



M E N U

H S B C Premier | Lounge



Coffee & Tea

Coffee & chocolate

Black Cappuccino Espresso

Macchiato, double, lungo or ristretto

Latte Hot chocolate

Moka

Milk: whole, low fat, lactose free

Hershey's® flavored milk

8 oz

Tea

Cinnamon and apple tea

Chamomile tea

Green tea

Red fruits tea

Non-alcoholic beverages

Juice

Orange

Apple

Tomato

Jumex® Minibrick

Water & refreshments

Plain, sparkling or tonic water

Lemonade

with plain, sparkling, or tonic water

Orangeade

Orange juice with plain, sparkling, or tonic water

Suero

Sparkling water with lemon and a pinch of salt

Clamato® cocktail

Tomato juice with clams, Worcestershire, soy
and fermented corn sauce, lemon
and pequin pepper

Soda

Coca Cola®

Regular or sugar free

Sprite®

Lemon soda

Sidral®

Apple soda

Fresca®

Pink grapefruit soda



Bar

Beer

Modelo Especial®

Negra Modelo Especial®

Corona Light®

Order it in chelada (Lemon and salt),
michelada (Lemons, black sauces, and lime)
or with clamato cocktail (Tomato juice with
Worcestershire, soy, and fermented corn sauce,
lemon and chili)

Cocktails

Mimosa

Clericot with white or red wine

Cuba libre

Mojito

Lemon daiquiri

Strawberry daiquiri

Screwdriver

Vodka tonic

Lemon margarita

Orange margarita

Gin Tonic with citrus

Tom Collins Gin

Carajillo

Hot coffee with a Spanish liqueur "Licor 43®"

Ball 43

Sparkling water with lemon juice
and a Spanish liqueur "Licor 43®"

Bloody Mary

Paloma

Tequila and grapefruit soda

Sunday tradition

Tequila with lemon juice, orange juice,
grapefruit soda and a pinch of salt

Tequila sunrise

Wine

L.A. CETTO®

Zinfandel Rosé (Rosé wine)

Chardonnay Reserva Privada (White wine)

Don Luis Concordia® (Red wine)

Petite Sirah Reserva Privada (Red wine)

Champbrulé (Sparkling wine)

Distillates

Rum

White Bacardi®

Appleton Special®

Vodka

Blue Absolut®

Tequila

1800 Reposado®

1800 Cristalino®

Whisky

Black Label®

Mezcal

Aprendiz®

Gin

Beefeater®

Liqueur

Baileys®

Licor 43®



Breakfast / Snacks

Mon - Fri / 5:30 a.m. - 12:30 p.m.

Chia pudding

prepared with Greek yoghurt and granola

Fresh fruit salad

Papaya, cantaloupe, watermelon and pineapple served with yoghurt and granola

Cream cheese stuffed croissant

with red berry fruit compote

Mushroom omelette

bathed in pesto sauce and filled with sautéed mushrooms

Mozzarella and sun-dried tomato quiche

seasoned with basil and served in pepper sauce

Mini molletes

Slices of brioche bread topped with refried beans, melted mozzarella cheese, beef steak bites, guacamole (avocado dip) and pico de gallo sauce (tomato and onion-based spicy sauce)

Cranberry and salami loaf bread

served with a herb dressing and cream cheese

Pumpkin bread

Snacks

Pastries, cookies, hand fruit

Lunch / Dinner

Mon - Fri / 12:30 p.m. - 11:00 p.m.

Fusilli and mixed lettuce salad

with dried cranberries, tomatoes, goat cheese and a red wine vinaigrette

Baked potato

stuffed with chistorra (fast-cure sausage) and served in garlic sauce

Biscayne-style cod tostada

Cod stew cooked with tomatoes, raisins, olives, potatoes and peppers served on a small toasted tortilla

Puff pastry wrapped pork

with cooked apple, a plum marinade, and honey-mustard dressing

Slider beef burger

with Swiss cheese, bacon dressing and sun-dried tomatoes

Mini beef empanada

Pastry turnover filled with ground beef and served with chimichurri sauce

Mini burrito

Pastor-style (spit-grilled and marinated in a red chili sauce) chicken strips wrapped in a flour tortilla

Carrot cake

Snacks

Assorted pastries and cookies, hand fruit, crudités, fried plantain chips, potato chips

