SAMOS
SABORES MÍOS

BREAKFAST MENU

FRUITS AND CEREALS

Seasonal Fruit
Cottage Cheese or Organic Yogurt | Homemade Granola (240 g) **$260**
Allergens. Dairy, Healthy, Seeds, Nuts

Michoacan Berries
Greek Yogurt | Homemade Granola | Agave Nectar (140 g) **$330**
Allergens. Dairy, Healthy, Seeds, Nuts

Muesli
Chia | Oats | Coconut | Granola with Semi-Sweet Chocolate | Raspberry | Peach | Candied Orange (210 g) **$280**
Allergens. Signature Dishes, Vegan, Seeds

Hot Oatmeal
Cinnamon | Banana | Strawberry | Blueberry | Oat Milk | Toasted Almonds (330 g) **$260**
Allergens. Healthy, Seeds

HOUSE SWEET CORNER

Samos French Toast
Brioche Bread | Berries from Michoacan State | Cinnamon | Mascarpone | Maple Syrup (180g, 1 pc) **$410**
Allergens. Signature Dishes, Gluten, Dairy, Sustainable Egg

Assortment of Sweet Breads (5 pcs) **$220**
Allergens. Dairy, Sustainable Egg, Seeds, Gluten

Almond Croissant (1 pc) **$100**
Allergens. Signature Dishes, Dairy, Sustainable Egg, Seeds, Gluten

Double Chocolate Concha (1 pc) **$60**
Allergens. Dairy, Sustainable Egg, Gluten

MEXICAN CLASSICS

All our eggs are free-range chickens; we are in favor of a dignified treatment in products of animal origin.

Red, Green or Divorciados Chilaquiles
Avocado | Cheese | Cream | Onion | Cilantro (350 g) **$320**
Allergens. Dairy

With **Salted Mexican Beef** (60 g) **$400**
Protein. Beef
With **Chicken** (60 g) **$400**
With **Egg** (1 pc) **$350**
Allergens. Dairy, Sustainable Egg

Vegetarian Enmoladas
Mole | Sautéed Vegetables with Tofu | Soy Cream | Onion | Coriander | Avocado (3 pcs) **$350**
Allergens. Healthy, Seeds

Molletes
Cheese | Refried Beans | Mexican Salsa | Artisan Bread (3 pcs) **$330**
Allergens. Dairy, Sustainable Egg, Gluten

With **Flank Steak** **$425**
Selection. Beef Protein
With **Chorizo** **$360**
Selection. Pork
With **Mushrooms** **$340**
Selection. Healthy

Country Tortilla
Eggs (2 pcs) | Cheese | Potatoes | Fava Beans | Broad Beans Mexican | Corn Truffle | Cilantro | Poblano Mole **$410**
Allergens. Signature Dishes, Sustainable Egg, Dairy, Healthy

Bean Tlacoyos
Pork Belly (120 g) | Green Sauce | Purslane | Cured Cactus Salad | Farm Cotija Cheese | Watercress Salad | Sour Cream (3 pcs) **$425**
Allergens. Dairy, Pork Protein

Vegan Tlacoyos
Vegan Meat (120 g) | Green Sauce | Purslane | Cured Cactus Salad | Vegan Pea Cheese | Watercress Salad (3 pcs) **$430**
Selection. Healthy, Vegan

Stone-Oven-Baked Eggs
Seasonal Mushrooms | Potatoes | Cured Beef (30 g) | Borracha Sauce | Cream | Cotija Cheese (2 pcs) **$440**
Allergens. Sustainable Egg, Dairy, Beef Protein

Divorciados Chapultepec Eggs
Fried Eggs (2 pcs) | Plantain | Mexican Sausage (30 g) | Beans | Corn Tortilla | Cotija Cheese | Sour Cream | Pickled Onion **$430**
Allergens. Signature Dishes, Dairy, Sustainable Egg, Pork Protein

Mexican Beef "Barbacoa"
Bean Sauce | Onion and Cilantro | Corn Tortillas | Limes | Chiles Toreados (180 g) **$440**
Selection. Beef Protein, Chili

"Tacos Revolcados"
Pork (Carnitas) (120 g) | Beans | Cured Cactus Salad | Green Sauce | Mexicana Sauce | Avocado (3 pcs) **$410**
Selection. Pork Protein, Chili

INTERNATIONAL CLASSICS

Eggs Prepared to Your Order
Omelette, Scrambled or Fried to Choose | Ingredients (30 g): Ham, Bacon, Onion, Tomato, Spinach, Mushrooms, Pepper or Asparagus (2 pcs) **$430**
Allergens. Sustainable Egg, Pork Protein, Healthy

Benedict Eggs
Poached Eggs (2 pcs) | Canadian Ham (25 g) | Hollandaise Sauce | English Muffin **$450**
Allergens. Sustainable Egg, Pork Protein, Gluten
With **Smoked Salmon (80 g)** **$510**

Avocado Toast
Poached Eggs (2 pcs) | Mashed Avocado | Tomato | Organic Farm Greens | Macha Sauce | Sourdough Bread **$410**
Allergens. Sustainable Egg, Healthy, Gluten

Smoked Salmon Bagel
Smoked Salmon (120 g) | Cream Cheese with Dill and Lemon | Pickled Mustard Seeds |Asparagus Salad | Avocado | Micro Greens **$470**
Allergens. Dairy, Gluten, Seeds, Fish

Samos Croque Madame
Fried Egg (1 pc) | Black Forest Ham (80 g) | Spinach | Monterrey Cheese | Truffle Oil **$430**
Allergens. Signature Dishes, Dairy, Sustainable Egg, Pork Protein, Gluten

HEALTHY SELECTION
$120

Matcha Latte
Asian Drink | Green Tea Leaves | Chlorophyll | Amino Acids | Milk of Choice | Cold or Hot (230 ml)

Golden Milk Latte
Milk of Choice | Turmeric | Ginger | Cinnamon | Black Pepper | Agave Syrup and Vanilla (230 ml)

FRESH JUICES AND WATER

Carrot | Grapefruit | Orange | Green (270 ml) **$90**
Selection. Healthy

Hethe Still Water (750 ml) **$140**
Hethe Sparkling Water (750 ml) **$140**

ACCOMPANIMENTS

Avocado (1 pc) **$95**
Bacon (6 pcs) **$95**
Selection. Turkey or Pork
Sausage (4 pcs) **$95**
Selection. Pork
Egg (1 pc) **$45**
Allergens. Sustainable Egg
Yogurt (130 g) **$95**
Allergens. Dairy
Fage Greek Yogurt (130 g) **$120**
Allergens. Dairy, Healthy
Berries (80 g) **$140**
Smoked Salmón (120 g) **$195**
Salted Mexican Beef (120 g) **$120**
Selection. Beef Protein

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The weight indicated for each dish refers to the raw portion of the protein (if applicable) and/or the total raw weight of the dish.
We consciously select local producers committed to sustainability.
Please inform us of any specific dietary requirements so that we can provide you with accurate information regarding the ingredients and allergens in our dishes. All prices are in Mexican pesos. Gratuity is not mandatory. We accept cash and VISA, MasterCard, and American Express cards.
No additional fee is charged for card payments.
All prices include 16% VAT.For comments or complaints regarding the service, please contact the relevant authorities at *0311 or *55 5658 1111.

COFFEE AND TEA SELECTION

Americano, 230 ml	**$100**
Cappuccino, 230 ml	**$110**
Café de Olla, 230 ml Allergens. Seeds	**$110**
Mocha, 230 ml Allergens. Seeds	**$110**
Latte, 230 ml	**$110**
Espresso, 30 ml	**$110**
Double Espresso, 60 ml	**$120**
Hot or Iced Chocolate, 230 ml	**$110**
Hot or Iced Coffee, 230 ml	**$100**
Mighty Leaf Tea, Hot or Iced, 230 ml	**$110**

Milk of Your Preference.
Whole, Lactose Free Milk, Skimmed Milk, Oatmeal, Coconut, Almond, Soy and Rice

Selection. Healthy and Sustainable Coffee
Allergens. Dairy

COCKTAIL SELECTION

Aperol Spritz **$300**
Aperol Liqueur, Prosecco and Soda, 150 ml

St. Germain Spritz **$300**
Pst. Germain Liqueur, Prosecco and soda, 150 ml

Bellini **$300**
Prosecco, Peach Juice, 120 ml

Mimosa **$460**
Champagne, Fresh Orange Juice, 165 ml

Carajillo **$300**
43 Original Liqueur and Espresso Coffee, 105 ml

Bloody Mary **$300**
Grey Goose Vodka, Tomato Juice, Worcestershire Sauce, Fresh Lime Juice, Black Pepper and Tabasco Sauce, 150 ml

Pasaje **$350**
Don Julio Ceniza Tequila, Briottet Mandarin Liqueur, Agave Honey, Cocoa Bitters and Clarified Lime Juice, 90 ml

Selection. Liquor

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SAMOS

SABORES MÍOS

LUNCH AND DINNER MENU

APPETIZERS

"Milpa" Soup
Epazote Herb | Squash Blossom | Poblano Chili Sofrito | Squash | Fava Beans | Tender Chilacayote (230 ml) **$330**
Selection. Healthy

Watermelon "Tiradito"
Jícama | Avocado | Radish | Serrano Pepper | Cilantro | Tamarind Sauce (220 g) **$350**
Allergens. Gluten, Selection Healthy

Corn Cream
Roasted Baby Corn | Shrimp (40 g) | Corn "Infladita" | Avocado | Tender Corn Cream (230 ml) **$330**
Allergens. Signature Dishes, Dairy, Seafood

Sweet Potato Salad
Grilled Sweet Potato | Honey | Jocoque | Lemon | Pumpkin Seeds | Celery Sprouts from the Garden | Arugula | Fried Kale | Greek Yogurt | Chili Powder (200 g) **$350**
Allergens. Seeds, Dairy, Gluten, Healthy, Fresh Garden Sprouts

Burrata from Guanajuato
Roasted Beet Purée | Grilled "Criollo" Beets | Balsamic Vinaigrette | Mizuna and Watercress Mix | Dried Chili Powder | Yellow Lemon Zest (90 g) **$460**
Allergens. Dairy, Healthy

FROM THE SEA

Sea Bass Cured in Activated Charcoal
Avocado Mousse | "Criollo" Cilantro | Chiltepin Water | Shaved Tostada | Mango Sorbet (140 g) **$310**
Allergens. Fish, Spicy

Pacific Black "Aguachile"
Shrimp | Red Onion | Cucumber | Chiltepin Chili | Avocado | Cracked Corn Tostada (120 g) **$480**
Allergens. Signature Dishes, Seafood, Spicy

Yellow Ceviche
Fish | Manzano Chili Pepper | Sweet Potato | Jicama | Red Onion | Corn | Cilantro | "Guajillo" Chili Oil (80 g) **$480**
Allergens. Fish, Spicy

Seafood Cocktail
Octopus | Shrimp | Fish | Oyster | Cocktail Sauce | Avocado | Cilantro | Serrano Chili | Bruja Sauce | Green Olives | Shaved Tostadas (180 g) **$430**
Allergens. Sustainable Seafood, Spicy

THE ESSENCE OF MAIZE

Sustainable Octopus Sopes with Nixtamalized Corn Garlic Sauce
Potatoes | Refried Beans | Cilantro Criollo | Red Onion | Radish | Julienne-Cut Cucumber (3 Pcs, 90 g) **$450**
Allergens. Sustainable Seafood, Gluten

Roasted Portobello "Tlayuda"
Refried Beans | Grilled Portobello | Watermelon Radish | Marinated Tofu | Avocado | Heirloom Tomato | Cilantro | Crushed Red Pepper Sauce (200 g) **$420**
Selection. Vegan, Healthy, Spicy

"Gorditas Gobernador"
Corn Dough | Shrimp | Monterrey Cheese | Mexican Salsa | Cilantro | Lime | Morita Chili Sauce | Cactus Salad (3 Pcs, 90 g) **$440**
Allergens. Gluten, Seafood, Spicy, Dairy

Mushrooms "Gorditas"
Corn Dough | Beans | Avocado Mousse | Cilantro | Nopal Salad (3 Pcs, 90 g) **$420**
Selection. Healthy, Vegan, Allergens. Dairy

THE ART OF THE TACO

Tempura Shrimp Taco
Grilled Pineapple Relish | Cambray Onion | Jalapeño Chili | Cheese Crust (3 Pcs, 180 g) **$450**
Allergens. Seafood, Gluten, Dairy, Spicy

Crusted Rib Eye Tacos
Purslane Salad | Guero Chile | Avocado Garnish | Onion Petals (6 Pcs, 300 g) **$920**
Allergens. Dairy, Spicy, Beef Protein

Mushroom "Tinga Tacos"
Quelites Salad | Beans | Chipotle Mayo (3 Pcs, 120 g) **$410**
Selection. Healthy, Vegan

Pork "Al Pastor"
Grilled Pineapple | Onion | Cilantro | Avocado (3 Pcs, 120 g) **$450**
Allergens. Gluten, Signature Dishes, Pork Protein

SIGNATURE CREATIONS

"Zarandeada" Nayarit Style Cauliflower
Mexican-Style Lentils | Red "Pipian" Mole | Spiced Cilantro Sauce (300 g) **$450**
Allergens. Gluten, Seafood, Healthy, Spicy

"Zarandeado" Octopus Nayarit Style
Farm Greens | Guacamole | Rice with Plantain | Green "Macha" Sauce with Corn Tortilla (400 g) **$1,100**
Allergens. Sustainable Seafood, Signature Dishes

"Enamorada" Eggplant
Josper-Grilled Eggplant Strips | Charred Tomato Sauce | White Rice | Grilled Baby Corn | Confit Potatoess (190 g) **$520**
Selection. Healthy and Vegan

Catch of the Day in Homemade Breadcrumb Crust
Parmesan | Parsley | Yellow Lemon | Butter | Turnip | Carrots | Chili-Garlic Sauce (200 g)
Allergens. Dairy, Spicy and Garlic

Catch of the day	**$660**
Selection. Sustainable	
Chilean Salmon	**$710**
Pacific Tuna	**$517**

Marinated Organic Chicken
Polenta Cake with Fava Beans and Epazote | Plum and Black Pepper Sauce | Cambray Onion | Baby Corn | Chilacayote (190 g) **$520**
Allergens. Dairy, Gluten

Hidalgo Pork Belly
Butternut Squash Purée | Butter | Ataulfo Mango and Habanero Sauce | Baby Eggplant | Roasted Leeks | Pickled Mustard Seeds (200 g) **$470**
Allergens. Dairy, Spicy

Beer-Braised Short Rib
Plantain Purée | Smoked Oaxaca Cheese | Grilled Green Beans | Meat Juice (250 g) **$750**
Allergens. Gluten, Dairy, Beef Protein

Homemade Beef Burger
Caramelized Onion | Bacon | Monterrey Cheese | Mayo Mustard | French Fries | Brioche Bread (190 g) **$580**
Allergens. Gluten, Dairy, Egg, Pork

Vegetarian Burger
Soy Meat | Lettuce | Tomato | Red Onion | Avocado Mousse | Brioche Bread (190 g) **$480**
Allergens. Gluten, Egg, Soy, Healthy

Flank Steak
Mashed Potatoes | Charred Chilies | Grilled Cheese | Grilled Onion | Grilled Nopales | Quelites Salad | Cilantro | Lemon | Flour Tortillas (300 g) **$1,100**
Allergens. Dairy, Gluten, Spicy

New York Angus
Mille-Feuilles of Chayote | Sun-Dried Tomato | Grilled Broccoli with Lemon and Truffle Oil | Huitlacoche Sauce (300 g) **$970**
Allergens. Dairy

Pasta in Tatemada Sauce
Squid | Baby Squid | Cabbage | Shrimp | Scallops | Pasta of Your Choice: Penne, Fusilli, Spaghetti or Fettuccine | Eureka Lemon | Crush Red Pepper (160 g) **$680**
Allergens. Gluten, Seafood, Spicy

Squash Blossom "Tetela"
Corn Dough | Bean Purée | Cactus Salad | Poblano Mole | Hoja Santa Powder (2 pcs, 200 g) **$450**
Selection. Healthy and Vegan

ACCOMPANIMENTS

Avocado (1 pc)	**$95**
Rice (60 g)	**$80**
Charred Chilies (70 g)	**$60**
Asparragus (80 g)	**$160**
Farm Greens (40 g)	**$160**
Fries (150 g)	**$250**
Chicken (120 g)	**$95**
Flour Tortillas (5 pcs)	**$60**
Allergens. Gluten	
Corn Tortillas (5 pcs)	**$60**
Vegetables (120 g)	**$95**

DESSERTS

The Ritz-Carlton Cake
Chocolate Cake | Confit Orange | Grand Marnier | Coffee Ice Cream (190 g) **$360**
Allergens. Dairy, Egg, Liquor

Royal Pavlova
Lemon Cream | Swiss Meringue | Vanilla Ice Cream (230 g) **$420**
Allergens. Dairy, Egg

Corn Cake
Caramelized Nuts | Marzipan Ice Cream | Rompope (460 g) **$420**
Allergens. Seeds, Nuts, Liquor

"Ate con Queso"
Manchego Cheese Mousse | Quince Ate | Apple Compote (90 g) **$320**
Allergens. Dairy, Egg

"Tres Leches" Cake
Vanilla Cake | Saffron | Cajeta (160 g) **$340**
Allergens. Dairy, Egg. Gluten, Liquor

Mamey Crème Brûlée
Caramel | Amaranth Tile (210 g) **$320**
Allergens. Dairy, Egg. Seeds

Berries Cobbler
Vanilla Crumble | Berries Compote | Basil Ice Cream (220 g) **$320**
Allergens. Dairy, Gluten, Healthy

Coconut and Guava Panacotta
Coconut Milk | Guava and Hibiscus Gelée (160 g) **$240**
Selection. Vegan

Ice Cream
Strawberry, Vanilla, Chocolate, Coffee (3 pcs) **$230**
Allergens. Dairy

Sorbet
Mango, Red Berries, Lemon, Coconut (3 pcs) **$230**
Selection. Healthy

SWEET WINES

	Glass 75 ml	Bottle 375 ml	Bottle 500 ml
Disznókó Tokaji Aszú 6 Puttonyos Aszú, Hungary, Tokaj Hegyalja			$8,300
Exquisit Eiswein Grüner Veltliner, Austria, Burgenland	$610	$2,990	
Kabir Moscato Di Panteleria Zibibbo, Italy, DOC, Trapani	$390	$1,950	
Grand Tokay Late Harvest Furmint, Hungary, Tokaj Hegyalja	$330	$1,590	

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