON TOAST

Artisanal Toast with Smoked Salmon and Fresh Arugula. (1 slice of rustic bread, 120 g of salmon, 30 g of avocado, 30 g of cream cheese, and 20 g of alfalfa sprouts)

\$190



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DRINKS MENU

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DRINKS MENU

EXTRA CHARGE

VODKAS

Grey Goose	\$220.00
Absolut Elix	\$200.00
Ciroc	\$200.00

RON

Zacapa 23	\$290.00
Appleton State Signature	\$120.00
Havana Club 7 years	\$160.00

BRANDY

Torres 10	\$160.00
Torres 20	\$260.00
Terry Centenario	\$160.00

COGNAC

Martel V.S.O.P.	\$250.00
Remy Martin V.S.O.P.	\$260.00
Hennessy V.S.O.P.	\$290.00

WHISKY /WHISKEY

Chivas 12 years	\$220.00
Johnnie Walker Black Label	\$220.00
Glendfiddich	\$270.00
Jack Daniel's	\$160.00
JD Tennessee Apple	\$160.00
JD Honney	\$160.00
Wild Turkey	\$160.00

TEQUILA

Don Julio Reposado	\$190.00
Don Julio 70	\$220.00
Herradura Añejo	\$220.00
1800 Blanco	\$190.00
Cuervo tradicional	\$150.00
Maestro Dobel Diamante	\$190.00
Tres Generaciones Añejo	\$200.00
Don Julio Blanco	\$160.00

MEZCAL

Mitre Artesanal Joven	\$170.00
Montelobos	\$170.00
Bruxo num 3	\$250.00
Danzantes	\$250.00

GIN

Tanqueray Ten	\$230.00
Hendricks	\$230.00
London 1	\$220.00

LIQUEURS

Vaccari	\$140.00
Campari	\$140.00
Licor 43	\$160.00
Disaronno Amaretto	\$160.00
Chinchon Campechano Anis	\$100.00

WINES

RED WINE

L.A. Cetto Petit Syrah	\$150.00
L.A. Cetto Cabernet Sauvignon	\$150.00
Santa Rita Merlot	\$150.00

ROSE WINE

L.A. Cetto Zinfandel	\$150.00
Freixenet Rose	\$320.00

WHITE WINE

L.A. Cetto Blanc de Blanc's	\$150.00
L.A. Cetto Sauvignon Blanc	\$150.00
Santa Rita Sauvignon Blanc	\$150.00

SPARKLING WINE

Maschio Prosecco	\$250.00
Freixenet Prosecco	\$300.00

CHAMPAGNE

Moet & Chandon Brut	\$700.00
Moet & Chandon Rose	\$700.00

MXN

MXN

BEER

NATIONAL

Corona	\$80.00
Bohemia Clara	\$80.00
Bohemia Obscura	\$80.00
XX Lager	\$80.00
Stella Artois	\$85.00
Heineken	\$85.00
Heineken 0.0	\$80.00
Ultra Amstel	\$85.00

CRAFT BEER

Jabali	\$110.00
Ipa	\$120.00
Salvajita	\$110.00
Tempus Dorada	\$110.00
Tempus Doble Malta	\$110.00
Tempus Reserva Especial	\$100.00

Frosted mug	\$25.00
Cuban mug	\$35.00
Red eye mug	\$40.00

WATERS

Ciel Mineral	\$45.00
Topochico	\$45.00
Perrier	\$70.00
Bonafont still	\$30.00
Ginger	\$45.00
Quina	\$45.00

MXN

ELITE

MARGARITAS

Pineapple / mango	\$150.00
Peach	\$150.00
Tamarind	\$160.00

MEZCALITAS

Horchata / mazapan	\$190.00
Tamarind	\$190.00
Peach	\$190.00
Hibiscus	\$190.00

COCKTAILS

Mimosa bubba flavors	\$200.00
Tinto de Verano	\$100.00
Whisky sour	\$150.00
Negroni (London 1)	\$200.00
Cosmopolitan (London 1)	\$190.00
Gin Berry (London 1)	\$190.00

SOFT DRINKS

Coca Cola	\$45.00
Coca Cola Light	\$45.00
Coca Cola 0	\$45.00
Sprite	\$45.00
Sprite 0	\$45.00
Fanta	\$45.00
Squirt	\$45.00
Sidral	\$45.00
Sidral Light	\$45.00

MXN

24hr service.



EXTRA CHARGE



COFFEE MENU

Start your journey with the aroma and flavor of a freshly prepared coffee.

COFFEE MENU

EXTRA CHARGE



Espresso Martini	\$145.00		
Carajillo 43	\$130.00		
Taro Frappe	\$110.00	Espresso Nitto	\$80.00
Iced Taro	\$110.00	Espresso	\$70.00
Mocha Frappe	\$110.00	Americano	\$80.00
Iced Mocha	\$110.00	Capuccino	\$90.00
Caramel Frappe	\$110.00	Hot Pasion Fruit Tisane	\$110.00
Iced Caramel	\$110.00	Iced Pasion Fruit Tisane	\$110.00
Matcha Mint Frappe	\$110.00	Hot Red Fruits Tisane	\$110.00
Iced Matcha Mint	\$110.00	Iced Red Fruit Tisane	\$110.00
	MXN		MXN

NOTE:
Soy or almond milk substitution + \$25.00 MXN

24hr service.