



Fairfield[®]
BY MARRIOTT

BAGUETES & PANINIS

BAGUETTE DE ARRACHERA / FLANK STEAK SUB:

\$220

Pan tostado de la casa relleno de arrachera gratinada con queso mozzarella y suizo, cebolla, frijoles refritos acompañado de aderezo de chipotle. Servido con aros de cebolla capeados.

Toasted bread homemade stuffed with gratinated flank steak with mozzarella and Swiss cheese, onions, refried beans and chipotle dressing. Served with overflowing onion rings.

BAGUETTE CAMPESINO / FARMER'S SUB

\$145

Pan parmesano hecho en casa relleno de portobello, queso gouda, arúgula, tomate cherry y un toque de aceite de trufa acompañado de papa gajo.

Homemade parmesan baguette stuffed with portobello, gouda cheese, arugula, cherry tomato and a touch of truffle oil accompanied by potato wedges.

PANINI POPPER NICKEL/POPPER NICKEL PANINI:

\$155

Pan obscuro de centeno, tostado con alioli, relleno de jamón serrano, portobello, arúgula, queso de cabra, huevo frito, tocino y mermelada de naranja picante, acompañado con papa gajo.

Toasted rye dark bread with aioli dressing stuffed with prosciutto ham, portobello, rugula, goat cheese, fried egg, bacon and spicy orange and pepper jam, accompanied with potato wedge.

PANINI DE POLLO / CHICKEN PANINI:

\$148

Chapata tostada integral rellena de pechuga de pollo al pesto, queso gouda, panela, tocino crujiente y aceite de trufa, acompañado con papas a la francesa.

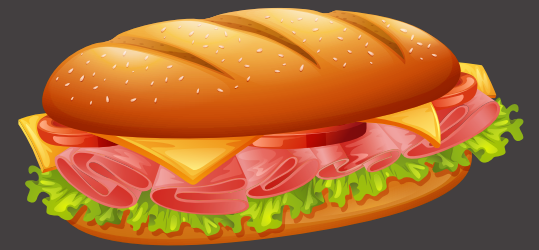
Whole-grain toasted chapatta stuffed with pesto chicken breast, gouda cheese, panela cheese, crispy bacon and truffle oil accompanied with french fries.

PANINI DE ATÚN / TUNA PANINI:

\$125

Deliciosa chapata con aceitunas negras y aguacate, aderezada con dip de chipotle rellena de ensalada de atún, tomate cherry, cebolla, mix de lechugas, endivia azada y un toque de aceite de olivo.

Delicious toast chapatta with black olives and avocado, seasoned with chipotle dip stuffed with tuna salad, cherry tomato, onion, mixed lettuces, roast endive and a touch of olive oil.



Best
CUISINE

PANINI VEGANO / VEGAN PANINI:

\$112

Chapata con puré de berenjenas, relleno de tofu, verduras asadas y portobello acompañado con papas horneadas de vegetales.

Chapata with smashed eggplant, stuffed with tofu, roasted vegetables and portobello, served with baked vegetables chips.

PASTAS / FETUCCINI - ESPAGUETI - MACARRONES

Salsa Boloñesa / *Bolognese sauce*

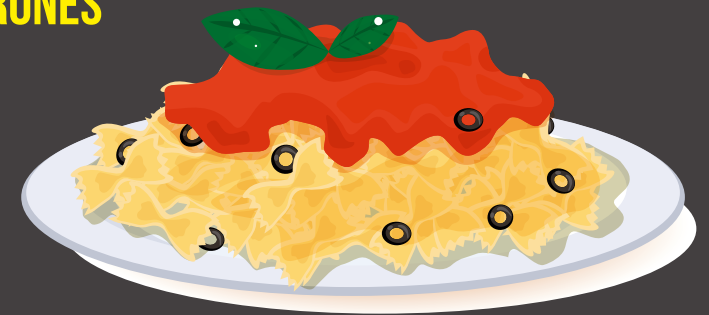
\$170

Salsa Pesto / *Pesto Sauce*

\$155

Salsa Alfredo con pollo / *Alfredo sauce with chicken*

\$159



ENSALADAS

BOWL ESPECIAL FAIRFIELD / FAIRFIELD SPECIAL BOWL:

\$140

Una deliciosa y saludable combinación de salmón, mango, pepino, aguacate, calabaza italiana, germen de alfalfa, edamames, algas deshidratadas, aceite de ajonjolí y arroz integral con quínoa.

A delicious and healthy combination of salmon, mango, cucumber, avocado, Italian zucchini, alfalfa germ, edamames, dehydrated seaweed, sesame oil and brown rice with quinoa.

ENSALADA CÉSAR CON POLLO / CHICKEN CAESAR SALAD:

\$130

Lechuga orejona aderezada con salsa César servida con tiras de pollo a la parrilla, crotones y queso parmesano.

Romaine lettuce seasoned with Caesar dressing, served with grilled chicken strips croutons and parmesan cheese.

ENSALADA DE COLORES / COLORS SALAD:

\$130

Combinación de arúgula y espinaca baby, pera asada, fresa del huerto, queso de cabra, nuez garapiñada, dados de mango y arándanos deshidratados aderezados con vinagreta de mango.

Combination of arugula and baby spinach, roasted pear, orchard's strawberry, goat cheese, praline, mango slices and dehydrated cranberries seasoned with mango's vinaigrette.

NACHOS & TACOS

NACHOS

Arrachera / *Flank steak*
Pollo / *Chicken*

TACOS

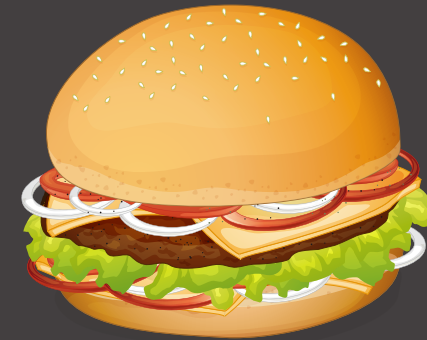
\$240
\$199

Arrachera / *Flank steak*
Pescado Tempura / *Overflowing fish*

\$220
\$195

Always
FRESH MEAT

HAMBURGUESA



HAMBURGUESA FAIRFIELD / FAIRFIELD BURGER:

\$199

8 oz. de jugosa carne calidad Angus gratinada con queso tipo americano, jitomate bola, lechuga, cebolla y acompañada de papas a la francesa.

8 oz. juicy quality Angus beef steak gratinated with American cheese, tomato, lettuce, onion and accompanied by French fries.

DEL MAR



TOSTADA DE ATÚN / TUNA TOAST:

\$95

Atún fresco sellado con una costra de hierbas finas, aguacate en cubos, marinado con una reducción de salsa de soya con esencia de hoja de limón, montado en una tortilla de maíz amarillo deshidratada con brotes de cilantro, zanahoria y chícharo.

Dehydrated corn toast with sealed tuna with a touch of fine herbs, soy sauce and lemon essence. It is served with small pieces of avocado, carrot and peas.

PITA DE CAMARÓN / SHRIMP PITA:

\$190

Un pan pita relleno de una combinación de camarón con queso gouda, hierbas finas, tomate, pimiento morrón rostizados, aderezado con albahaca y acompañados con papa gajo.

A pita bread stuffed with a combination of shrimp with Gouda cheese served with fine herbs, roasted tomato, bell pepper and seasoned with basil and accompanied with potato wedge.

SOPAS



SOPA DE CHAMPIÑÓN / MUSHROOM SOUP:

\$94

Una rica sopa de hongos silvestres, champiñón, portobello, setas, tomate, cebolla, ajo, con una fina esencia de trufa.

A delicious soup of diverse mushrooms served with tomato, onion, garlic with truffle essence.

CALDO TLALPEÑO / TLALPEÑO BROTH:

\$94

Un delicioso caldo de pollo con una gran combinación de verduras frescas, garbanzo, pechuga de pollo, arroz, servido con aguacate, queso panela y aromatizado con epazote fresco, con un toque de chile chipotle.

A delicious chicken broth with a great combination of fresh vegetables, chickpea, chicken breast, rice, served with avocado, panela cheese and flavored with fresh epazote, with a touch of chipotle chilli.

COMIDA MEXICANA



SOPES TRADICIONALES / TRADITIONAL SOPES:

\$95

Masa de maíz nuevo acompañada con tinga de pollo, frijoles refritos, cebolla, lechuga finamente cortada, queso, crema y acompañados de una salsa verde rostizada.

Made of dough accompanied with mexican style chicken, refried beans, onion, finely cut lettuce, cheese, cream and accompanied by a roasted green sauce.

LOS HUARACHES DE FAIRFIELD / FAIRFIELD'S HUARACHES:

\$95

Receta originaria del oriente de la ciudad de México acompañado de pollo o carne de res a la parrilla con frijol refrito, lechuga, crema natural, queso soper, aguacate, acompañado con una salsa verde cruda picante.

Original recipe from Mexico City of corn dough served with refried beans, chicken or grill beef, lettuce, cream and avocado. Accompanied with a spicy raw green sauce.

TLACOYO / TLACOYO:

\$105

Masa de maíz rellena de chicharrón prensado, servida con lechuga, queso fresco ranchero y aguacate.

Corn dough filled with pressed chicharrón, served with lettuce, ranchero cheese and avocado.

ENCHILADAS ESTILO GUERRERO / ENCHILADAS GUERRERO STYLE:

\$149

Una receta tradicional de la abuela Tomasa rellenas de pollo con salsa guajillo acompañadas de lechuga, aguacate, tomate, crema y queso ranchero fresco.

A traditional recipe from Tomasa Grandma stuffed with chicken with guajillo sauce and accompanied by lettuce, avocado, tomato, fresh ranchero cheese, cream and avocado.

PIZZAS

PEPPERONI:

\$177

Horneada con queso mozzarella y pepperoni

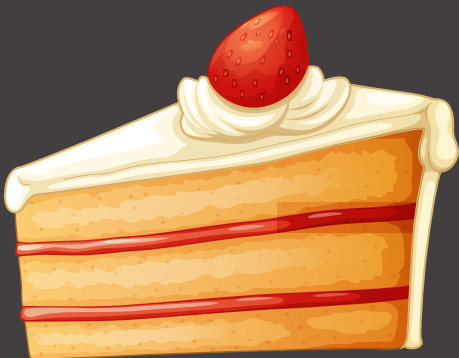
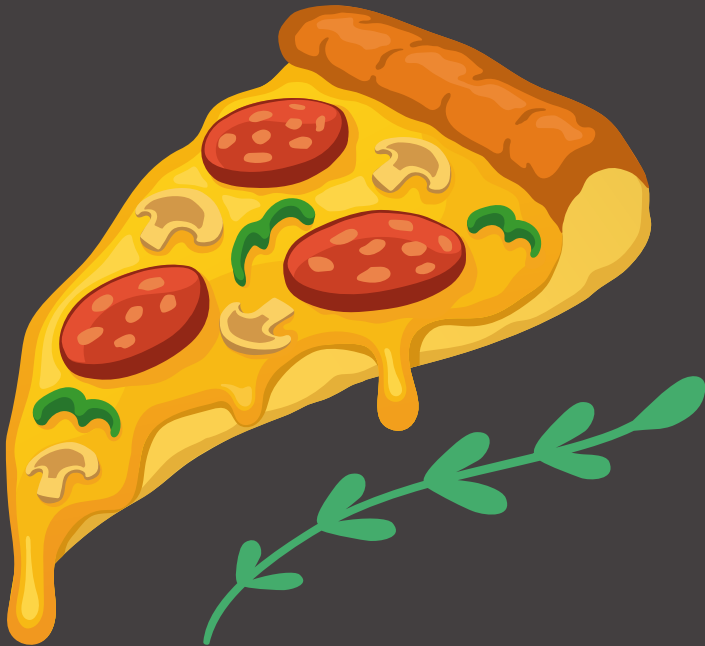
Pepperoni pizza, baked with mozzarella cheese and Pepperoni

VEGETARIANA:

\$158

Horneada con vegetales del huerto, queso mozzarella y salsa de tomate

Vegetarian pizza, baked with vegetables from the garden, mozzarella cheese and tomato sauce



POSTRES

Pastel de queso / Cheesse cake	\$105
Pastel de Chocolate / Chocolate cake	\$105
Flan de la casa / Homemade flan	\$105
Malteada / Milk shake	\$60
Helado artesanal / Homemade Ice cream (Vainilla, Chocolate con nuez, dulce de leche, coco, jengibre)	\$115
Helado tropical natural / Natural tropical ice cream (Helado tropical servido en su cascara natural / Tropical ice cream served in its natural shell)	\$165