



BREAKFAST MENU

EL **GOLF**
ES PARA **TODOS**

Season fruit bowl	\$90	Filet tips	\$220
French toast	\$100	(With onions or mexican style)	
Hot Cakes	\$85		
		Molletes <i>(Bread with beans and extra ingred.)</i>	\$100
Eggs cooked to order		With chorizo	\$150
Ham or chorizo	\$85	With dried beef	\$185
Bacon	\$95	Mixed	\$170
Mexican style	\$80		
Rancheros	\$95	Natural chilaquiles (green or red sauce)	\$100
Divorced	\$95		
Broken	\$130	With eggs	\$105
Skillet	\$105	With chicken	\$115
Cheese and chorizo omelette	\$105	With dried beef	\$130

This menu is available from 9 am to 12 pm

EXECUTIVE PACKAGE

PAQUETE EJECUTIVO

\$350
DE LAS 9 A 13 HORAS

Option 1

- CHILAQUILES WITH CHICKEN OR EGGS
- TOAST OR FRENCH TOAST WITH HAZELNUTS SPREAD
- ORANGE OR GRAPEFRUIT JUICE

Option 2

- EGGS COOKED TO ORDER
- TOAST OR FRENCH TOAST WITH HAZELNUTS SPREAD
- ORANGE OR GRAPEFRUIT JUICE
- REFILL COFFEE

INCLUDES WI-FI ACCESS AND 3 HOURS ON THE GOLF DRIVING RANGE



**NEW
MENU**

MAIN DISHES

PLATOS FUERTES

BEEF TENDERLOIN \$310

230 g of beef tenderloin, with rustic pure and buttered vegetables
dipped in sauce of your choice

Red wine sauce

Black pepper sauce

Old style mustard sauce

Arrachera (300grs) \$270

With guacamole, hot chillis and french fries

SALMON POST \$330

Salmon post with pure, steamed vegetables and cherry
tomato sauce.

STUFFED SHRIMPS \$260

Shrimps stuffed with cream cheese, wrapped in bacon,
served with fresh salad

COCONUT SHRIMPS \$260

Breaded shrimps with shredded coconut,
served with french fries

AJILLO SHRIMPS \$210

Traditional ajillo shrimps, served with fresh salad and soy
vinaigrette

“AL MOJO DE AJO” SHRIMPS \$210

Traditional “al mojo de ajo” shrimps (garlic sauce with
chili), served with fresh salad and soy vinaigrette



EL GOLF
ES PARA TODOS

This menu is available starting at 12 pm



**MENU OF
THE NEW**

PASTAS

- FETUCCINI CARBONARA \$130
Fetuccini pasta bathed in white sauce with bacon and dehydrated yolk, served with parmesan cheese
- SPAGUETTI ARRABIATA \$130
Spaghetti pasta bathed in pomodoro sauce, with a touch of chili, served with dehydrated cherry tomato, with chicken

SOUPS

- TORTILLA SOUP \$95
Served with panela cheese, pork rind, avocado and sour cream
- SHRIMP BISQUE \$195
Creamy shrimp soup with a touch of cinzano



SUSHI

- SALMÓN \$120
Roll stuffed with salmon, cream cheese and cucumber, with a touch of black sesame, served with chipotle mayonnaise and house soy sauce.
- TUNA \$120
Roll stuffed with tuna, cream cheese and cucumber, served with soy sauce.
- SHRIMP \$140
Roll stuffed with tartar sauce and breaded with panko shrimp, covered with avocado and a touch of black sesame, served with soy sauce.

ENSALADA SALADS

- SWEET SALAD \$115
Fresh chicken salad, served with Cherry tomato, cucumber and onion, seasoned with soy vinaigrette and serrano chili
- CHEF'S SALAD \$130
Lettuce mix, served with apple, strawberries and serrano ham slices serrano, seasoned with red wine vinaigrette and a touch of caramelized amaranth



**EL GOLF
ES PARA TODOS**

This menu is available starting at 12 pm



FOOD MENU

ENTRADAS STARTERS

Serrano ham croquettes	\$155
French fries _____	\$80
Beef carpaccio _____	\$180
Tuna aguachile	\$200
Tuna ceviche _____	\$200



PARRILLA GRILL

"Placeros" tacos _____	\$190
Hamburger Par 1 _____	\$195
Baja Tacos (battered fish)	\$190
Beef filet gaoneras	\$215
Arrachera pepito	\$195

POSTRES DESSERTS

Brownie a la Mode _____	\$90
Apple strudel _____	\$90
CheeseCake _____	\$80
CheeseCake with irish cream _____	\$115

PIZZAS

Diávola pizza _____	\$265
Serrano ham pizza	\$270
Spanish pizza _____	\$245



EL **GOLF**
ES PARA TODOS

This menu is available starting at 12 pm



DESTILLATES MENU

• TEQUILA

Aged 1800	\$225	\$2475
Crystal 1800	\$270	\$3240
White 7 Leguas	\$215	\$2365
Reposado 7 Leguas	\$205	\$2255
Centenario Plata	\$145	\$1740
Centenario Reposado	\$140	\$1540
Cuervo Tradicional	\$145	\$1740
White Herradura	\$175	\$2100
Maestro Dobel Diamante	\$235	\$2820

• WHISKY

Buchanan's 12	\$235	\$2585
Chivas Regal 12	\$195	\$2145
JW Red Label	\$130	\$1560
JW Black Label	\$230	\$2530
Jack Daniels	\$175	\$1925
Old Parr	\$180	\$1980
Glenfiddich 12	\$265	\$2915
Macallan 12	\$370	\$4070

• RON

Appleton State	\$130	\$1430
White Bacardí	\$115	\$1380
Aged Bacardí	\$115	\$1265
Captain Morgan	\$110	\$1210
Havana 7	\$155	\$1860
Classic Matusalén	\$130	\$1430
Platinum Matusalén	\$125	\$1500
Matusalén Gran	\$165	\$1815
Zacapa Reserva Ámbar	\$210	\$2520
Zacapa 23	\$305	\$3355

• COGNAC

Remy Martin VSOP	\$350	\$3500
------------------	-------	--------

• MEZCAL

400 Conejos	\$155	\$1860
Amarás	\$175	\$2100
Unión	\$155	\$1860

• GINEBRA

Beefeater	\$160	\$1980
Bombay	\$175	\$1925
Hendrick's	\$255	\$2805
Tanqueray	\$180	\$1980

• BRANDY

Torres 10	\$145	\$1595
Torres 20	\$340	\$3400
Cardenal de Mendoza	\$325	\$3250

• DIGESTIVES

Sweet Chinchón	\$105	\$1155
Dry Chinchón	\$105	\$1155
Baileys	\$130	\$1430
Licor 43	\$145	\$1595
Vaccari Blanco	\$120	\$1200
Vaccari Nero	\$100	\$1000

• VODKA

Absolut Azul	\$130	\$1560
Smirnoff	\$125	\$1500
Stolichnaya	\$150	\$1800
Grey Goose	\$220	\$2420
Ketel One	\$170	\$1870



DISTILLATES MENU

• COCTELES COCKTAILS

Arcángel	\$140	Mai Tai	\$100
Caipirinha	\$100	Traditional Margarita	\$115
Glass of Sangría	\$110	Watermelon Margarita	\$155
Pitcher of Sangría	\$390	Red Fruits Margarita	\$130
Citrus Gin	\$165	Pineapple-Jalapeño Margarita	\$120
Cucumber and Rosemary Gin	\$165	Chocolate Martini	\$115
Red Fruits Gin	\$190	Traditional Mojito	\$100
Grapefruit and Basil Gin	\$190	Moscow Mule	\$110
Lychee Martini	\$100	Traditional Paloma	\$120
Lychee Mojito	\$115		

VINOS WINES

• ROSADO ROSE

\$480

• TINTO RED

\$550

\$820

\$660

• ESPUMOSO

Brumete

\$570

• BLANCO

Los Vascos Chardonay

\$590

Beronia Berdejo Rueda

\$570

Alvinte Albariño

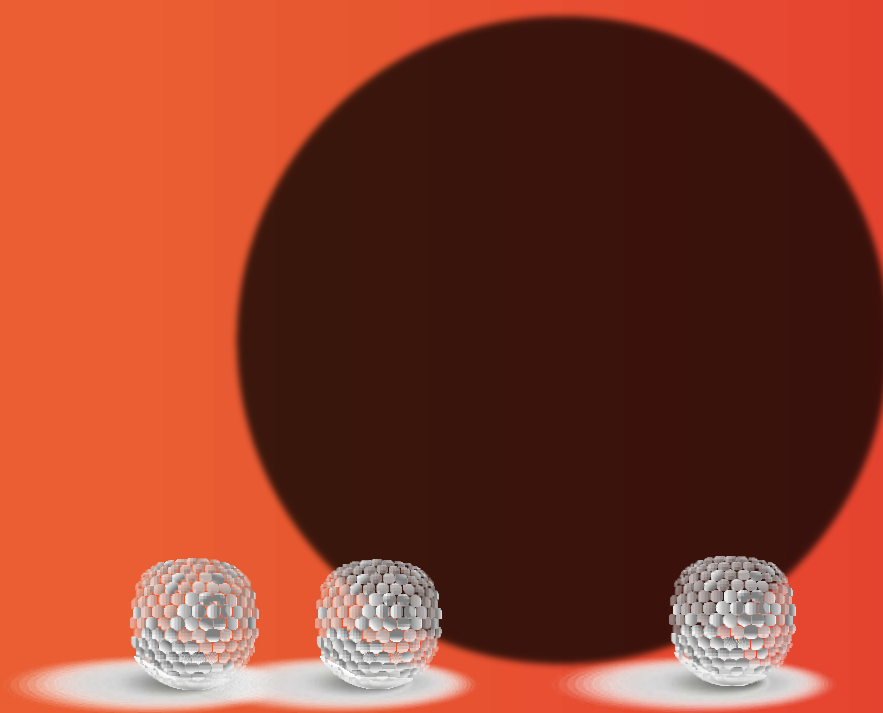
\$600

PROMOCIONES SPECIAL OFFERS

10 X 8 IN XX ULTRA AND
HEINEKEN SILVER

12 X 10 JUST FOR:
BOHEMIA CRISTAL

Bienvenido a



EL



ES PARA **TODOS**