

MENÚ

BOXES ORO

FRIDAY OCTOBER 24 2025

BREAKFAST

(9:00 to 12:00)

- **Bottled Juices**
Orange and green
- **Tea**
- **Green and iced mango tea**
- **Pluma Coffee D.O. Oaxaca**
Ground gourmet American style
- **Fruits: cantaloupe and pineapple**
Dried coconut, raisins, cranberries and more toppings
- **Chilaquiles verdes**
Option with shredded chicken
- **Eggs**
Scrambled eggs
Scrambled eggs “a la mexicana” (with tomato, onion and chili)
- **Grab & Go**
Molletes with chorizo
- **Variety of sweet and savory bread**

LUNCH

(12:00 to 18:00)

- **Lime water with chia and cucumber**
- **Cold Starters**
Caesar salad
Spanish salad
- **Proteins**
Prime flank steak with Sotol sauce
- **Pasta**
Fresh lasagna with ragù bolognese
- **Chef's Table**
Grilled beef, Tampiqueña steak, chorizo and grilled spring onions
- **Savory bread and tortillas**

SNACKS

(12:00 to 18:00)

- **Esquites with cacahuazintle corn**
- **Jicama skewer with chili powder**
- **Fried treats**
Bag of potato chips with hot sauce
Cup of spicy flour snacks
Cone of pork rinds with lime
Nacho tray with cheese
- **Cones of peanuts, pumpkin seeds and spicy seed mix**
- **Spicy gummies: mango gummies, tamarind with chamoy, and “Panditas”**

DESSERTS

(12:00 to 18:00)

- **Ruby chocolate glass with red fruits and peanut brittle soil**
[Vegetarian]
- **Soft nougat with whipped cream and red fruits**
- **Chocolate cake**

MENÚ

BOXES ORO

SATURDAY OCTOBER 25 2025

DESAYUNO

(9:00 to 12:00)

- **Bottled Juices**
Orange and green
- **Tea**
- **Green and iced mango tea**
- **Pluma Coffee D.O. Oaxaca**
Ground gourmet American style
- **Fruits: watermelon and Valencian melon**
Dried coconut, cranberries and more toppings
- **Chilaquiles poblanos**
Option with shredded chicken
- **Eggs**
Scrambled eggs
Scrambled eggs “al albañil” (with tomato, onion and chili)
- **Grab & Go**
Molletes with ham
- **Variety of sweet and savory bread**

LUNCH

(12:00 to 18:00)

- **Watermelon and rosemary water**
- **Cold Starters**
Caesar salad
Italian salad
- **Proteins**
Select Tampiqueña steak with coffee sauce D.O. Veracruz
- **Pasta**
Fusilli all’Arrabbiata & vodka
- **Chef’s Table**
Grilled beef, Tampiqueña steak, chorizo and grilled spring onions
- **Savory bread and tortillas**

SNACKS

(12:00 to 18:00)

- **Cup of drowned flautas in green sauce**
- **Apple skewer with chamoy**
- **Fried treats**
Bag of potato chips with hot sauce
Cup of spicy flour snacks
Cone of pork rinds with lime
Nacho tray with cheese
- **Cones of peanuts, pumpkin seeds and spicy seed mix**
- **Spicy gummies: mango gummies, tamarind with chamoy, and “Panditas”**

DESSERTS

(12:00 to 18:00)

- **Buñuelos with punch sauce and piloncillo gel [Vegan]**
- **Pistachio & raspberry cake**
- **Chocolate cake**

Mexico City

MENÚ

BOXES ORO

SUNDAY OCTOBER 26 2025

BREAKFAST

(9:00 to 12:00)

- **Bottled Juices**
Orange and green
- **Tea**
Green and iced mango tea
- **Pluma Coffee D.O. Oaxaca**
Ground gourmet American style
- **Fruits: papaya and mango**
Dried coconut, cranberries and more toppings
- **Chilaquiles with beef birria**
Option with shredded chicken
- **Eggs**
Scrambled eggs
Scrambled eggs with bacon
- **Grab & Go**
Molletes with bacon
- **Variety of sweet and savory bread**

LUNCH

(12:00 to 18:00)

- **Horchata water with cinnamon**
- **Cold Starters**
Caesar salad
Caprese salad
- **Proteins**
Select Tomahawk steak with roasted habanero sauce D.O. Yucatán
- **Pasta**
Penne rigate all'Amatriciana
- **Chef's Table**
Grilled beef, Tampiqueña steak, chorizo and grilled spring onions
- **Savory bread and tortillas**

SNACKS

(12:00 to 18:00)

- **Cup of drowned flautas in green sauce**
- **Apple skewer with chamoy**
- **Fried treats**
Bag of potato chips with hot sauce
Cup of spicy flour snacks
Cone of pork rinds with lime
Nacho tray with cheese
- **Cones of peanuts, pumpkin seeds and spicy seed mix**
- **Spicy gummies: mango gummies, tamarind with chamoy, and "Panditas"**

DESSERTS

(12:00 to 18:00)

- **Ponche jelly with tejocote sponge cake**
- **Matcha tres leches cake**
- **Chocolate cake**

Mexico City