

Condimento

Restaurant



breakfast



lunch and dinner



drinks



garnishes

desserts

Exclusive delights

Marriott Tijuana

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breakfast



A LA CARTÉ MENU

Full breakfasts

Fruit and cereal

Hot cakes and waffles

Omelettes and eggs

Fancies

And for lunchtime

breakfasts



Continental Breakfast

Mixed fruit dish, seasonal fruit juice coffee, tea or milk, sweet bread or toast and marmalade.

American Breakfast

Mixed fruit dish, fruit juice or smoothie, 100% healthy, eggs of your choice, coffee, tea or milk and sweet bread or toast.

Low Calorie Breakfast

Papaya, green fruit juice, egg white omelet filled with panela cheese and turkey ham, coffee, tea or milk and toasted wholemeal bread.

Emporio Breakfast

Fruit juice and seasonal fruit, salt beef with enfrijoladas and chicharrón, coffee, tea or milk and bread or tortillas.

fruits and cereals



Fruit minestrone

A delicious blend of pineapple, strawberry, apple and banana, with basil and vanilla aroma.

Red fruit cup

Cup of strawberries, blackberries, yogurt, grated coconut and amaranth.

Mixed fruit dish

Water melon, papaya and melon with a range of toppings to chose from. (Natural yogurt, granola, honey or cottage cheese)

Tropical fruit dish

Tropical and exotic fruits bathed in passion fruit sauce.

Swiss style muesli

The perfect combination of fruit, oats, yogurt, milk and honey, truly delicious!

Cereals

Take your pick from:

Special K, All Bran, Frosted Flakes or
Coco Krisps served with banana or strawberries.

hot cakes and waffles



Hot cakes with mulberries

Spongy hot cakes served with mulberry chutney and kiwi coulis.

Chocolate hot cakes

Filled with chocolate chips and bathed in hot ganache.

Waffles with yogurt

Kiwi, melon, crushed nuts, natural yogurt and whipped cream

French bread

Toasted brioche with a sugar and cinnamon topping, accompanied by caramelized banana.

omelets and eggs



Eggs of your choice

Scrambled eggs with chorizo, bacon or ham, and fried eggs.

Ranchero eggs

On a tortilla served with grilled panela cheese and spicy red sauce.

Mexican omelet

With creamy green sauce, corn, poblano chili and crunchy potato sticks.

Benedictino eggs

Poached eggs on Canadian pork and delicious muffin, served with hollandaise sauce.

Egg white and vegetable omelet

Served with wild rice, turkey ham and baby prickly pear.

Three cheese and asparagus omelet

Filled with manchego, panela and goats' cheese, and served with cherry tomatoes, asparagus and hash browns.



Ham, cheese and beans burritos

Served with chopped chili and tomato sauce and avocado.

Cheese and chili quesadilla

In wheat flour or corn flour tortillas.

Chicken quesadillas in pasilla chili sauce

With shredded chicken breast and refried beans.

and for lunchtime



Chorizo molletes

Bolillo bread served with butter, black beans with grated cheese and chorizo.

Red chilaquiles

Bathed in the chef's own spicy red sauce, served with fried banana and chicken.

Green chilaquiles

With grated cheese and cream.

Red enchiladas

Served with pasilla chili sauce, beans and fried banana.

Green enchiladas with cheese and chicken

Served with potato cubes and avocado.

lunch and dinner



A LA CARTÉ MENU

- Cold starters
- Hot starters
- Salads
- Soups & Creams
- Pastas
- Poultry
- Meat
- Fish & Seafood
- Snacks

starters



HOT

Melted cheese

Served with mushroom, chorizo or chili peppers and accompanied by corn or wheat tortillas.

Condimento duck tacos

Served with a green chili sauce, avocado and soy sauce dressing.

Corn and fried parsley

(Mexican dry soup)

Seasoned with epazote and serrano chili peppers, with cream and cheese.

Dry vermicelli with tomato

Served on a banana leaf, chorizo, cream, Mexican cheese, avocado and grated fresh parmesan.

starters



COLD

Fresh salmon carpaccio*

With purple onion chutney and capers,
and served with toasted pita bread.

Beef carpaccio

with ground pepper*

Thinly sliced steak served with Arugula
lettuce and parmesan cheese.

Sawfish and shrimp cocktail

With cucumber and mango cubes, served with
olive oil, pepper and lemon dressing.

Salmon tacos

Served in pita bread, with chipotle chili
mayonnaise dressing and spicy mulberry sauce.

salads

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Capresse, mexican style

Sliced tomato, basil and Oaxaca cheese.

Three heart salad

Endives, palm, artichoke and asparagus hearts all in a papaya vinaigrette dressing.

Make your own...

Select your favorite ingredients.

Arugula lettuce with pear

Walnuts, pears in white wine & goat cheese.

Crab salad

Kanikama with grated carrot, tomato and endives.

Cesar salad

Grilled chicken fajitas with freshly grated parmesan cheese.

soups & creams



Chicken soup with rice

The classic recipe, served with chopped onion, serrano chili, diced tomatoes, avocado and lemon dressing.

Roast tomato soup with goat's cheese

With a thyme, garlic and olive oil dressing.

Emporio seafood soup

Perfumed with an essence of fine herbs.

Tortilla soup

From our traditional cuisine, served with cheese, avocado, cream and pasilla chili.

pastas



Salmon & ricotta cheese cappelletti and wasabi

With a delicious creamy citrus sauce.

Seafood & tomato fussilli

Pasta al dente served with clams, shrimp and squid.

Lasagna azteca

Stuffed with roasted poblano chili peppers, sautéed mexican corn, chicken and cheese.

Fettuccini with fine herbs

Pasta al dente seasoned with garlic, basil and capers.



Nopal cactus with chicken in green chili sauce

Grilled sliced chicken, with panela cheese and steamed rice, all served on a bed of whole nopal cactus. A fat-free dish.

Chicken in pasilla chili sauce

Chicken breast bathed in a pasilla chili sauce, served with mushroom and mashed sweet potatoes.

Duck in "mole" sauce with blackberries

In honor of our traditional cuisine. An outstanding recommendation from our chef with a touch of chocolate and blackberry, served with asparagus.

Roast duck with coconut and chili sauce

Duck breast served in coconut sauce with a touch of chili and spinach.



Cochinita Pibil

A Mayan dish prepared with spices (achiote) and oregano on a banana leaf, all served with purple onions, guacamole and fried beans.

Grilled rib eye

with béarnaise sauce

From the grill, served with french fries and sautéed vegetables.

Beef fillet with a three chili pepper sauce

A recipe made with pasilla, guajillo and chile de árbol, served with spring onions and sautéed potatoes.

Skirt steak, chicken or shrimp fajitas

Take your pick. Served with sweet peppers, onions, guacamole, fried beans with requesón and corn or wheatflour tortillas.

Skirt steak marinated in fine herbs

Served with a guajillo chili pepper stuffed with beans, along with guacamole and corn or wheatflour tortillas.



Red Snapper fish in Mexican pepper leaf

Baked in pepper leaf with olive oil, sweet peppers and served with asparagus and green rice.

Salmon fillet in tamarind sauce

Served with rice and steamed vegetables.

Shrimp in coconut

Crunchy shrimp bathed in coconut and served with a mild spicy mulberry sauce.

Shrimp and bean enchiladas

Shrimp dressed in chipotle chili cream, covered with black bean sauce on wheatflour tortillas.



Clasic cheese burger

Grilled to your preference, served with tomato, lettuce, gherkin, onion and American cheese.

Burger

100% skirt and bacon in a whole meal bun with Dijon mustard, grilled vegetables, gorgonzola cheese and demi-glace with mushrooms.

Hot dog

Served with smoky bacon and pico de gallo sauce.

Club Sandwich

All created with grilled chicken breast, bacon, ham, avocado and tomato.

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garnishes



the perfect
CONDIMENT

garnishes

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Grilled vegetables

A medley of carrots, sweet peppers, onions, eggplant and zucchini all in an olive oil and balsamic vinegar dressing.

Rice

Fried beans

With chipotle chili, chorizo or cheese.

Spinach & cream

Baked potato or French fries

Mashed potatoes

Made the good old way.

Grilled hot chili peppers

With grilled spring onions, Worcestershire sauce and lemon juice.

Guacamole

With tortilla chips, panela cheese and tomatoes.

Individual orders ideal for complementing your meal.

beverages



A LA CARTÉ MENU

Cold drinks

Hot Beverages

Smoothies

cold drinks



Lemonade

Orangeade

Water

Soft drinks

Beer

Fruit juice

Milk

Milk shake

hot beverages

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Tea
American coffee
Espresso
Cappuccino
White chocolate

smoothies

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100 % Healthy

Refreshing and invigorating, made from lemon ice cream, papaya, apple juice and celery.

Melon

With a touch of spearmint, mint and the refreshing flavor of melon.

Mulberry

Smoothie made with natural yogurt, grape juice, red fruits and mango.

Strawberries and cinnamon

Smoothie made from water melon, strawberries, lemon juice, mineral water and cinnamon.

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desserts



SWEET
temptations

desserts



Chocolate fondant

Warm chocolate cake with filling and sweet sauce.

Cheesecake

With red fruit coulis and cigarette biscuit.

Tart tatin a la mode

Caramelized sliced apple on fine pastry,
with vanilla ice cream.

Crepes with toffee

With chopped walnuts and vanilla ice cream.

“Mamey” crème brûlée

Lemon mousse

desserts



Ice cream

Served with any of the following:

- Red fruit coulis
- Chocolate sauce
- Chopped walnuts
- Toffee
- Chocolate chips

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