

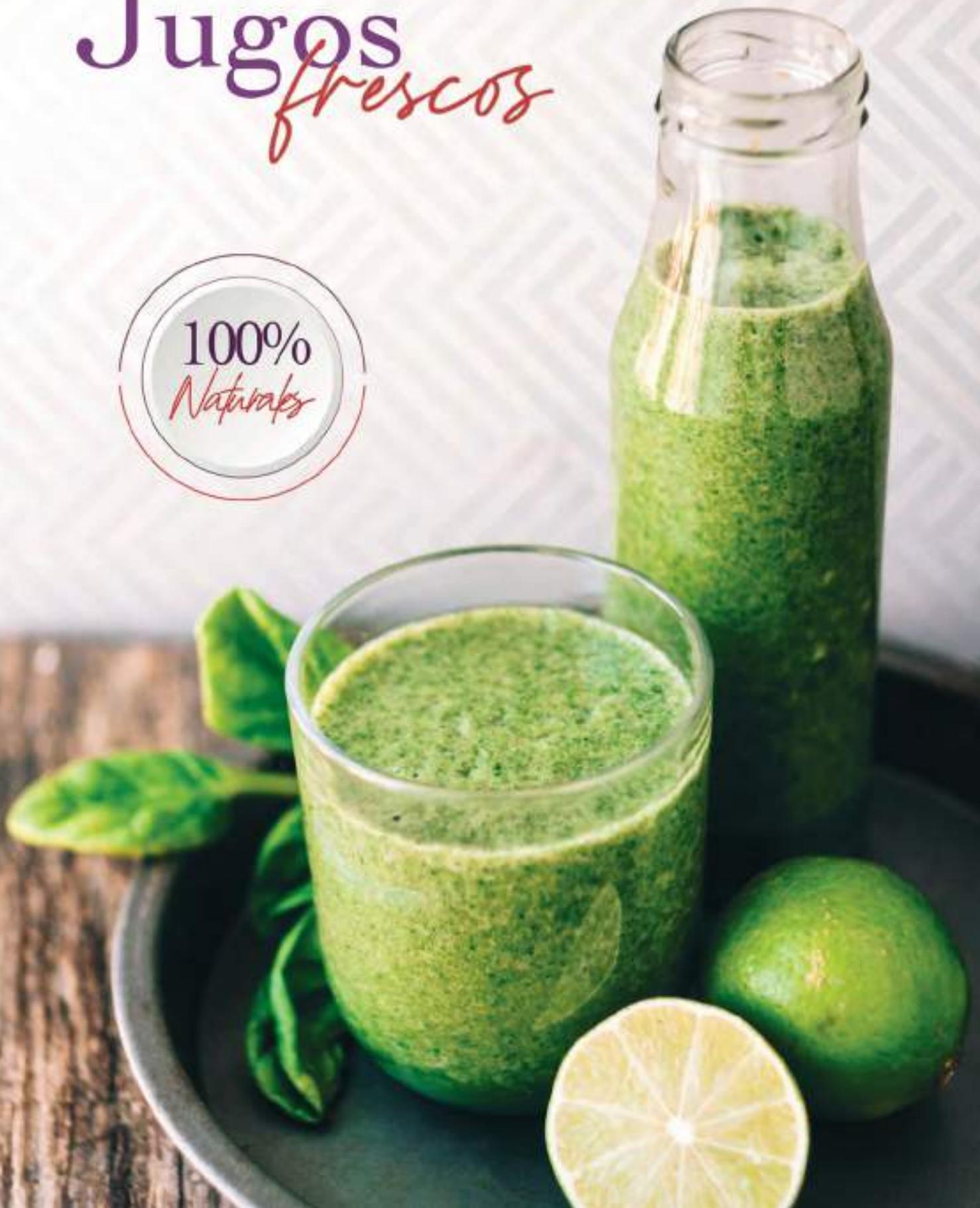
Desayunos / Breakfast

Room SERVICE



HS
HOTSSON
HOTEL
LEÓN • MÉXICO

Jugos *frescos*





Desayunos - Breakfast 5:00 a 12:00 hrs. / Ext.1209/1210



JUGOS FRESCOS | FRESH JUICES

Los básicos | The basics

Naranja, toronja, zanahoria y papaya \$70
Orange, grapefruit, carrot and papaya.

Los Compuestos | Mixed

El verde: naranja, piña, apio y espinacas \$75
Green: orange, pineapple, celery and spinach

El Irapuato: jugo de fresa, naranja y piña \$80
Irapuato: strawberry, orange and pineapple juice.

Del Bajío: jugo de zanahoria, naranja y alfalfa \$75
Bajío: carrot, orange juice and alfalfa

LICUADOS CON LECHE | MILKSHAKES (400ML)

Tabasqueño: tradicional con plátano \$75
(with banana)

Leonés: mamey con granola \$75
(mamey with granola)

Irapuato: fresas \$75
(with strawberries)

Oaxaqueño: chocolate \$75
(with chocolate)

*Leche entera, light, deslactosada o light / Whole milk, light, lactose-free or light



Fruta
de la estación





Desayunos - Breakfast 5:00 a 12:00 hrs. / Ext.1209/1210



Fruta De La Estación | Fruit

Fresca y jugosa fruta: manzana, papaya, melón, sandía, piña y fresas con queso cottage o yogurt natural. \$140
Fresh juicy fruit: apple, papaya, cantaloupe, watermelon, pineapple, strawberries with cottage cheese or yogurt.

Yogurt Natural | Natural Yogurth

Acompañado de granola, miel o trozos de nuez \$95
Served with granola, honey or walnut pieces.

Avena | Oatmeal

Preparada con leche o con agua, azúcar, canela y fruta de su elección..... \$90
Prepared with milk or water, sugar, cinnamon with fruit of your choice.

Cereales | Cereals

All Bran, Zucaritas, Froot Loops, Choco Krispies o Corn Flakes. Acompañados con leche de \$75
su elección: entera, light o deslactosada. Acompañado de un plátano.
All Bran, Frosted Flakes, Froot Loops, Cocoa Krispies or Corn Flakes. With regular milk, light or lactose- free.
Served with banana



Desayunos breakfast





Desayunos - Breakfast 5:00 a 12:00 hrs. / Ext.1209/1210



Desayuno Continental | Continental Breakfast

Jugo: Naranja, toronja o jugo verde.

Plato de frutas: Manzanas, papaya, melón, sandía, piña y fresas.

Huevos al gusto: Fritos, revueltos, con jamón, salchicha, queso o tibios.

Pan dulce o pan tostado. Café, té o leche. \$215

Juice: Orange, grapefruit or green juice.

Fruit plate: Apple, papaya, cantaloupe, watermelon, pineapple and strawberry

Eggs of your choice: Fried, scrambled, with ham, sausage, cheese or boiled.

Sweet bread or toast. Coffee, tea or milk.

Desayuno Americano | American Breakfast

Jugo: Naranja, toronja o jugo verde

Plato de frutas: Manzanas, papaya, melón, sandía, piña y fresas

Claras de huevo revueltas: con espinacas o jamón de pavo o nopales

Pan dulce o pan tostado. Café, té o leche. \$245

Juice: Orange, grapefruit or green juice.

Fruit plate: : Apple, papaya, cantaloupe, watermelon, pineapple and strawberry

Eggs of your choice: With spinach or turkey ham or cactus leaf.

Sweet bread or toast. Coffee, tea or milk

Huevos Al Gusto | Eggs Of Your Choice (2 Pzas / Pieces)

Fritos o revueltos naturales, con jamón, salchicha, chorizo, champiñones, tocino o a la mexicana. \$140

Fried, scrambled, with ham, sausage, Mexican sausage, mushrooms, bacon or Mexican style.

Huevos Rancheros | Ranch Style Eggs

Dos piezas de huevo estrellados montados sobre tortilla de maíz, jamón de pavo, bañados con salsa ranchera y gratinados con queso asadero\$140

Two fried eggs over corn tortilla and turkey ham, ranchera tomato sauce and cheese gratin



Huevos al gusto
Eggs of your choice



HUEVOS DIVORCIADOS | DIVORCED EGGS

Dos huevos estrellados y servidos sobre tortilla, separados por chilaquiles y frijoles, bañados con salsa verde y roja \$130
Two fried eggs over corn tortilla, with chilaquiles and fried beans, served with green and red sauces

OMELETES | OMELETTES

Claros | Egg white

Omelette preparado con tres claras de huevo, relleno de queso cabra y espinaca\$140
Three egg whites omelette stuffed with goat cheese and spinach

Jamón con queso | Ham with cheese

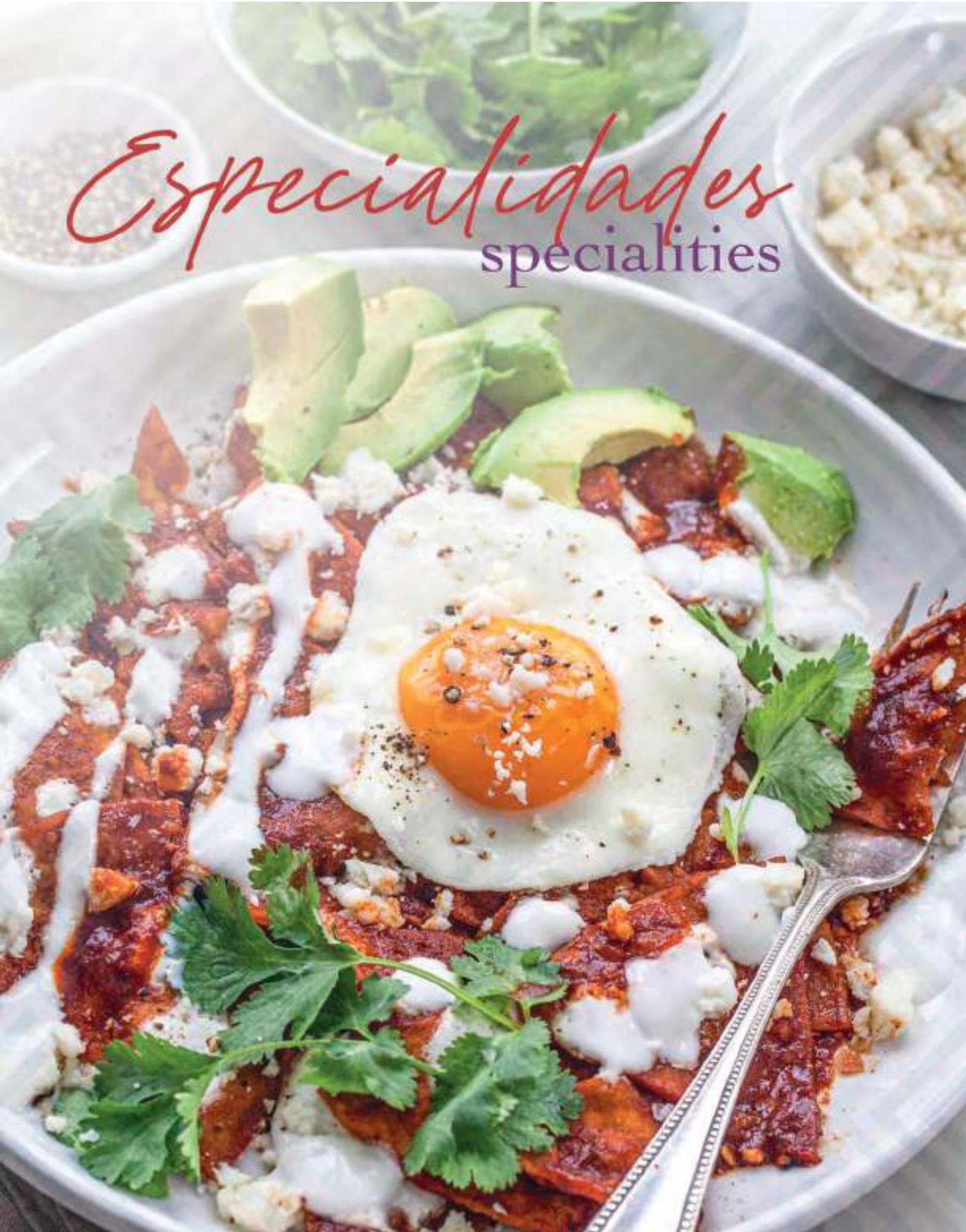
Omelette preparado con dos piezas de huevo, relleno de jamón de pavo y queso manchego\$140
Two eggs omelette stuffed with turkey ham and manchego cheese

Marino | Marine

Omelette preparado con dos piezas de huevo, relleno de salmón y queso crema,\$150
acompañado de papas hash brown.
Two eggs omelette stuffed with salmon, cream cheese served with hash brown potatoes.



Especialidades
specialities



ESPECIALIDADES | SPECIALITIES

Chilaquiles con pollo | Chilaquiles with chicken

Preparados con salsa verde, roja, quebrada o mole negro, servidos con crema y queso ranchero \$160
Prepared with green or red sauce, homemade ranchera sauce, black mole, served with sour cream and Mexican cheese.

Molletes

Cuatro mitades de pan bolillo con frijoles refritos y gratinados con queso, servidos naturales, con tocino, jamón o chorizo \$130
Four half pieces of bread with fried beans au gratin, served natural, with bacon, ham or Mexican sausage

Sincronizadas

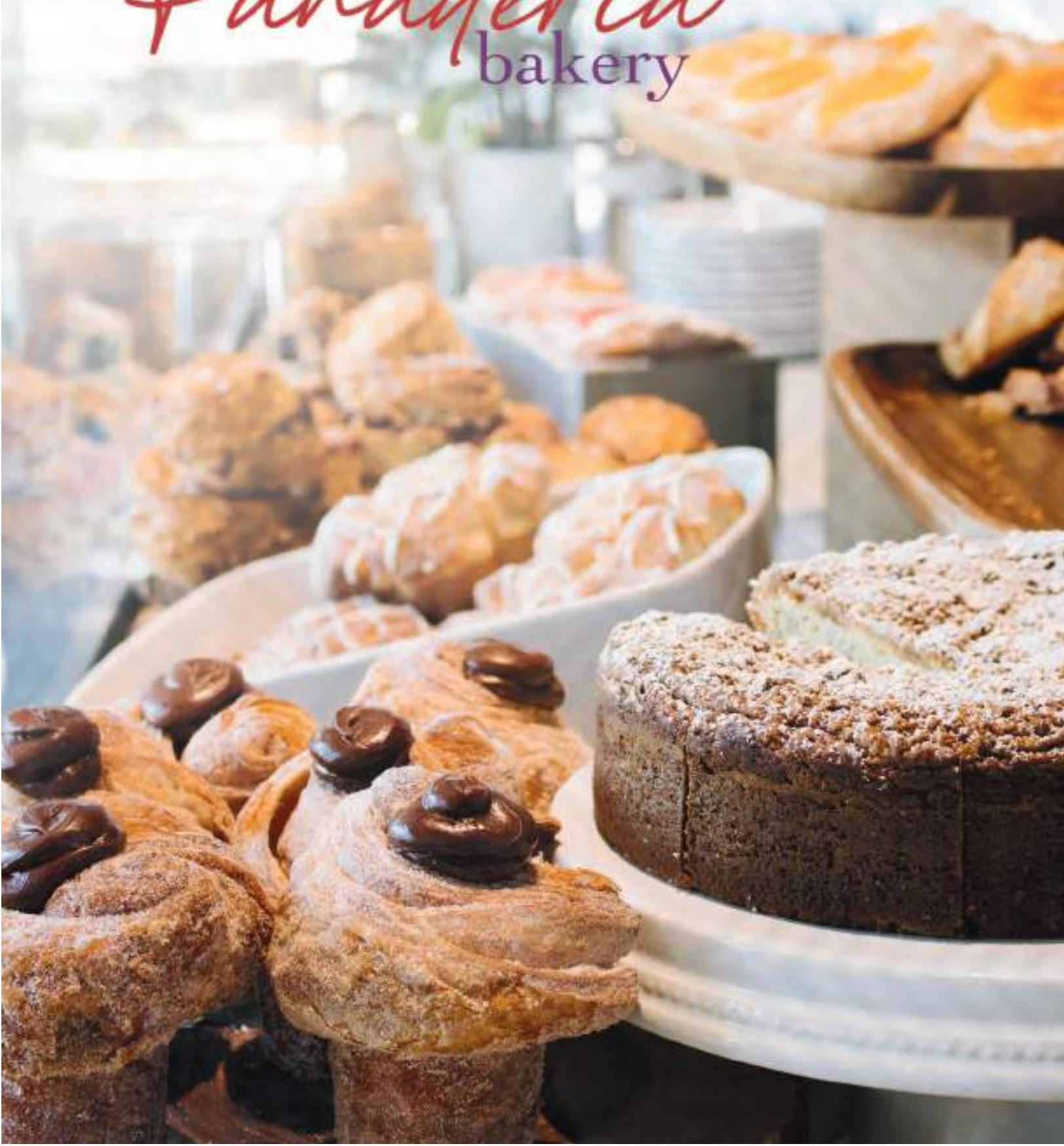
Dos tortillas de maíz o harina, rellenas con jamón de pavo y queso asadero, servidas con salsa verde y aguacate \$130
Two corn or flour tortillas, stuffed with turkey ham and cheese, served with avocado and green sauce

Quesadillas

Tres piezas de tortilla recién hecha, rellena de chicharrón prensado, rajas y champiñones, acompañadas de frijoles y guacamole \$130
Three pieces of corn handmade tortilla stuffed with pressed cracklings, Poblano chili and mushrooms, with refried beans and guacamole.



Panaderia
bakery



PANADERÍA | BAKERY

Tradicionales waffles | Waffles (1 pieza / pieces)

Servidos con nueces, fresas, salchichas o tocino..... \$120
 Served with walnuts, strawberries, sausages or bacon.

Hot cakes | Pancakes (3 piezas / pieces)

Servidos con nueces, fresas, salchichas o tocino \$120
 Served with walnuts, strawberries, sausages or bacon

Tutti

Tres piezas de pasta hojaldre rellena con queso, espolvoreados con azúcar y horneados \$75
 Three baked pieces of puff pastry stuffed with cheese, sprinkled with sugar

Pan casero | Homemade bread

Tres piezas de pan, a su elección: cuernitos, conchas, chocolatines, orejas, mantecada, moños y roles..... \$130
 Three pieces of sweet bread of your choice: croissant, concha, chocolate, oreja, muffin, moños and rolls.

TODOS LOS PRECIOS INCLUYEN 16% IVA Y 15% SERVICIO. PRECIOS EN MONEDA NACIONAL.
 PRICES INCLUDE TAXES 16% PLUS SERVICE 15%. PRICES IN MEXICAN CURRENCY



Room
SERVICE

HS
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Comidas y cenas /
Lunch and dinner

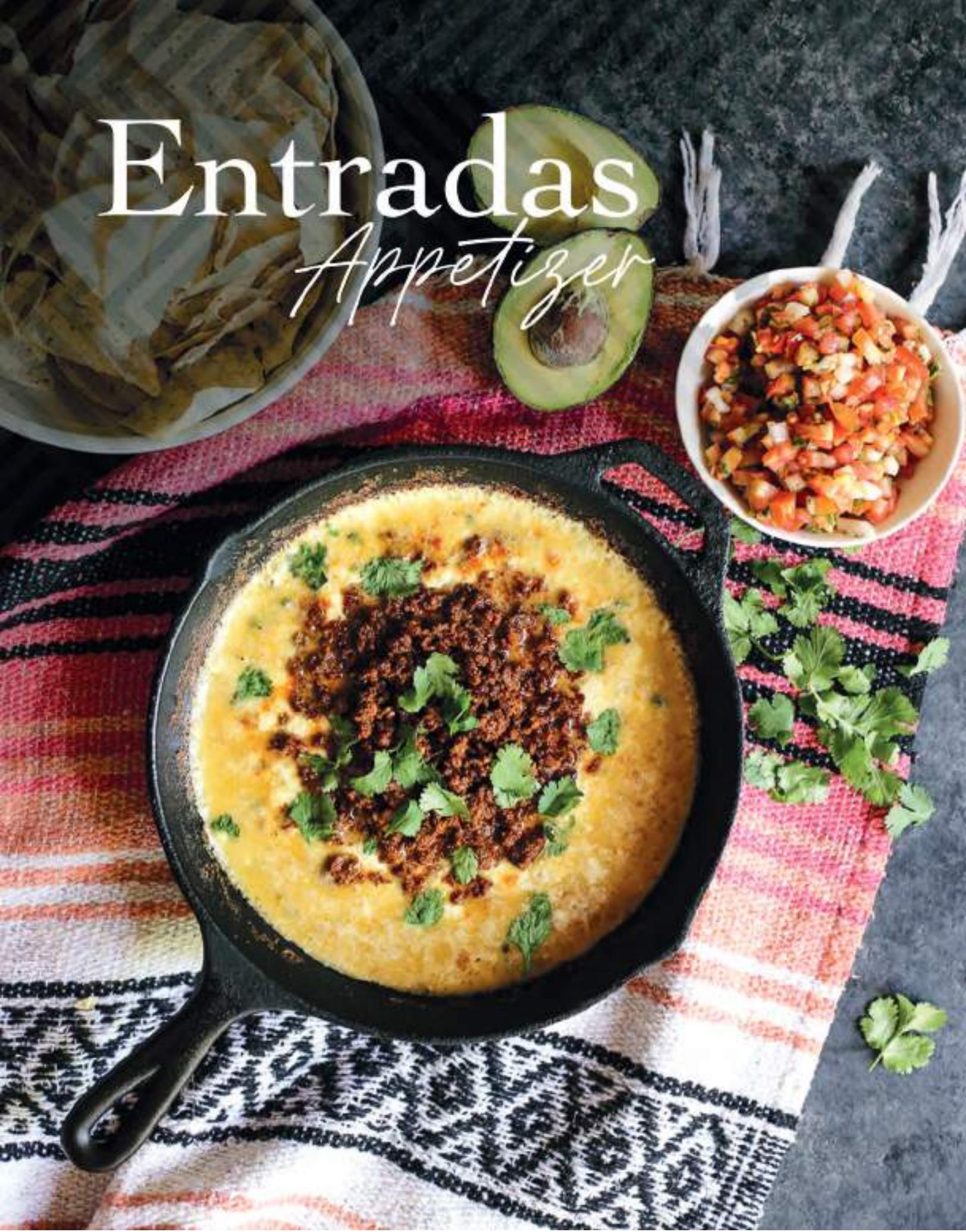
Room SERVICE



HS
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Entradas

Appetizer



ENTRADAS | APPETIZER

Croquetas de jaiba | Crab croquettes (5 Pzas / Pieces)

Frescas y crujientes, acompañadas con alioli de chile serrano y hojas de hierbabuena\$170
Fresh and crunchy, accompanied with serrano pepper aioli and mint leaves

Queso fundido con chistorra | Melted cheese with chistorra (80gr)

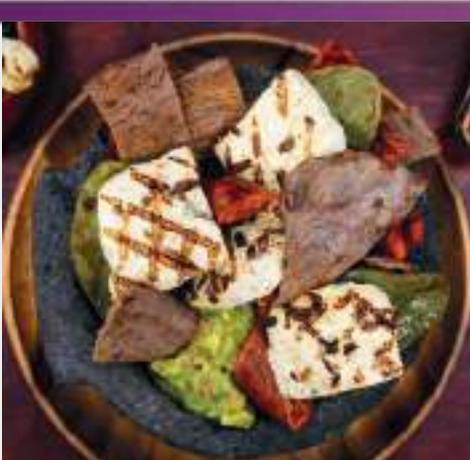
Exquisita mezcla de quesos semicurados acompañado con un delicioso pico de gallo y tortillas de harina. ... \$195
Exquisite blend of semi-cured cheeses with a delicious mexican Sauce and flour tortillas

Queso fresco asado | Grilled fresh cheese (180gr)

Envuelto en hoja de plátano y cubierto con flores de calabaza, se acompaña de una salsa verde cruda y tortillas de maíz\$124
Wrapped in banana leaf and topped with pumpkin flower, accompanied with raw green sauce and corn tortillas.

Cecina con guacamole | Dry beef with guacamole (120gr)

Tradicional platillo mexicano de carne seca, acompañado con tortillas de maíz. \$240
Traditional Mexican dish of dried meat, accompanied by corn tortillas



Ensaladas

salads



ENSALADAS | SALADS

César original

Lechuga larga con aderezo tradicional, jitomate escalfado, crotones y queso parmesano.....\$160
 Long lettuce with traditional dressing, poached tomato, crotons and Parmesan cheese.

Con pollo | With chicken\$215

Con camarones | With shrimp \$275

SOPAS Y CREMAS | SOUPS AND CREAMS

Jugo de carne | Beef broth

Reconfortante y delicioso, con un toque de cecina, acompañado con cebolla, cilantro y chiles verdes picados. \$210
 Comforting and delicious, with a touch of dry beef, accompanied with onion, cilantro and green chili pepper

Caldo tlalpeño | Chicken broth tlalpeño style

Delicioso consomé de pollo, con un toque picosito de chile chipotle, con arroz, pollo deshebrado, queso y aguacate. \$165
 with a spicy touch provided by chipotle pepper, with rice, shredded chicken, cheese and avocado.

Sopa Azteca | Aztec Soup

Delicioso caldillo de jitomate con tortilla frita, queso, aguacate, crema, chicharrón y chile pasilla frito.....\$170
 Delicious tomato broth with fried corn tortilla, cheese, avocado, cream, pork rind and fried pasilla chili.



Especialidades

specialities



ESPECIALIDADES | SPECIALITIES

Enchiladas divorciadas de mole negro oaxaqueño y mole rosa de Taxco |
Enchiladas with black mole from Oaxaca and pink mole from Taxco
(4 Pzas / Pieces)

Dos sabores diferentes en una sola experiencia, rellenas de pollo confitado, acompañadas de lechuga, queso fresco, rodajas de aguacate, cilantro criollo, y rábanos.....\$238
Two different flavors in one experience, stuffed with chicken, accompanied with lettuce, fresh cheese, avocado slices, cilantro, and radish.

Salmón sobre esquite | Grilled Salmon on sauted corn (200gr)

Con granos de maíz cocidos con epazote y mantequilla, acompañados de mayonesa y chile en polvo. \$395
Cooked with gorsefoot and butter, accompanied with mayonnaise and peperoncino chili

Atún en costra de cilantro con salsa ahumada de frambuesas |
Cilantro crusted tuna with smoked raspberry sauce (200gr)

Desde enseñada a su paladar, acompañado de puré de plátano macho y zanahorias..... \$350
From Enseñada to your palate, accompanied by mashed plantain and carrots



Pastas

pasta



PASTAS | PASTA

Ravioles artesanales | Hand made Ravioli (6 Pzas / Pieces)

Rellenos con estofado de ternera, espinacas y queso, bañados en salsa cremosa de tomates asados, hongos, aceite de perejil y peperoncino.\$205
Stuffed with beef stew, spinach and cheese, covered with creamy sauce of roasted tomatoes, mushrooms, parsley oil and peperoncino.

La Norteña | The Northern

Fetuccini con salsa cremosa oscura, servida con arrachera en cubos (160 gr), chiles toreados, perlas de aguacate y perejil frito. \$200
Fetuchini with dark creamy sauce, served with Skirt steak (160 gr), sauteed chili with onion and Worcestershire sauce, avocado pearls and fried parsley.

Penne con atún flameado al tequila | Penne with tuna flamed with tequila (100gr)

Salteado con brócoli, papa, aceitunas, cherry, chile serrano, queso parmesano, y perejil.\$275
Sautéed with broccoli, potato, olives, cherry, serrano pepper, parmesan cheese, and parsley.



A la parrilla
from the grill





Comidas y cenas - Lunch and dinner 12:00 pm a 05:00 am. / Ext.1209/1210



A LA PARRILLA | FROM THE GRILL

Filete de res Beef tenderlion (200gr)	\$430
Rib-eye Rib-eye steak (350gr).....	\$735
Arrachera Skirt steak (250gr)	\$395
Vacío de res Flank steak (250gr).....	\$540
Salmón (250gr)	\$510
Sábana de pollo Chicken breast (250gr)	\$330

- Salsas a elegir; bernesa o pimienta verde.
- Sauces at your choose; bearnaise or green pepper.

- A elegir 2 guarniciones; papas a la francesa caseras, corazones de lechuga a la parrilla, verduras a la mantequilla, puré de papa con queso raclette, perlas de cebolla al vino tinto o kale a la parrilla.
- Includes 2 garnishes; homemade French fries, grilled lettuce hearts, grilled vegetables, mashed potato with raclette cheese, onion pearls in red wine o grilled kale.



Con pan *with bread*



CON PAN | WITH BREAD

Pepito de filete de res | Pepito beef tenderloin (160gr)

En tradicional pan baguette, con frijol refrito, queso, jitomate, cebolla, mayonesa y un delicioso guacamole, acompañado de papas a la francesa.....\$295

Traditional baguette with cheese, tomato, onion, mayonnaise and a delicious guacamole, accompanied with french fries.

Hamburguesa tradicional | Traditional burger (220gr)

En pan brioche con carne de res gratinada con queso, mayonesa, lechuga, jitomate, cebolla y pepinillos, acompañada de papas a la francesa.. \$290

In brioche with gratinated beef, mayonnaise, lettuce, tomato, onion and pickles, accompanied with French fries.

Club sándwich

Tradicional emparedado con jamón, queso, tocino, pollo asado, jitomate, cebolla, lechuga, mostaza y mayonesa, acompañado de papas a la francesa..... \$285

Traditional sandwich with ham, cheese, bacon, roast chicken, tomato, onion, lettuce, mustard and mayonnaise, accompanied with French fries.

INFANTIL | CHILDISH

Caldo de pollo | Chicken broth \$105

Pizza de pepperoni | Pepperoni pizza..... \$135

Pizza hawaiana | Hawaiian pizza\$165

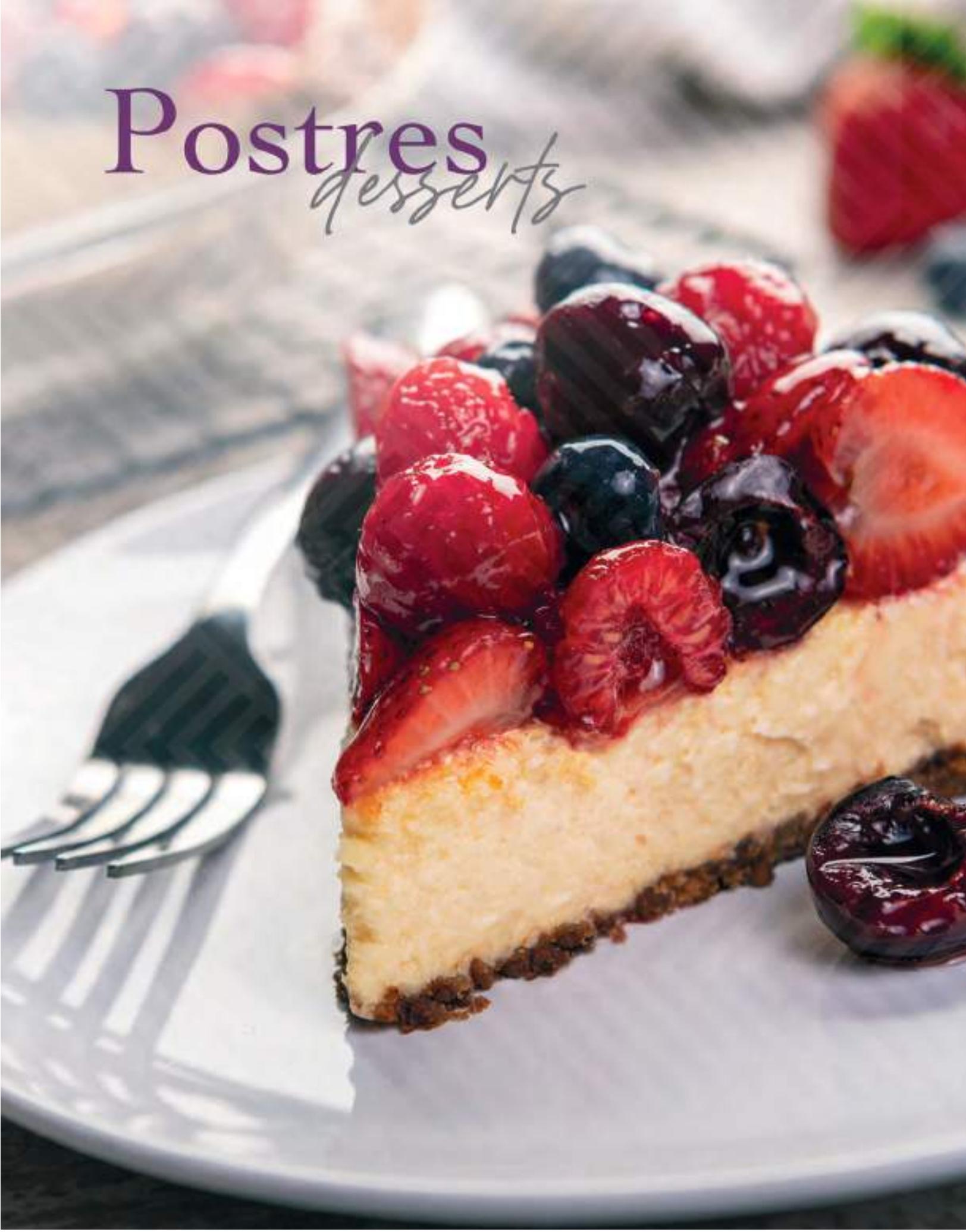
Pasta al gusto | Pasta at your choice

*Pomodoro/ Alfredo / Mantequilla (Butter)\$90



Postres

desserts



POSTRES | DESSERTS

Cheesecake SIN GLUTEN GLUTEN FREE

Tradicional pastel cremoso de queso, acompañado con frutos rojos, menta y virutas de chocolate amargo. \$160
Accompanied with red fruits, mint and dark chocolate shavings.

Pastel alto de chocolate con pistaches | High chocolate cake with pistachios

Relleno de ganache de chocolate semiamargo, dulce de leche y salsa suave de chocolate \$150
Stuffed with semi-bitter chocolate ganache, sweet caramel and soft chocolate sauce.

Tarta de nuez con toffee de sal rosa | Walnut cake and pink salt toffee

Horneada en costra de galleta, con relleno de queso y pecanas. \$150
Baked in biscuit crust, with cheese and pecans

Crème Brûlée SIN GLUTEN GLUTEN FREE

Preparada con vaina de vainilla, horneada y caramelizada al momento..... \$140
Prepared with vanilla pod, baked and caramelized at the moment.

Helado Häagen-Dazs | Häagen-Dazs ice cream (2 bolas / balls)

*Fresa, vainilla, macadamia, dulce de leche o chocolate \$140
*Strawberry, vanilla, macadamia, sweet caramel or chocolate.

*La ingestión de los alimentos crudos son responsabilidad del comensal.
*Ingestion of raw food is the responsibility of the costumer.

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