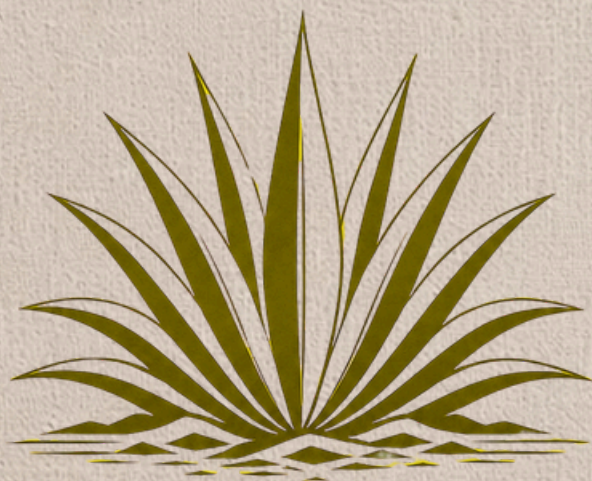




TONALLI



COCINA
CONTEMPORÁNEA

CROWNE PLAZA®

— BY IHG —

Toluca-Lancaster

BUENOS DÍAS TONALLI



DESAYUNO AMERICANO \$262.00

Pan danés o pan tostado (2pzas), café, té o leche, jugo (360 ml) o fruta (180 g), y huevos al gusto (2pzas)



DESAYUNO CONTINENTAL \$200.00

Jugo (360 ml) o fruta (180 g). Café, té o leche. Pan tostado o danés (2 pzas)



HUEVOS MACHACADOS \$196.00

Huevos revueltos (120g) con machaca a la mexicana, servido con frijoles refritos, salsa ranchera y tortillas de harina .



OMELETTE NORUEGO \$287.00

Dos piezas de huevo (120g) relleno de salmón ahumado (80g) y queso crema, servido con arúgula y un toque de pesto de albahaca, acompañado de vegetales a la plancha.

JUGOS Y FRUTA



JUGO DE NARANJA \$60.00

Siente la frescura en cada sorbo con nuestro jugo de naranja (360 ml).



JUGO VERDE \$60.00

Mezcla de apio, nopal, piña, perejil, espinaca y jugo de naranja (360 ml)



CARRUSEL DE FRUTA \$110.00

Un colorido y fresco surtido de sandía, melón, papaya y piña (180 g).



WAFFLES \$168.00

Crujientes por fuera, suaves por dentro, servidos con miel de maple, coulis de frutos rojos y mantequilla.(240g)



HOTCAKES \$203.00

Servidos con mantequilla y bañados con miel maple, cajeta, coulis de frutosrojos o chocolate líquido (320g).



PAN FRANCES \$155.00

Exquisitas rebanadas de pan brioche horneado en casa, pasados por azúcar y canela, acompañados de miel maple y crema inglesa.

ENCHILADAS Y CHILAQUILES



ENCHILADAS SUIZAS \$248.00

Enchiladas rellenas de pollo (150g)bañadas en una suave salsa verde cremosa, cubiertas con queso gratinado y cebolla.



ENCHILADAS VERDES O ROJAS CON POLLO \$239.00

Enchiladas rellenas de pollo desmenuzado (150g), bañadas en una clasica salsa verde o roja y cubiertas con queso fresco, crema y cebolla.



ENMOLADAS \$247.00

Tradicional enchiladas rellenas de pollo (150g), bañadas con mole rojo poblano y servidas con ajonjoli.



CHILAQUILES CON POLLO \$243.00

Totopos bañados en una clasica salsa verde o roja, acompañados de pollo desmenuzado (150g), crema, queso fresco y cebolla.

SABORES TONALLI

DEL HUERTO

Jitomate Asado con Burrata \$350.00

Jitomates rostizados, burrata fresca (150g), arúgula y acompañado con un aceite de albahaca.

César Tonalli \$251.00

Lechuga romana, pollo a las brasas (100g), tocino crujiente, parmesano, jitomates cherry, crotonoes a las finas hierbas y aderezo César artesanal.

Ensalada de Salmón Curado \$289.00

Ensalada a base de lechuga italiana y arugula fresca, salmón curado en casa (100g), rodajas de betabel rostizado bañada en una vinagreta balsámica.

PASTAS

Capellini con Camaron \$229.00

Pasta capellini (120gr) con camarones U15(90gr) bañada en una salsa de langostinos y queso parmesano.

Spaghetti alla Bolognese \$251.00

Spaghetti (120gr) al dente bañado en una tradicional salsa bolognese cocinada a fuego lento, coronada con queso parmesano

fettuccine con Jitomate Cherry y Queso \$235.00

Pasta fettuccine (120gr) servido con jitomate cherry salteado con aceite de oliva extra virgen y cubierta con queso parmesano

SOPAS Y CREMAS

Crema de huitlacoche y Aceite de Trufa \$211.00

Crema aterciopelada de huitlacoche decorado con un aceite de trufa blanca, acompañado de crutones a las finas hierbas

Sopa de tortilla tradicional \$155.00

Julianas de tortilla frita, chicharron de cerdo, aguacate, queso fresco, chile pasilla y crema acida

Caldo Tlalpeño \$164.00

Consome de pollo con un toque de chile chipotle. Servido con una combinación de verduras, arroz y pollo deshebrado, acompañado de queso gouda y aguacate

PARA LOS NIÑOS

Nuggets de Pollo \$112.00

Clasicos nuggets de pollo (120gr) acompañado con papas a la francesa (150gr) y salsa catscup.

Dedos de Queso \$151.00

Deliciosos dedos de queso (150g) acompañados con papas a la francesa (150g)

Banderrillas \$130.00

Banderrilla de salchicha viena (3pz) rebosadas con un tempura de la casa, acompañadas con papas a la francesa (150gr)

CLÁSICOS TONALLI

Club Sandwich

\$259.00

Sandwich con 4 capas de pan blanco de caja, jamón, tocino, queso gratinado, jitomate, lechuga, mayonesa, pechuga de pollo (100g) y acompañado con papas a la francesa (150g)

Hamburguesa Tonalli

\$274.00

Carne de res (150g), servido en pan artesanal, jamón, queso gratinado, tocino, cebolla morada, lechuga fresca, jitomate, piña asada, pepinillos y papas a la francesa. (150g)

Chapata de Brisket Americano

\$309.00

Brisket americano, servido en pan chapata, con jitomate, lechuga fresca, cebolla caramelizada, una costra de queso acompañada con papas a la francesa (150g).

Choripan

\$233.00

Chorizo argentino asado con chimichurri y salsa criolla, servido en pan con mayonesa y lechuga italiana, acompañada de papas a la francesa (150g)

COCINA SALUDABLE

Aguacate relleno

\$232.00

Un aguacate fresco (200g) relleno de pico de gallo con champiñones y queso panela, acompañado de espárragos y jitomates cherry asados.

Ceviche de Champiñones

\$202.00

Exquisita mezcla de champiñones, cebolla, morada, jitomate y cilantro, condimentado con una mezcla de aceite de oliva, limón, sal y pimienta con una base de mango en almíbar, decorado con un abanico de aguacate.

AL COMAL TONALLI

Tacos de Picaña

\$349.00

Tacos de tortilla de maíz rellenos de un delicioso corte de picaña (240g) acompañados con piña asada previamente pasada por una combinación de azúcar y canela, verdolagas y cebolla encurtida (3 piezas, doble tortilla)

Tacos Sirlon

\$330.00

Delicioso tacos de tortilla de maíz rellenos de finos cortes de sirlon (240g) en una costra de queso servido con cremoso aguacate y cebolla encurtida (3 piezas, doble tortilla)

Tacos de Camaron

\$270.00

Tres tacos de camaron u15 (90g), rebozado, aderezados con una mayonesa de chipotle, servidos con mango en almíbar, fresas, pepino y cebolla encurtida.

A LA PARRILA

Arrachera a la parrilla

\$470.00

Arrachera (250g) marinada con especias y hierbas acompañada con una guarnición a elegir de guacamole, puré de papa, papas a la francesa o ensalada

Rib Eye

\$782.00

Un delicioso corte (300g) acompañado con una guarnición a elegir un guacamole, puré de papa, papas a la francesa o ensalada

Tampiqueña de Res

\$431.00

Jugosa pieza de filete de res (180gr) asado, al punto, acompañado de enmoladas, guacamole de la casa, frijoles refritos y arroz

RAÍCES DE MÉXICO

DEL MAR

 Lengua de Res en Pipián Verde **\$301.00**

Lengua de res (180g) montada en un espejo y bañada en una salsa de pipián verde, acompañado de arroz y frijoles refritos

 Pechuga de Pollo a la Parrilla **\$307.00**

Suprema de pollo (300g) acompañada con vegetales a la plancha, puré de papa y salsa chimichurri

 Mixiote de Cordero **\$402.00**

Cordero cocido (200g) con una mezcla de chiles, con hoja de aguacate y guarnición de la casa.

 Queso fundido con Chistorra **\$243.00**

Suave queso gouda fundido con chistorra (120g), servido con pico de gallo y tres piezas de tortillas de harina

 Guacamole Tonalli con Pork belly **\$252.00**

Un delicioso guacamole mezclado con pico de gallo, cebolla morada y cilantro acompañado Pork belly crujiente (180g)

 Tostadas de Marlin **\$253.00**

Crujientes tostadas con marlin ahumado (150gr) acompañadas de un fresco pico de gallo, mayonesa de chipotle y un delicado toque de aceite de oliva.

 Pescado al Ajillo **\$352.00**

Filete de pescado (200gr) cocinado al punto, acompañado con una salsa al ajillo de intenso aroma, acompañada de espárragos salteados en aceite de oliva.

 Salmón al Gusto **\$484.00**

Salmón (200gr) cocinado al gusto (a la mantequilla, finas hierbas o al ajo) servido con vegetales a las plancha, pure de papa y espárragos con tocino

 Tiradito de Atun **\$180.00**

Filete de atun en cubos (115gr) marinado en una salsa citrica y picante, con una base de aguacate fileteado, decorado con rodajas de chile serrano, rodajas de cebolla cambray, rabano sandia y ajonjolí negro

POSTRES

 Flan de Cajeta con mezcal **\$130.00**

Un tradicional flan napolitano de cajeta, con una mezcla de mezcal flameado y cajeta

 Panque de Elote **\$130.00**

Panque artesanal hecho con elote fresco, ligeramente dulce montado sobre un espejo de baileys, decorado con frutos rojos

 Enchiladas Dulces **\$184.00**

innovación que tienes que probar, 3 piezas de crepa, rellenas de queso crema (plátano o fresa) bañadas en un ganache de chocolate oscuro, coco rallado y ajonjolí dulce

 Pastel de Chocolate **\$139.00**

Clasico bizcocho de chocolate cubierto con un toque de chocolate liquido y rebanadas de fresa.



TONALLI



CONTEMPORARY
CUISINE

CROWNE PLAZA®

— BY IHG —

Toluca-Lancaster

GOOD MORNING, TONALLI



AMERICAN BREAKFAST \$262.00

Choice of Danish pastry or toast (2 pieces), coffee, tea or milk, juice(360 ml) or fresh fruit (180 g) and two eggs cooked to your preference



CONTINENTAL BREAKFAST \$200.00

Fresh juice (360 ml) or seasonal fruit (180 g), coffee, tea or milk, served with toast or a Danish pastry (2 pieces)



MACHACA SCRAMBLED EGGS \$196.00

Scrambled eggs (120g) prepared with traditional Mexican-style dried beef, served with refried beans, ranchera sauce, and flour torillas.



NORWEIGAN OEMELET \$287.00

Two eggs (120g) stuffed with smoked salmon (80g) and cream cheese, served with fresh arugula, basil pesto, and grilled vegetables

JUICES & FRUIT



FRESH ORANGE JUICE \$60.00

Freshly squeezed orange juice(360 ml).



GREEN JUICE \$60.00

A refreshing blend of celery, cactus paddle, pineapple, parsley, spinach, and orange juice (360ml)



SEASONAL FRESH FRUIT PLATTER \$110.00

A colorful selection of watermelon, cantaloupe, papaya and pineapple (180g)



WAFFLES \$168.00

Golden and crispy on the outside, softy and fluffy on the inside, served with maple syrup, red berry coulis, and butter (240g)



PANCAKES \$203.00

Fluffy pancakes served with butter and your choice of maple syrup, caramel sauce (cajeta) red berry coulis or warm chocolate sauce (320g)



FRENCH TOAST \$155.00

Homemade brioche bread coated with cinnamon sugar, served with maple syrup and classic vanilla anglaise sauce

ENCHILADAS Y CHILAQUILES



SWISS-STYLE ENCHILADAS \$248.00

Chicken-filled enchiladas (150g) topped with a creamy green sauce, melted cheese and onions



GREEN OR RED CHICKEN ENCHILADAS \$239.00

Shredded chicken enchiladas (150g), covered with your choice of traditional green or red sauce, topped with fresh cheese, Mexican crema and onions



CHICKEN ENMOLADAS \$247.00

Traditional chicken enchiladas (150g) smothered in authentic red poblano mole sauce and finished with toasted sesame seeds



CHICKEN CHILAQUILES \$243.00

Crispy tortilla chips tossed in your choice of traditional green or red salsa, topped with shredded chicken (150g) Mexican crema, fresh cheese and onions

TONALLI FLAVORS

FROM THE GARDEN

Roasted tomato & burrata \$350.00

Roasted tomatoes, fresh burrata (150g), arugula, and basil-infused olive oil

Tonalli Caesar Salad \$251.00

Crisp romaine lettuce, charcoal-grilled chicken (100g), crispy bacon, parmesan cheese, cherry tomatoes, herb-seasoned croutons, and our homemade Caesar dressing

House-Cured Salmon Salad \$289.00

Fresh Italian lettuce and arugula topped with house-cured salmon (100g) roasted beet slices and finished with balsamic vinaigrette

PASTA

Capellini with Shrimp \$229.00

Capellini pasta(120gr) with U15 shrimp (90gr) tossed in a rich langoustine sauce and finished with parmesan cheese

Spaghetti Bolognese \$251.00

Al dente spaghetti (120gr) tossed in a slow-simmered traditional Bolognese sauce and topped with freshly grated parmesan cheese

Fettuccine with Cherry Tomatoes & Parmesan \$

Fettuccine pasta (120gr) sauteed with cherry tomatoes in extra virgin olive oil and finished with parmesan cheese

SOUPS & CREAMS

Huitlacoche & truffle cream soup \$211.00

velvety huitlacoche cream soup finished with white truffle oil and served with herb-seasoned croutons

Traditional Tortilla Soup \$155.00

Traditional Mexican tortilla soup topped with crispy tortilla strips, pork cracklings, avocado, fresh cheese, pasilla chile, and sour cream

Talpeño Chicken Soup \$164.00

Traditional chicken consommé with a touch of chipotle, served with vegetables, rice, shredded chicken, gouda cheese, and fresh avocado

FOR THE KIDS

Chicken Nuggets \$112.00

Classic chicken nuggets (120gr) served with french fries (150gr) and ketchup

Mozzarella Sticks \$151.00

Golden-fried mozzarella sticks (150g) served with french fries (150g)

Corn Dogs \$130.00

Three Vienna sausage corn dogs coated in our signature tempura batter, served with french fries (150gr)

TONALLI CLASSICS

Club Sandwich

\$259.00

A classic four-layer sandwich made with white bread, ham, melted cheese, bacon, tomato, lettuce, mayonnaise, and grilled chicken breast (100g) served with french fries (150g)

Tonalli Burger

\$274.00

Grilled beef patty (150g), served on artisan bread with ham, melted cheese, bacon red onion, fresh lettuce, tomato, grilled pineapple, pickles and french fries(150g)

American Brisket Ciabatta

\$309.00

Slow-smoked American brisket served on toasted ciabatta bread with tomato, fresh lettuce, caramelized onions, a crispy cheese crust, and french fries(150g).

Choripan

\$233.00

Grilled Argentine chorizo topped with chimichurri and salsa criolla, served on artasian bread with mayonnaise and crisp romaine lettuce, accompanied by french fries (150g)

HEALTHY CUISINE

Stuffed Avocado

\$232.00

Fresh avocado (200g) stuffed with pico de gallo, mushrooms, and panela cheese served with grilled asparagus and roasted cherry tomatoes

Mushroom Ceviche

\$202.00

A refreshing blend of mushrooms, red onion, tomato, and cilantro marinated with extra virgine olive oil, fresh lime jice, salt, black pepper, served over a bed of candied mango and garnished with sliced avocado

TONALLI FROM THE GRIDDLE

Picanha Tacos

\$349.00

Three corn tortilla tacos filled with grilled picanha steak (240g) srved with cinnamon-glazed grilled pineapple, purslane, and pickled onions (double tortilla)

Sirloin Tacos

\$330.00

Three corn tortilla tacos filled with grilled sirloin steak (240g), finished with a crispy cheese crust, creamy avocado, adn pickled onions (double tortilla)

Crispy Shrimp Tacos

\$270.00

Three crispy u15 shrimp tacos (90g), topped with cipotle mayonnaise and serveddd with candied mango, fresh strawberries, cucumber and pickled onions

FROM THE GRILL

Grilled Skirt Steak

\$470.00

Grilled marinated skirt steak (250g) seasoned with herbs and spices, served with your choice of guacamolem mashed potatoes, french fries or a fresh salad

Ribeye Steak

\$782.00

Premium (300g) ribeye steak served with your choice of guacamole, mashed potatoes, french fires, or a fresh salad

Beef Tampiqueña

\$431.00

Grilled beef tenderloin (180gr) cooked to your preferred doneness, served with chicken enmolads, house-made guacamole, refried beans, and Mexican rice

ROOTS OF MEXICO

Beef Tongue in Green Pipián **\$301.00**

Tender beef tongue (180g) served over a velvety green pipián sauce, accompanied by Mexican rice and refried beans

Grilled Chicken Breast **\$307.00**

Grilled chicken breast (300g) served with grilled vegetables, creamy mashed potatoes, and chimichurri sauce

Lamb Mixiote **\$402.00**

Slow-cooked lamb (200g) marinated in a traditional blend of Mexican chiles and avocado leaf, served with the chef seasonal garnish

Melted Gouda Cheese with Chistorra **\$243.00**

Melted gouda cheese with grilled chistorra sausage (120g) served with fresh pico de gallo and three flour tortillas

Tonalli Guacamole with Pork belly **\$252.00**

House-made guacamole mixed with pico de gallo, red onion, and fresh cilantro, topped with crispy Pork belly (180g)

FROM THE SEA

Smoked Marlin Tostadas **\$253.00**

Crispy tostadas topped with smoked marlin (150g) fresh pico de gallo, chipotle mayonnaise, and a drizzle of extra virgin olive oil

Garlic Fish Fillet **\$352.00**

Fresh fish fillet (200g) cooked to perfection and finished with an aromatic garlic sauce, served with asparagus sautéed in olive oil

Salmon Your Way **\$484.00**

Fresh salmon (200g) prepared to your preference (butter, fine herbs or garlic) served with grilled vegetables, creamy mashed potatoes, and bacon-wrapped asparagus

Tuna Tirado **\$180.00**

Fresh tuna cubes (115g) marinated in a citrus and spicy dressing, served over sliced avocado and garnished with serrano chile, spring onions, watermelon radish, and black sesame seeds

DESSERTS

Goat's Milk Caramel Flan with Mezcal **\$130.00**

Traditional Mexican-style caramel finished with flambéed mezcal and cajeta sauce

Sweet Corn Pound Cake **\$130.00**

House-made sweet corn cake served over a Baileys cream sauce and garnished with fresh berries

Sweet Enchiladas **\$184.00**

A unique dessert featuring three delicate crepes filled with cream cheese and your choice of banana or strawberry, topped with dark chocolate ganache, shredded coconut, and sweet sesame seeds

Chocolate cake **\$139.00**

Classic chocolate sponge cake topped with warm chocolate sauce and fresh strawberry slices