

## SNACKS

<i>alitas búfalo</i>	\$255
acompañadas con dip de queso roquefort y crudités de jícama, zanahoria y papa francesa	
<i>guacamole il forno</i>	\$150
tradicional guacamole, servido con salsa mexicana y totopos	
<i>quesadillas de queso panela</i>	\$205
con guacamole	\$230
con pechuga de pollo	\$325
con arrachera	
<i>nachos tradicionales</i>	\$230
totopos cubiertos con frijoles, queso amarillo y crema agria acompañados de salsa mexicana, chiles jalapeños y guacamole	
<i>nachos rancheros</i>	\$285
totopos cubiertos con frijoles, queso amarillo, crema agria, arrachera y un toque de salsa BBQ, acompañados de salsa mexicana y guacamole	
<i>wrap de marlin</i>	\$310
tortilla de harina jumbo, marlin ahumado, lechuga, aguacate, jitomate, queso mozzarella y chile chipotle, aderezo de cilantro	
<i>tacos de carne asada</i>	\$305
tortilla de harina con arrachera, pico de gallo, guacamole y salsa tatemada	
<i>tacos de pescado</i>	\$310
tiras de pescado con finas hierbas servidos con ensalada de repollo, guacamole y aderezo chipotle	
<i>ceviche tropical</i>	\$350
camarones servidos con mango, piña, cilantro, cebolla morada, aguacate, jugo de naranja, jugo de limón, aceite de olivo	
<i>ensalada cobb</i>	\$275
mezcla de lechugas con pechuga de pollo a la parrilla, tocino, queso azul, huevo duro, cebolla, jitomate y aguacate aderezado con vinagreta balsámica	
<i>ensalada cesar tradicional</i>	\$140
con pollo	\$195
con camarones	\$240
<i>hamburguesa con queso</i>	\$290
con lechuga, cebolla, jitomate, pepinillos y queso gouda con papas gajo	
<i>hot dog italiano</i>	\$185
salchicha italiana envuelta en jamón serrano, jitomate picado y queso gratinado, papa ondulada, dip de cebolla caramelizada	

<i>panini de pescado</i>	\$295
pan chapata, pescado parrilla, salsa tártara, aguacate, jitomate, germinado de alfalfa y papa gajo	

<i>panini mediterráneo</i>	\$295
pan chapata, tapenade, jamón serrano y queso de cabra, jitomate y lechugas acompañado de papa gajo	

## CLÁSICAS

<i>hawaiana</i>	\$250
salsa clásica, jamón y piña	

<i>mexicana</i>	\$250
salsa clásica, frijoles refritos, rodajas de chile serrano, chorizo y aguacate	

<i>cuatro estaciones</i>	\$250
salsa clásica, tomates cherry, champiñones, cebolla y morrones	

<i>margarita</i>	\$250
salsa clásica, albahaca y tomates cherry	

<i>napolitana</i>	\$250
salsa clásica, anchoas y aceitunas negra & verde	

<i>pepperoni</i>	\$250
salsa clásica y pepperoni	

## ESPECIALES DEL CHEF

<i>fomaggi</i>	\$250
salsa blanca, gorgonzola y mozzarella	


<i>italiana</i>	\$250
salsa clásica, prosciutto, arugula, mozzarella y jitomate cherry	

<i>tartufi</i>	\$295
salsa blanca, queso ricota, mozzarella, portobello y aceite de trufa	

<i>calzone de mariscos</i>	\$320
camarón, callo de almeja, pescado con queso jack y salsa clásica	

<i>calzone barolo</i>	\$280
prosciutto, salami, jitomate deshidratado, albahaca y aceite de oliva con queso jack y salsa clásica	

\*\*PRECIOS EN PESOS MEXICANOS • 16% DE IVA INCLUIDO

 TODOS LOS PLATILLOS ESTÁN DENTRO DEL PLAN TODO INCLUIDO



## SNACKS

- buffalo wings* \$255  
served with blue cheese dressing, jicama and carrot crudités and french fries
- guacamole il forno* \$150  
traditional guacamole served with mexican salsa and tortilla chips
- panela cheese quesadillas*  
with guacamole \$205  
with grilled chicken breast \$230  
with grilled flank steak \$325
- traditional nachos* \$230  
tortilla chips covered with fried beans, cheese, mexican sauce, jalapeños chili, guacamole, and sour cream
- ranchero style nachos* \$285  
tortilla chips covered with fried beans, cheese, sour cream, flank steak and a touch of bbq sauce served with mexican sauce and guacamole
- wrap of smoked marlin* \$310  
big flour tortilla, smoked marlin, lettuce, avocado, tomato, mozzarella cheese and chipotle chili dressing
- roast beef taco* \$305  
flour tortilla with flank steak served with mexican sauce, guacamole and roasted red sauce
- fish tacos* \$310  
fish strips with fine herbs on flour tortilla served with cabbage salad, guacamole and and chipotle dressing
- tropical ceviche* \$350  
shrimp served with mango, pineapple, coriander, red onion, avocado, orange juice, lemon juice, olive oil
- cobb salad* \$275  
mixed lettuces with grilled chicken breast, bacon, blue cheese, hard-boiled egg, onion, tomato and avocado garnished with balsamic vinegar
- traditional cesar salad*  
with grilled chicken breast \$140  
with grilled shrimps \$195  
\$240
- cheese burger* \$290  
with lettuce, tomato onion, pickles and gouda cheese served with slices potato
- italian hot dog* \$185  
italian sausage wrapped with serrano ham, onion, tomatoes and melted mozzarella cheese, sliced potato and caramelized onion dip

- panini fish* \$295  
grilled fish over ciabatta with tartar sauce, avocado, tomato and alfalfa sprouts served with sliced potato
- mediterranean panini* \$295  
ciabatta with prosciutto and goat cheese, tomato and lettuce served with sliced potato

## CLASSICS

- hawaiian* \$250  
classic sauce, ham and pineapple
- mexican* \$250  
classic sauce, refried beans, slices of serrano chili, chorizo and avocado
- four seasons* \$250  
classic sauce, cherry tomatoes, mushrooms, onions and peppers
- margarita* \$250  
classic sauce, basil and cherry tomatoes
- napolitana* \$250  
classic sauce, anchovies and black and green olives
- pepperoni* \$250  
classic sauce and pepperoni

## CHEF'S SPECIAL

- fomaggi* \$250  
white sauce, gorgonzola and mozzarella cheese
- italian* \$250  
classic sauce, prosciutto, arugula, mozzarella cheese and cherry tomato
- tartufi* \$295  
white sauce, ricotta cheese, mozzarella, portobello and truffle oil
- seafood calzone* \$320  
shrimp, scallops, fish with jack cheese and classic sauce
- calzone barolo style* \$280  
prosciutto, salami, dried tomatoes, basil and olive oil with jack cheese and classic sauce

\*\*PRICES ARE IN PESOS, TAX INCLUDED • PRICES INCLUDE 16% VAT  
all THIS MENU IS INCLUDED OF ALL INCLUSIVE PLAN

il forno