

SPEED LOUNGE AMARILLO

FRIDAY OCTOBER 24 2025

BREAKFAST (9:00 to 12:00)

- Orange and green juice
- Tea

Mango & green iced tea
Chamomile, black, honey and vanilla

Coffee

Pluma coffee

Fruit

Cantaloupe and pineapple With dried coconut, cranberries, honey and additional toppings

- Assorted sweet and savory bread
- Chilaquiles verdes

Option: shredded chicken

• Eggs

Scrambled eggs

Huevos al albañil (scrambled with salsa)

Grab & Go

Molletes with chorizo

Live Cooking

Quesadillas made to order: Oaxaca cheese, pressed pork crackling, mushrooms with epazote

Mini chilaquiles torta

LUNCH

(12:00 to 18:00)

- Lemon water with chia and cucumber
- Apple and strawberry infused water
- Cold Starters

Caesar salad

Spanish salad

Watermelon tataki infused with bacanora

Beet ravioli with blue cheese (vegetarian)

Walnut dressing

Mediterranean Skewer

Serrano ham, mozzarella, and cherry tomato

Live Cooking

Prime flank steak with Sotol sauce

Chicken medallions

- Fresh lasagna with Bolognese ragù
- Savory bread and tortillas

SNACKS (12:00 to 18:00)

- Cacahuazintle esquites
- JIcama skewer with chili powder
- French fries with spicy sauce
- Spicy wheat crisps
- Pork cracklings with lime
- Nachos with cheese
- Peanuts, pumpkin seeds, and chili-coated seed mix
- Sweet and spicy gummies

DESSERTS (12:00 to 18:00)

- Chocolate crack glass, ruby red fruits, and palanqueta crumble
- Soft nougat with whipped cream and red berries
- Chocolate cake

Mexico City



SPEED LOUNGE AMARILLO

SATURDAY OCTOBER 25 2025

BREAKFAST

(9:00 to 12:00)

- Orange and green juice
- Tea

Mango & green iced tea

Chamomile, black, honey and vanilla

Coffee

Pluma coffee

Fruit

Watermelon and Valencian melon With dried coconut, cranberries, honey and additional toppings

- Assorted sweet and savory bread
- Chilaquiles poblanos

Option: shredded chicken

Eggs

Scrambled eggs

Huevos al albañil

Grab & Go

Molletes with ham

Live Cooking

Quesadillas made to order: Oaxaca cheese, chicken tinga, and huitlacoche

Mini chilaquiles torta

LUNCH (12:00 to 18:00)

- Watermelon and rosemary water
- Orange and mint infused water
- Cold Starters

Caesar salad

Italian salad

Hummus with red berries and Papantla vanilla vinaigrette

- Shrimp ceviche
- Fried wonton cannelloni with pico de gallo
- Live Cooking

Tampiqueña beef fillet with coffee sauce Sea bass fillet with garlic

- Fusilli all'Arrabbiata & vodka
- Savory bread and tortillas

SNACKS (12:00 to 18:00)

- Green sauce drowned flautas
- Apple skewer with chamoy
- French fries with spicy sauce
- Spicy wheat crisps
- Pork cracklings with lime
- Nachos with cheese
- Peanuts, pumpkin seeds, and chili-coated seed mix
- Sweet and spicy gummies

DESSERTS (12:00 to 18:00)

- Buñuelos with punch sauce and piloncillo gel
- Pistachio and raspberry cake
- Chocolate cake

Mexico City



SPEED LOUNGE AMARILLO

SUNDAY OCTOBER 26 2025

BREAKFAST (9:00 to 12:00)

- Orange and green juice
- Tea

Mango & green iced tea
Chamomile, black, honey and vanilla

Coffee

Pluma coffee

Fruit

Papaya and mango With dried coconut, cranberries, honey and additional toppings

- Assorted sweet and savory bread
- Chilaquiles with beef birria

Option: shredded chicken

Eggs

Scrambled eggs

Scrambled eggs with bacon

Grab & Go

Molletes with bacon

Live Cooking

Quesadillas made to order: Oaxaca cheese and shredded beef brisket

Mini chilaquiles torta

LUNCH (12:00 to 18:00)

- Horchata with cinnamon
- Red fruits and kiwi infused water
- Cold Starters

Caesar salad

Caprese salad

Tuna and Ataulfo mango poke bowl

- Sea bass aguachile
- Potato millefeuille with garlic aioli
- Live Cooking

Select tomahawk with roasted habanero sauce Prime flank steak on the grill

- Penne rigate all'Amatriciana
- Savory bread and tortillas

SNACKS (12:00 to 18:00)

- Corn dog
- Cucumber skewer with chamoy
- French fries with spicy sauce
- Spicy wheat crisps
- Pork cracklings with lime
- Nachos with cheese
- Peanuts, pumpkin seeds, and chili-coated seed mix
- Sweet and spicy gummies

DESSERTS (12:00 to 18:00)

- Punch gelée with tejocote sponge
- Matcha tres leches cake
- Chocolate cake

