

# Los Delfines

COCINA CONTEMPORÁNEA



## Juices

Orange / 355 ml .....	\$ 65
Grapefruit / 355 ml .....	\$ 65
Green / 355 ml .....	\$ 65
Orange juice, pineapple, spinach and celery.	
Beet and Orange / 355 ml .....	\$ 75

## Smoothies

Digestive / 355 ml .....	\$ 85
Yogurth, strawberry, papaya and nut.	
Anti-Flu / 355 ml .....	\$ 85
Orange juice, strawberry and guava.	
Antioxidant / 355 ml .....	\$ 85
Beet, orange juice, pineapple, strawberry and guava.	

## Hot Beverages

Regular Coffee / 355 ml .....	\$ 55
Tea at your Choice / 355 ml .....	\$ 55
Black, chamomile, green.	
Chocolate / 355 ml .....	\$ 60

## Specialty in Coffee

Gourmet Black Coffee / 355 ml .....	\$ 55
Capuccino / 355 ml .....	\$ 75
Latte / 355 ml .....	\$ 75
Espresso / 355 ml .....	\$ 70

## Healthy

Fruit Plate .....	\$ 95
Fruit Plate w/ Cottage Cheese .....	\$ 105
Oatmeal .....	\$ 95

## Sweet Corner

Pancakes .....	\$ 145
With strawberry and banana.	
French Toast / 3 pc. ....	\$ 145
Sweet Bread .....	\$ 25

## Chilaquiles

Red or Green Sauce w/ Chicken .....	\$ 185
Poblano Style .....	\$ 175
Poblano Style w/ Chicken .....	\$ 185
Red Creamy Chilaquiles .....	\$ 175
Red Creamy Chilaquiles w/ Chicken ..	\$ 185
Red or Green Sauce w/ Eggs .....	\$ 185

*With refried beans and cheese.*

## Eggs of Your Choice

Fried .....	\$ 150
Scrambled .....	\$ 150
Mixed .....	\$ 150
Ranchero Style .....	\$ 150
Delfines .....	\$ 150

*One ingredient at your choice: ham, sausage, Mexican sausage, bacon. With beans and cheese.*



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## Omelettes

Classic ..... \$ 165  
With ham and Chihuahua cheese.

Mazatlan Style ..... \$ 190  
Stuffed with shrimp, Chihuahua cheese and homemade sauce.

Vegetarian ..... \$ 170  
Spinach, bell pepper, pumpkin, mushrooms, tomato and onion.

*With hash brown, pumpkin and saute onion.*

## Specialties

Mochomitos ..... \$ 180  
Shredded beef (80 g) with onion, panela cheese, eggs at your choice (fried or scrambled) and beans.

From the Ranch ..... \$ 180  
Ranch-style steak (100 g), refried beans, cheese and chilaquiles in red sauce.

From the Barnyard ..... \$ 190  
Chicken fajitas (100 g), green bell pepper, beans, eggs at your choice (fried or scrambled).

Ranch-Style Shrimp ..... \$ 205  
Shrimp (100 g), refried beans, chilaquiles in green sauce.

San Lucas ..... \$ 210  
Shrimp (100 g), chilaquiles in green sauce, egg at your choice (fried or scrambled), beans.

El Quemado ..... \$ 190  
Pork (160 g) in green sauce, red chilaquiles and beans.

## Extras

Ham ..... \$ 45

Sausage ..... \$ 45

Bacon ..... \$ 80

Mexican Sausage ..... \$ 45

Egg ..... \$ 45

Avocado ..... \$ 45

Hash Brown ..... \$ 45

Beans ..... \$ 45

*Orders are not sold separately.*

Bon  
Appetit!

Our prices are in Mexican pesos and include 16% tax (IVA). The weights of the main course portions represent the weight of the protein before cooking. Consuming raw or semi-raw eggs, fish and meat are consumed at your own risk. All our alcoholic beverages are served measuring 42 ml (1.4 oz) per glass and can be served with a 355 ml (12 oz) soft drink.

We are a cash-free resort in order to settle your bills. We only accept payments with debit card, credit and room charge. We appreciate your attention.

