



M E N U

Premier Lounge  
HSBC





# Coffee & Tea

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## Coffee & chocolate

### **Black Cappuccino Espresso**

Macchiato, double, lungo or ristretto

### **Latte**

### **Moka**

### **Hot chocolate**

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

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## 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 am - 12:30 pm

## **Chia pudding**

prepared with Greek yoghurt and granola

## **Fresh fruit salad**

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

## **Waffles**

with red berries

## **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**

# Lunch / Dinner

MON - FRI / 12:30 pm - 11:00 pm

## **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**

