

SPEED LOUNGE AMARILLO

MENU

OCT/25/ 2024

BREAKFAST

9:00 A.M.-12:00 P.M.

- Freshly pressed juice bar
 - Freshly squeezed orange juice
 - Jugo de Vibrant Carrot juice
 - Seasonal juice selection
- Fruit and yogurt bar
 - Papaya coupe with a citrus twist
 - Agave-drizzled melon medley
 - Chia pudding with wild berries
- Artisanal natural yogurt selection: accompanied by your choice of artisanal honey, agave nectar, house-made granola, and a selection of whole, lactose-free, or almond milk.
- Lamb consommé with saffron rice and heirloom chickpeas
 - Garnishes: bright lime wedges, hand cut cilantro, and fineky chopped onions
- Swiss-style chilaquiles
 - Garnishes: silky cream, aged grated cheese, pearl onions, and a dash of aromatic cilantro.
- Spinach & cheddar egg muffin
- Slow-simmered heirloom beans
- Yecapixtla cecina with grilled onions and nopales
 - Accompaniments: hand-pressed tortillas, vibrant molcajete-style red and green salsas.
- Vegetarian delight
 - Nopal huarache with carrot tinga infusion-elevated with a sprinkle of handcrafted queso fresco
- Brunch station
 - French toast & pancake atalier
 - Accoutrements: sliced banana, premium chocolate chips, wild red berries, cinnamon-baked apple, roasted orange marmalade, condensed milk, dark chocolate ganache, and caramel drizzle
- Pastry selections
 - Sweet artisanal breads: garibaldi, golden banana muffins, almond-filled chocolate croissants, crisp puff pastry ears, dulce de leche cruffins, and delicate vanilla conchas.
 - Savory artisan rolls: sesame pinwheels, rustic rye buns, and traditional bolillos.
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SNACKS

12:00 P.M. - 6:00 P.M.

- Cochinita pibil torta
 - Served on a rustic roll with a zesty habanero mayonnaise
- Caprese on ciabatta: layers of fresh mozzarella, ripe tomatoes, and basil on toasted ciabatta roll
- Turkey & panela cheese croissant: a buttery croissant filled with delicate turkey slices and creamy panela cheese.
- Saratoga potatoes
- Trail mix extravaganza: premium blend of almonds, walnuts, and assorted dried fruits.
- Caribbean fusion mix: spiced mango and pineapple, and crispy plantain chips for a tropical burst
- Spicy mix: roasted peanuts, pumpkin seeds, and crispy habas dusted with chili for a bold, savory crunch
- Chili-lime popcorn

LUNCH

12:00 P.M. - 6:00 P.M.

- Signature Aguas frescas
 - Seasonal fruit selection
- Cold station
 - Potato salad with egg and scallions
 - Pesto salad: fusilli pasta, mozzarella cheese, olives, and cherry tomatoes
 - Spinach salad with sweet potatoes, goat cheese, and cranberries
- Chicken tenders with sweet and sour sauce
- Carving station
 - Smoked brisket with chipotle BBQ
 - Baby back ribs with a red berry BBQ glaze
 - Oven-roasted turkey breast with lemon and herbs
 - Lemon-garlic spaghetti
 - Creamed corn soup
- Artisanal pizza
 - Classic Margherita, mushroom pizza, four cheese pizza
- Vegetarian specialties
 - Sutéed quinoa with peppers, eggplant and asparagus
- Live grilling station
 - Pampero BBQ
 - Traditional grilled chorizo, morcilla, chistorra, vacio, picanha, and chicken breast
 - Served with choripán, chimichurri, caramelized onions, and sauerkraut
- Artisan bread
 - Cilantro baguette with goat cheese, rustic farmer's bread, onion roll, and parmesan

DESSERTS

12:00 P.M. - 6:00 P.M.

- Parisian flan
- Cacao praline
- Pistachio financier
- Mango cream with merengue
- Coconut flan

SPEED LOUNGE AMARILLO

MENU

OCT/26/ 2024

BREAKFAST

9:00 A.M.-12:00 P.M.

- Freshly pressed juice bar
 - Freshly squeezed orange juice
 - Jugo de Vibrant Carrot juice
 - Seasonal juice selection
- Hot beverage station
 - Premium Americano coffee
 - Accompaniments: whole milk, lactose-free milk, almond milk
- Artisanal Breads & Pastries
 - A fine selection of savory breads
 - An assortment of mini sweet pastries, available in gluten-free and traditional varieties
- Patisserie corner
 - Delicate apricot and strawberry preserves, served alongside premium butter
- Fruit and yogurt bar
 - Seasonal fruit
 - Accompaniments: yogurt, granola, cottage cheese, honey, maple syrup, and agave nectar
- Charcuterie and Cheese station
 - Accompaniment: jocoque (middle eastern-style yogurt cheese)
- Chilaquiles with cecina (cured beef)
- Scrambled eggs with pasilla chile: fluffy scrambled eggs infused with the smoky richness of pasilla chile
- Norteño burritos: flour tortilla filled with flavorful meats and beans, capturing northern mexican tradition
- Accompaniments: finely chopped onions, sour cream, cotija cheese, green and red salsas, refried beans, baby potatoes with za'atar, and ratatouille
- Special dish
 - Bagel with norwegian smoked salmon
- Shrimp broth
 - Served with fresh lime for a zesty touch
- Vegetarian
 - Spinach ciabatta with mozzarella and pesto

SNACKS

12:00 P.M. - 6:00 P.M.

- Selection of seeds and nuts
- Crudités: a colorful array of fresh vegetables, including:
 - Carrots
 - Cucumber
 - Jicama
- Gourmet chips: sweet potato chips, chili-spiced plantains, and saratoga-style potatoes
- Bravas potatoes with aioli: crispy potatoes served with a velvety garlic aioli for a bold and flavorful pairing
- Mini shawarmas: delicately seasoned, bite-sized shawarmas for a flavorful middle eastern experience
- French fries: perfectly crisp, golden french fries
- Caramel and salted popcorn: a sweet and savory mix of caramelized and salted popcorn

LUNCH

12:00 P.M. - 6:00 P.M.

- Artisanal beverage bar
 - Melon with orange
 - Red berries
 - Lime with ginger
- Starters
 - Creamy Jocoque with a drizzle of olive oil
 - Silky Hummus
 - Delicate raw keppe
 - Tender stuffed grape leaves
 - Accompaniments: warm arabic flatbread, finely chopped onion, serrano chili, and a dash of olive oil
- Fusilli with pesto
 - Mixed paella
 - Shrimp cocktail
 - Short rib in morilla sauce
- Chicken shish taouk with pomegranate sauce
 - Potato chips with aioli & pickled chile
- Vegetarian offerings
 - Cabbage salad
 - Russian salad
 - Couscous with chickpeas

DESSERTS

12:00 P.M. - 6:00 P.M.

- Chocolate fondant
- Pecan pie
- Puff pastry twist
- Lemon Bars
- Dulce de leche Cheesecake



SPEED LOUNGE AMARILLO

MENU

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DESSERTS

12:00 P.M. - 6:00 P.M.

- Sacher cake
- Corn muffin
- New York Cheesecake
- Mazapán pannacotta
- Pear and cheese strudel