



Food Menu

BREAKFAST

BREAKFAST BUFFETTE \$265

Toast w/ Butter and Mermelade \$ 60

Assorted Fresh Cut Fruit & Yogurt \$145

Fruit or Plain Yogurt \$ 74

Assorted Cereals, Granola, Oatmeal \$ 95

Buttermilk Pancakes Ham or Bacon \$155

Eggs Posada Del Hidalgo Style \$230

Chilaquiles Special Recipe of The Hotel Posada del Hidalgo \$230

With House Made Chilorio

Omelette Any Style \$195

Ham or bacon, refried beans, fresh Farmers cheese, Corn or Flour Tortillas.

Eggs Any Style \$195

Ham or bacon, refried beans, fresh Farmers cheese, Corn or Flour Tortillas.

Green or Red Chilaquiles \$160

Crispy corn tortillas with Red tomatoes or green tomatillo sauce & melted cheese. Refried beans and fresh farmers cheese.

Grilled Panela (Fresh Farmers Cheese) \$155

Guacamole & Chips \$155

Coffee or Tea \$ 45

Milk \$ 45

Orange Juice \$ 45



Posada del Hidalgo

Hotel~Boutique

Tortilla Soup	\$120
Del Hidalgo Mixed Salad	\$155
Fresh greens, Tomatoes, Cucumber, Jicama, Carrots, & Italian or Caesar dressings	
Guacamole	\$155
Melted Cheese	\$190
With or Without Chorizo.	
The Greatest Nachos in the World	\$225
+ Grilled Chicken Breast \$75	+ Grilled Hanger Steak \$95

HOUSE SPECIALTIES

Fresh Bass Nuggets Lightly Breaded	\$255
Sashimi Style Fresh Bass	\$195
Soy Sauce, Sease Oil, Lemon with Pepper, Serrano Chili with Onion & Cucumber	
Fresh Bass Fillet Sauted in Garlic and Chili Sauce	\$265
Fresh Bass Fillet Sauted in Olive Oil	\$265
Fresh Bass Fillet Breaded	\$265
Fresh Bass Fillet in Thai Tamarind Sauce	\$275
With Rice Garnish, Chambray Onion Rings, Serrano Chili & Coriander.	
River Lobsters (Langoustines) Sauted in Butter	\$595
With Potatoes.	
Angus Rib eye Steak	\$495
Served with scalloped potatoes.	
Angus Rib eye Prime Premium Imported	\$695
Served with scalloped potatoes.	

FOR THE KIDS

Chicken or Fish Nuggets & French Fries	\$150
Cheese Sticks & French Fries	\$150
French Fries	\$ 95





MAIN DISHES

Shrimp Cocktail	\$195
Topolobampo Bay Shrimps Bacon Wrapped With Cheese Fillings, House Special Sauce with a Touch of Chilpetin & Rice Garnish.	\$295
Shrimps Roca Crispy Breaded and Tossed in Sriracha Mayo Sauce.	\$275
Shrimps Sauted in Garlic and Chili Sauce	\$275
Tamarind Shrimps	\$275
Shrimps in Thai Tamarind Sauce	\$275
Aguachile Shrimps	\$195
Montesclaros Combo Platter River Lobster and Bass Fillet, With Parsley Potatoes.	\$390
Mole Enchiladas Poblano Mole - Swiss - Rancheras.	\$195
Chipotle Chicken Quesadillas With Guacamole & Beans.	\$195
Club Sandwich & French Fries	\$195
Mexican Combo Platter With Flank Steak or Chili Roasted Chicken Breast, Quesadilla, Guacamole & Beans.	\$285
Grilled Chicken Breast in Chipotle Cream Sauce Butter Potatoes & Sauted Vegetables.	\$249

DESSERTS

Bananas Foster	\$135
Vainilla Flan	\$110
Chocolate Molten Lava Cake	\$135
Häagen-Dazs Ice Cream	\$110

