



















BREAKFAST MENU







FRUITS & CEREALS

Seasonal Fruit Cottage Cheese or Organic Yogurt Homemade Granola (240 gr.)  	\$260
Michoacán Berries Greek Yogurt Homemade Granola Agave Nectar (Healthy Option) (140 gr.)  	\$330
Vegan Muesli Pineapple Amaranth Chia Oats Tapioca Coconut Homemade Granola Coconut Sorbet (210 gr.) (Healthy Option)  	\$280
Hot Oatmeal Cinnamon Banana Strawberry Blueberry Oat Milk Toasted Almonds (330 gr.)  	\$260

SWEET CORNER

Assorted Homemade Baked Pastries (5 piezas)   	\$220
Homemade Almond Croissant (1 pieza)    	\$100
French Toast Berries from Michoacan State Cinnamon Mascarpone Cream Maple Syrup \$370   	

MEXICAN CLASSICS

Red or Green or "Divorciados" Chilaquiles Avocado Cheese Cream Onion Cilantro (350 gr.)  	\$320
with Salted Mexican Beef (60 gr.) 	\$440
with Chicken (60 gr.) 	\$400
with Egg 	\$350
Vegetarian "Enmoladas" Mole Sautéed Vegetables with Tofu Soy Cream Onion Coriander Avocado  	\$350
"Molletes" Cheese Refried Beans Mexican Salsa Artisan Bread  	\$330
with Flank Steak (120gr.) 	\$425
with Chorizo (80 gr.) 	\$360
with Mushrooms (80gr.) 	\$340
"Tortilla del Campo" Eggs Cheese Potatoes Fava Beans Mexican Corn Truffle Cilantro "Poblano" Mole    	\$410
Pork Belly "Tamal" Green Mole Beans Red Onion Quelite Mix and Sesame   	\$425



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The Ritz Carlton, Mexico City




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



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SAMOS



SABORES MÍOS



All our eggs are free-range chickens, five hens per square meter, without antibiotics or additives to accelerate their growth; we are in favor of a dignified treatment in products of animal origin.





Stone-Oven-Baked Eggs | Mushrooms | Potatoes | Salted Mexican Beef | “Borracha” Sauce | Cream | “Cotija” Cheese **\$440**
  

“Divorciados” Chapultepec Eggs | Fried Eggs | Plantain | Mexican Sausage | Beans | Corn Tortilla | “Cotija” Cheese **\$430**
   



Mexican Beef | Bean Sauce | Onion & Cilantro | Corn Tortillas | Limes | “Chiles Toreados”  **\$440**





“Tacos Revolicados” | Pork “Carnitas” | Beans | Cured Cactus Salad | Green Sauce | “Mexicana” Sauce | Pickled Onion | Avocado **\$410**
 
INTERNATIONAL CLASSICS






Eggs as you like | Omelette, Scrambled or Fried to choose. *Ingredients to choose:* Ham, Bacon, Onion, Tomato, Spinach, Mushrooms, Pepper, and Asparagus **\$430**
 

Benedict Eggs | Poached Eggs | Canadian Ham | Hollandaise Sauce | English Muffin **\$450**
   

With Smoked Salmon(30gr)  **\$480**

Avocado Toast | Poached Eggs | Mashed Avocado | Tomato | Organic Farm Greens | Cilantro Sauce | “Macha” Sauce | Sourdough Bread **\$410**
  

Smoked Salmon Toast | Seeds Bread | Cream Cheese | Fine Herbs | “Macha” Sauce **\$470**
   

Samos Croque Madame | Fried Egg | Black Forest Ham | Spinach | Cheese | Truffle Oil **\$430**
    

The portion in grams informs the weight of the raw protein (if applies) and/or the total weight of the raw dish.



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ALCOHOLIC BEVERAGES

Mimosa	\$460
<i>Champagne Louis Roederer Collection</i>	
Bellini	\$300
Prosecco La Marca	
Bloody Mary	\$300
Carajillo	\$300

FRESH JUICES AND WATER

Carrot Grapefruit Orange Green (270 ml)	\$90
Hethe Natural (750 ml)	\$140
Hethe Sparkling (750 ml)	\$140

BEBIDAS CALIENTES | HOT BEVERAGES

American Coffee (230 ml)	\$110
Capuccino (230 ml)	\$120
Café de Olla (230 ml)	\$120
Moka (230 ml)	\$120
Latte (230 ml)	\$120
Espresso (30 ml)	\$110
Double Espresso (60 ml)	\$120
Hot Chocolate (230 ml)	\$115
Mighty Leaf Tea Selection(230 ml)	\$120

WELLNESS SELECTION **\$120**

*Milk of Choice | Turmeric | Ginger | Cinnamo | Black Pepper | Agave Syrup and Vanilla
(by request)*

Matcha Latte with Coconut Milk



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LUNCH MENU

13:00 TO 17:30 HRS

APPETIZERS

"La Marquesa" Style Wild Mushrooms Broth | Epazote | Guajillo Chili Pepper | Cilantro | Oaxaca Cheese | Corn
(230 ml) **\$290**



Watermelon "Tiradito" | Jicama | Avocado | Radish | Serrano Pepper | Cilantro | Tamarind Sauce (Healthy option)
(220 gr) **\$310**

Sweet Potato Salad | Grilled Sweet Potato | Honey | Jocoque | Lemon | Pumpkin Seeds | Celery Sprouts | Arugula | Fried Kale | Greek Yogurt | Chili Powder (200 gr.) **\$310**



Salmon Tartar | Avocado | Serrano Pepper | Cucumber | Fennel | Parsley | Red Onion | Corn "Tlayudas" | Fried Capers (Healthy option) **\$390**



Yellow Ceviche | Shrimp | Manzano Chili Pepper | Sweet Potato | Jicama | Red Onion | Corn | Cilantro | "Guajillo" Chili Oil **\$420**

Seafood Ceviche | Octopus | Shrimp | White Fish | Olives "Escabeche" | Avocado | Cilantro | Macha Chili Sauce **\$420**



FROM THE CORN

"Gorditas Gobernador" | Corn Dough | Shrimp | Cheese | Mexican Salsa | Cilantro | Lime | Morita Chili Sauce | Cactus Salad **\$440**



Mushrooms "Gorditas" | Corn Dough | Beans | Red Cabbage | Avocado Mousse | Cilantro (option) **\$390**

TACOS TIME

Beef Tacos | Refried Beans | Roasted Cambray Onions | Purslane | Avocado **\$490**

Soft Shell Crab Tacos | Plantain Purée | Marinated Cabbage in Macha Sauce | Avocado | Creole Cilantro | Chipotle - Mayo Dressing **\$570**



Pork "Al Pastor" Tacos | Grilled Pineapple | Onion | Cilantro **\$450**



Mushroom "Tinga" Tacos | Quelites Salad | Beans | Chipotle - Mayo **\$410**



MAIN COURSES.

The Josper wood-fired oven is used to cook our proteins.

"Zarandeada" Nayarit Style Cauliflower | Mexican-Style Lentils | Red "Pipian" Mole | Spiced Cilantro Sauce **\$410**



"Zarandeado" Nayarit Style Octopus | Farm Greens | Guacamole | Rice with Plantain | Green "Macha" Sauce with Corn Tortilla **\$1,100**



Fish of your choice * | Sweet Potato Purée | Roasted Cambray Onions | Sundried Tomato | Vegetables Pickle | Farm Greens Old Mustard Vinaigrette | Butter Sauce **\$640**

Catch of the day **\$640**

Chilean Salmon **\$670**

Organic Chicken | Oaxacan "Black Mole" | Legumes Salad | Sundried Tomato | Mixed Sprouts **\$470**



New York* Angus Steak | Roasted Mushrooms | Chayote Squash | Sundried Tomato | Mushroom Juice **\$970**



Vegetarian Burger | Soy Meat | Lettuce | Tomato | Red Onion | Avocado Mousse | Home-Made Brioche Bun **\$490**



Homemade Beef Burger | Caramelized Onion | Bacon | Cheese | Mustard Mayonnaise | French Fries | Brioche Bun **\$550**



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DESSERTS

The Ritz-Carlton Cake Confit Orange Grand Marnier Coffee Ice Cream	\$330
  	
Royal Pavlova Lemon Cream Swiss meringue Vanilla Ice Cream	\$390
	
Corn Cake Caramelized Nuts Marzipan Ice Cream Rompope	\$390
  	
“Ate con Queso” Manchego Cheese Mousse Quince “Ate” Apple Compote (90 gr)	\$290
	
“Tres Leches” Cake Vanilla Cake Saffron “Cajeta” (160gr)	\$310
 	
Mammee Crème Brûlée Mammee Caramel Amaranth Tile (210 gr)	\$290
	
Berries Cobbler Vanilla Crumble Berries Compote Basil Ice Cream (220 gr)	\$290
 	
Coconut and Guava Panacotta Coconut Milk Guava and Hibiscus Gelée (160 gr)	\$220
(opción )	
Artisanal Ice Creams and Sorbets  (opción ) (120 gr)	\$210

HOT BEVERAGES

Café Americano (230 ml)	\$110
Capuccino (230 ml)	\$120
Café de Olla (230 ml)	\$120
Moka (230 ml)	\$120
Latte (230 ml)	\$120
Espresso (30 ml)	\$110
Double Espresso(60 ml)	\$120
Hot Chocolate(230 ml)	\$115
Mighty Leaf Tea Selection(230 ml)	\$120

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DINNER MENU

18:00 A 22:30 HRS

APPETIZERS

“Milpa” Soup | Epazote Herb | Squash Blossom | Poblano
Chili Sofrito | Native Squash | Fava Beans | Tender

Chilacayote (Healthy Option)  **\$290**

Corn Cream | Roasted Baby Corn | Shrimp | Corn “Infladita”
| Avocado | Tender Corn Cream **\$290**



Roasted Butternut Squash Salad | Farm Greens | Berries |
Grilled Peaches | Marinated Feta Cheese | Toasted
Pumpkin Seeds | Sweet Orange Vinaigrette **\$310**



Burrata from Guanajuato State | Roasted Beet Purée |
Grilled Native Beets | Balsamic Vinaigrette | Mizuna and
Watercress Mix | Dried Chili Powder | Yellow Lemon Zest

\$450  

FROM THE SEA

“Raspado” (Scrapped) Fish | Grapefruit | Orange | Mango |
Red Onion | Radish | Watermelon | Jicama | Cucumber |
Cilantro | Corn “Tlayuda” | Serrano Chili | Leche de Tigre |
Tortilla Powder | Edible Flowers (Healthy Option) **\$420**



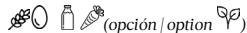
Pacific Black “Aguachile” | Shrimp | Red Onion | Cucumber
| Chiltepin Chili | Avocado | Cracked Corn Tostada **\$420**



MAIN COURSES

The Josper wood-fired oven is used to cook our proteins

Cauliflower “Steak” | Olive Mix | Fried Capers | Sun-Dried
Tomato | Guindilla Peppers | Parsley | Guanajuato St. Paulin
Cheese | Roasted Garlic Alioli **\$390**




Squash Blossom “Tetela” | Corn Dough | Bean Purée |
Cactus Salad | Poblano Mole | Hoja Santa Powder **\$410**



“Enamorado” Octopus | Green Tomato Sauce | Wild Rice |
Grilled Baby Corn | Confit Potatoes **\$620**



Eggplant “Enamorado” Octopus | Green Tomato Sauce | Wild Rice
| Grilled Baby Corn | Confit Potatoes **\$520**

(opción / option )

Roasted Organic Chicken | Fresh Chayote and Brussels Sprout
Salad | Roasted Radishes | Pumpkin Seeds | Cream and Herbs
Dressing **\$470**







Hidalgo Pork Belly | Butternut Squash Purée | Butter | Ataulfo
Mango & Habanero Sauce | Baby Eggplant | Roasted Leeks | Pickled
Mustard Seeds **\$470**



Beer-Braised Short Rib | Plantain Purée | Smoked Oaxaca Cheese |
Grilled Green Beans | Meat Jus **\$750**



Catch of the Day in Artisan Breadcrumb Crust | Parmesan Cheese
| Parsley | Yellow Lemon | Butter | Turnip | Carrots | Chili-Garlic
Sauce    

Catch of the day  **\$640**

Chilean Salmon  **\$670**

New York Steak | Onion Purée | Charred Chilies | Grilled
Asparagus | Onion Chimichurri **\$970**



Rib Eye | Creamy Potato Purée | Garden Vegetables | Pumpkin
Seeds | Parsley Chimichurri **\$970**



Veracruz-Style Seafood Casserole | Shrimp Broth | Soft Shellfish |
Fish | Shrimp | Octopus | Serrano Chili | Lemon **\$680**



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DESSERTS

The Ritz-Carlton Cake | Confit Orange | Grand Marnier | Coffee Ice Cream **\$330**

   *Perfect to share*

Royal Pavlova | Lemon Cream | Swiss meringue | Vanilla Ice Cream **\$390**

 *Perfect to share*

Corn Cake | Caramelized Nuts | Marzipan Ice Cream | Rompope **\$390**

  *Perfect to share*

“Ate con Queso” | Manchego Cheese Mousse | Quince “Ate” | Apple Compote **\$290**

“Tres Leches” Cake | Vanilla Cake | Saffron | “Cajeta” **\$310**


Mammee Crème Brûlée | Mammee | Caramel | Amaranth Tile **\$290**



Berries Cobbler | Vanilla Crumble | Berries Compote | Basil Ice Cream **\$290**

Coconut and Guava Panacotta | Coconut Milk | Guava and Hibiscus Gelée **\$220**

(opción )

Artisanal Ice Creams and Sorbets **\$210**

(opción )

HOT BEVERAGES

Café Americano (230 ml) **\$110**

Capuccino (230 ml) **\$120**

Café de Olla (230 ml) **\$120**

Moka (230 ml) **\$120**

Latte (230 ml) **\$120**

Espresso (30 ml) **\$110**

Double Espresso(60 ml) **\$120**

Hot Chocolate (230 ml) **\$115**

Mighty Leaf Tea Selection(230 ml) **\$120**

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