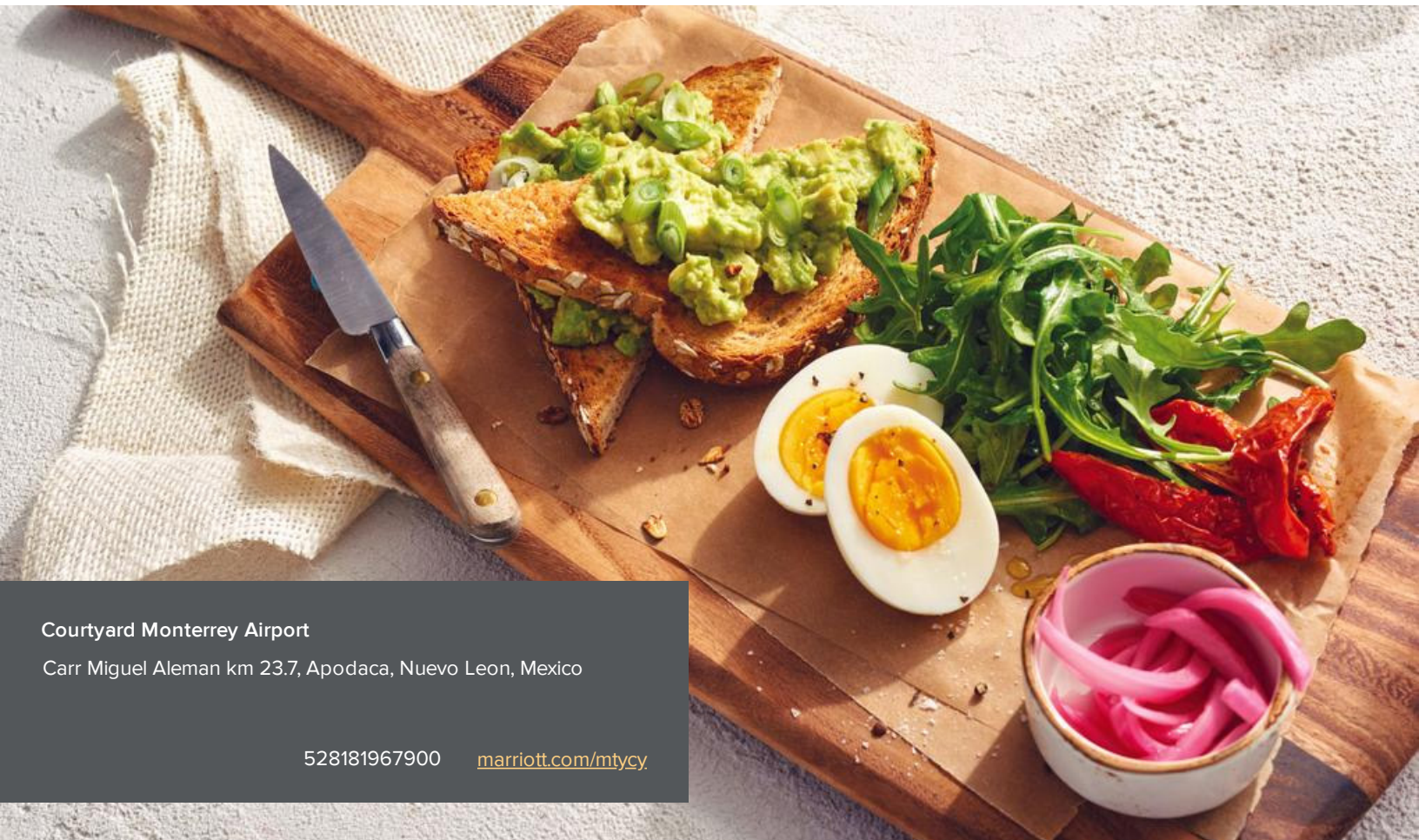


MENU ROOM SERVICE

COURTYARD<sup>®</sup>  
BY MARRIOTT

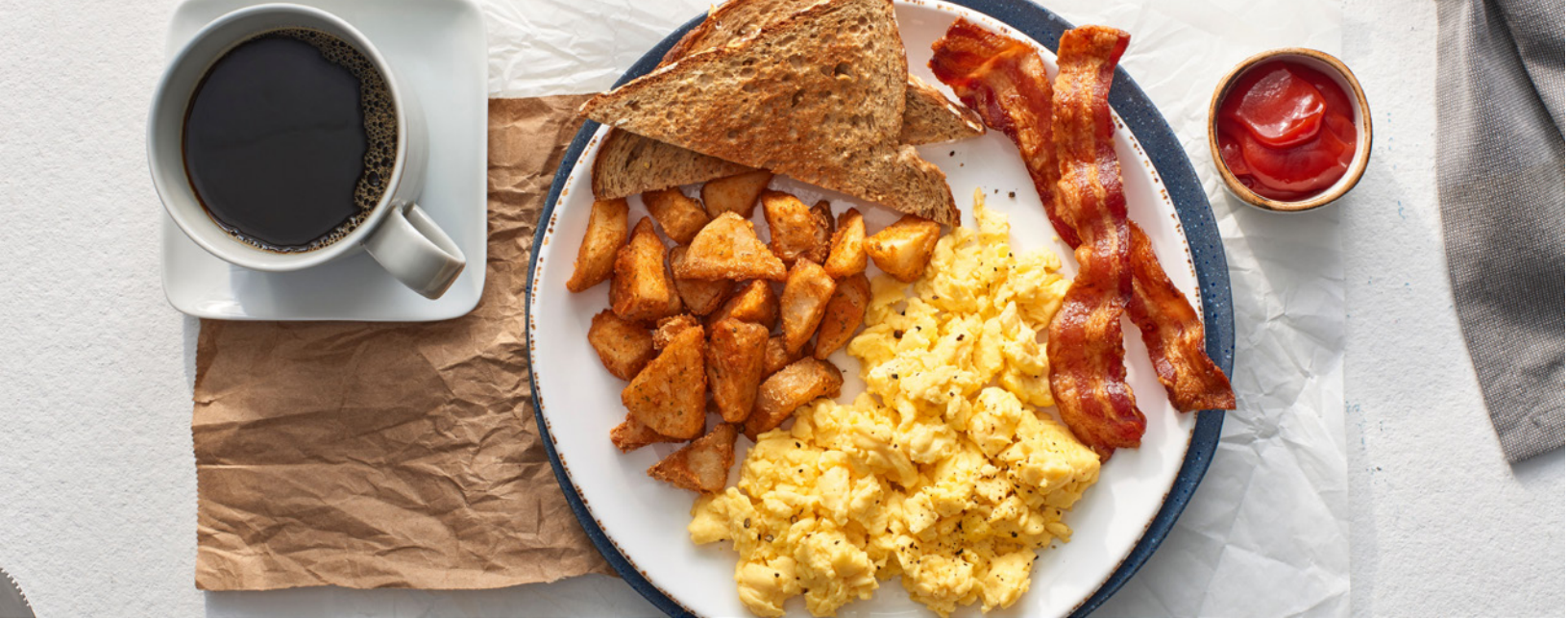
# C E N T R O

COME REFRÉSCATE CONÉCTATE



Courtyard Monterrey Airport  
Carr Miguel Aleman km 23.7, Apodaca, Nuevo Leon, Mexico

528181967900 [marriott.com/mtycy](https://www.marriott.com/mtycy)



## DESAYUNO / BREAKFAST

### **Machacado**

Dos huevos a la mexicana, natural o norteño, acompañado de frijoles refritos con su elección de tortillas de harina o maiz / Two scrambled eggs with dried beef, with hot sauce, pico de gallo or plain, served with refried beans and flour or corn tortillas.

**\$151**

### **Chilaquiles**

Tortilla de maiz frita en salsa roja o verde con pollo desmenuzado (100 g.) y queso gratinado, acompañados con frijoles refritos / Fried corn tortilla with green or red tomatoe sauce with shredded chicken (100 g.) and au gratin cheese served with refried beans.

**\$134**

### **Hot Cakes (3 pz.)**

Acompañados con jamón o tocino / Served with ham or bacon

**\$123**

### **Omelette**

Dos huevos naturales o a la mexicana y su elección de champiñones, jamón, espinacas o queso, acompañado con papa hash brown / Two eggs natural or mexican style and your choice between mushrooms, ham, spinach or cheese served with hash brown potatoes

**\$129**

### **Huevos al gusto / Egg's cook to order**

Dos huevos rancheros, a la mexicana, con chorizo o jamón acompañado de frijoles refritos / Two eggs mexican or ranch style, mexican sausage or ham, served with refried beans.

**\$124**

### **Molletes**

Frijoles refritos sobre un pan tipo baguette con queso al gratin con su elección de jamón, chorizo o tocino / Refried beans on baguette bread with au gratin cheese topped with your choice of ham, mexican sausage or bacon.

**\$122**

### **Huevos divorciados**

Dos huevos bañados en salsa roja y verde acompañado de chilaquiles y frijoles refritos / Two over easy eggs covered with red and green sauce served with chilaquiles and refried beans

**\$127**

### **Plato de frutas / Assorted fruit plate**

**\$109**

### **Pan dulce / Mexican sweet bread (3 pz)**

**\$82**

Precios en pesos mexicanos / Los precios incluyen el 16% de IVA y el 15 % de servicio.  
Prices in Mexican Pesos / Prices include 16% TAX and 15% service.

# ENTRADAS / APPETIZERS



## Nachos Courtyard

Totopos de maíz con frijoles refritos, queso manchego, carne de res o pollo (200 g.), acompañado de chiles jalapeños, tomate, cebolla y guacamole / Dipped fried corn tortilla with refried beans, manchego cheese and your choice of meat or chicken (200 g.) served with jalapeno peppers, tomatoes, onions and guacamole  
**\$194**

## Aros de cebolla / Onion rings (180 g.)

**\$109**

## Dedos de pollo / Chicken fingers (230 g.)

Tiernas tiras de pollo empanizado servidas con papas a la francesa y aderezo de chipotle / Breaded chicken fingers served with french fries and chipotle dressing  
**\$166**

## Papas a la francesa / French Fries (180 g.)

**\$93**

## Queso fundido / Melted Cheese

Queso Chihuahua (200 g.) con chorizo o champiñones, acompañado de tortillas de harina o maíz / Chihuahua melted cheese (200 g.) topped with mexican sausage or mushrooms served with flour or corn tortillas  
**\$163**

## Alitas de pollo / Chicken Wings (340 g.)

Ligeramente picositas servidas con bastones de zanahoria y apio acompañadas de aderezo blue cheese / Bathed with slightly spicy hot sauce served with carrots and celery slices and blue cheese dressing  
**\$218**

## Guacamole (180 g)

**\$119**

## Cocktail de camarones / Shrimp Cocktail (150 g.)

**\$199**

# SOPAS / SOUPS / PASTAS

## Sopa de Tortilla / Tortilla Soup

Acompañada de crema, aguacate, queso panela, chile pasilla frito y chicharrón de cerdo / Refried tortilla chips served in a chicken broth with sour cream, panela cheese, fried pasilla chili and dried pork skin  
**\$118**

## Consomé de pollo / Chicken Broth

Con fettuccine o arroz, verduras y trocitos de pollo / With fettuccine or rice, vegetables and chicken  
**\$106**

## Caldo Tlalpeño / Chicken Broth Tlalpeño Style

Con trocitos de pollo, verduras, aguacate, arroz y chile chipotle / With chopped chicken, vegetables, avocado, rice and chipotle pepper  
**\$118**

## Penne, Fettuccine o Spaghetti Pasta

Bolognesa, Alfredo, Al Pesto o Carbonara  
**\$165**



# ENSALADAS / SALADS

## Ensalada Mixta / Mixed Salad

Lechuga fresca, trozos de tomate, pepino, aguacate. Aderezo a su elección: Ranchero, italiano o mil islas / Fresh lettuce, tomatoe, cucumber, avocado with your choice of dreesing: Ranch, Italian or thousand island  
**\$117**

## Ensalada Citrica / Citrus Salad

Mezcla de lechugas, toronja, fresa, arandanos, tomate cherry, coco y pollo a la plancha (120 g.) con aderezo a su elección / Mixture of lettuce, grapefruit, strawberry, cranberries, cherry tomatoes, coconut and grilled chicken (120g.) with your choice of dressing  
**\$163**

## Ensalada Santa Fe / Santa Fe Salad

Combinación de lechugas, tomate, granos de elote, pollo a la parrilla (120 g.) y tiras de tortilla frita / Fresh lettuce, tomatoe, corn kernel, grilled chicken breast (120 g.) and fried tortilla chips  
**\$160**

## Ensalada César / Caesar Salad

Tiernos corazones de lechuga larga con el tradicional aderezo César y queso parmesano / Torn hearts of large lettuce with caesar dressing and parmessan cheese  
**\$117**  
**Con Pollo / With chicken breast (120 g.)**  
**\$150**



# CARNES, AVES Y MARISCOS

## MEAT, CHICKEN AND SEAFOOD

### **Rib Eye o Arrachera (300 g.)**

A la parrilla sazonado con finas hierbas, servido con papa al horno y vegetales / Grilled meat served with baked potatoe with sour cream and vegetables

**\$365**

### **Camarones al Gusto / Shrimps any style (180 g.)**

A la parrilla, mojo de ajo, al ajillo o a la diablo acompañado de arroz y verduras / Grilled, garlic, ajillo or red hot sauce, garnished with rice and vegetables

**\$435**

### **Pechuga de Pollo / Chicken Breast (250 g.)**

A la parrilla, parmesana o carbonara acompañado de arroz y verduras al vapor / Grilled, Parmesan, Carbonara, served with rice and steam vegetables.

**\$201**

### **Filete de Tilapia / Tilapia Fillet (180 g.)**

A la parrilla, mojo de ajo, al ajillo, a la diablo o alcaparrado servido con juliana de vegetales y arroz / Grilled, garlic, ajillo, with caper sauce or red hot sauce, garnished with rice and vegetable

**\$209**

### **Filete de Salmon / Salmon Fillet (250 g.)**

A la parilla, mojo de ajo, al ajillo o alcaparrado servido con juliana de vegetales y arroz / Grilled, garlic, ajillo or capers sauce, garnished with sauteed vegetable and steam rice

**\$429**

### **Fajitas de Res o Pollo / Beef or Chicken Fajitas (200 g.)**

Acompañadas de frijoles refritos y guacamole / Served with refried beans and guacamole

**\$260**

**Pechuga de pollo al Tequila (250 g.) / Chicken breast bathered in tequila sauce**

Pechuga de pollo en salsa de tequila sobre una cama de arroz, tiras de tortilla frita y vegetales a la mantequilla / Chicken breast in tequila sauce on a bed of rice, fried tortilla strips and buttered vegetables

**\$214**

**Costillas BBQ / BBQ Ribs (350 g.)**

Costillas de Cerdo con salsa BBQ servidas con elote a la mantequilla y papas a la francesa /

Baby back pork ribs with BBQ sauce served with buttered corn and french fries.

**\$212**

**Rib Eye cowboy (300 g.)**

Rib Eye a la parrilla servido con papa galeana y ejotes / Grilled Rib Eye cowboy served with galeana potatoes and green beans

**\$411**



**SALUDABLE / HEALTHY CHOICES**

**Sandwich de pollo / Chicken Sandwich**

Pan integral con pechuga de pollo, queso panela, pechuga de pavo, espinacas, queso manchego, acompañados de tiras de jicama y zanahoria / Chicken breast, panela and manchego cheese, turkey breast and spinach on a toasted wheat sandwich bun, served with jicama and carrot slices

**\$174**

**Pechuga de pollo a las finas hierbas / Grill Chicken breast**

Servido con nopal, tomate y queso panela asado sazonado con finas hierbas / Served with grill nopal, tomatoe and panela cheese seasoned with fine herbs.

**\$201**

**Sandwich Integral / Wheat bread sandwich**

Pechuga de pollo, queso panela, germen de alfalfa, tomate, cebolla y aguacate, acompañado de ensalada verde / Chicken breast, panela cheese, alfalfa sprouts, tomato, onion and avocado, served with green salad

**\$160**

**Aguacate Relleno de Atún / Stuffed Avocado with Tuna**

Sobre una cama tierna de lechuga / Served with fresh lettuce

**\$178**

Precios en pesos mexicanos / Los precios incluyen el 16% de IVA y el 15 % de servicio.  
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## ESPECIALIDADES / SPECIALITIES

### Enchiladas Suizas (3 pzas.)

Envueltos de pollo gratinados acompañados de frijoles refritos, aros de cebolla y crema / Corn tortilla filled with shredded chicken, au gratin cheese and refried beans, onion and sour cream

\$166

### Pita de Arrachera / Arrachera Pita (200 g.)

Tortilla de harina gigante rellena de arrachera, champiñones, tocino con delicioso queso gratinado acompañado con guacamole y papa gajo / Giant flour tortilla stuffed with steak, mushrooms, bacon, topped with delicious au gratin cheese and served with guacamole and seasoned fries

\$355

### Pepito de Arrachera (200 g.)

Pan Baguette con frijoles refritos, queso gratinado y arrachera servido con papa a la francesa / Baguette bread with refried beans, au gratin cheese and arrachera beef served with french fries

\$302

### Courtyard Club Sandwich

Pechuga de pollo, jamon de pavo, tomate, tocino, queso, lechuga. Acompañado de papas a la francesa / Chicken breast, turkey ham, tomato, bacon, cheese and lettuce.

Served with french fries

\$172

### Hamburguesa Courtyard / Courtyard Burger

De carne de res calidad Angus, queso cheddar, champiñones, tocino, jamón, aros de cebolla empanizados, lechuga, tomate y aguacate / Certified Angus steak, cheddar cheese with mushroom, bacon, ham, onion rings, lettuce, avocado and tomato

\$236

### Quesadillas de res o pollo / Chicken or Beef Quesadillas (200 g.)

Tortilla de harina con queso, de pollo o res acompañadas de papa gajo y guacamole /

Flour tortilla with cheese stuffed with chicken or beef, garnished with seasoned fries and guacamole

\$237

### Tacos de Arrachera / Arrachera Tacos (200 g.)

Acompañado de frijoles refritos y guacamole / Garnished with refried beans and guacamole

\$263

### Tacos de camarón y pescado (3 pzas.) / Shrimp and fish tacos (3 pc)

Tortilla de harina rellenas de pescado y camarón sobre cebolla frita con aderezo de chipotle / Flour tortilla tacos with fish and shrimp served on fried onions with chipotle dip

\$169



## POSTRES / DESSERT

### **Postre de la Casa / Homemade dessert**

Pregunta por nuestros postres del día hechos en casa /  
Ask about our homemade desserts

*\$100*

### **Rollo de manzana con helado de vainilla / Apple strudel with vanilla ice cream**

*\$111*

### **Pastel de chocolate / Chocolate cake**

*\$118*

### **Pastel de Elote / Sweet corn Cake**

*\$88*

### **Helados / Ice Cream**

Fresa, chocolate o vainilla / Strawberry, chocolate or vainilla  
*\$86*

### **Pay de queso / Cheese cake**

*\$118*

### **Brownie con helado / With ice cream**

*\$105*

### **Flan Napolitano / Custard**

*\$100*





## BEBIDAS / BEVERAGES

### Cafe Americano / American Coffee

Regular o descafinado / Regular or decaf coffee (295 ml./  
10 oz.)  
\$47

### Cafe Capuchino Cappuccino coffee

(207 ml. / 7 oz.)  
\$66

### Refrescos / Soft drinks

(355 ml / 12 oz.)  
\$47

### Malteada / Milk Shakes

Chocolate, fresa o vainilla / Strawberry, chocolate or vanilla  
(355 ml. / 12 oz.)  
\$60

### Café Espresso / Espresso Coffee

(40 ml. / 1.35 oz.)  
\$47

### Variedad de tes / Tea

(295 ml. / 10 oz.)  
\$42

### Limonada o Naranjada / Lemonade or Orangeade

(355 ml. / 12 oz.)  
\$46

### Leche con Chocolate / Chocolate Milk

(295 ml / 10 oz.)  
\$47

**Cerveza / Beer (355 ml. / 12 oz.)**

Nacional / Domestic \$55

Importada / Imported \$60

**Leche / Milk /295 ml. / 10 oz)**

Fria o Caliente / Hot or cold

\$42

**Jugos / Juices (295 ml. / 10 oz.)**

Naranja, Toronja, Papaya, Zanahoria / Orange, Grapefruit,  
papaya or carrot

\$46

**Agua / Water (600 ml. / 20 oz.)**

\$39

Si usted tiene alguna inquietud acerca de las alergias en los alimentos, por favor comuníquese a su mesero antes de ordenar.

Si desea algo que no esté en el menú por favor solicítelo a su mesero y haremos lo posible por complacerlo.

If you have any concern about food allergies, please inform your waiter before ordering.

If you like something that is not on the menu, please ask your waiter and we will do our best to accommodate your request.

Horario de servicio de Lunes a Sabado de 6 am a 10:45 pm / Service hours Monday to Saturday from 6 am to 10:45 pm

Domingo de 7 am a 10:45 pm / Sunday from 7 am to 10:45 pm

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