

SAN GREGORIO

RESTAURANTE

Menu



Salads

MIXED SALAD

Q.48



Mix of selected lettuces, baby corn, red onion, carrot, pickles, panela cheese with pepitoria dressing.



PEAR SALAD

Q.75



Mixed lettuce with sautéed pear slices, caramelized walnuts and gorgonzola cheese, on a crispy filo pastry.



BEETROOT SALAD

Q.59



Mixed lettuce with beetroot, segments orange, blue cheese, caramelized nuts and orange vinaigrette.



House
Specialty



Vegetarian
dish



SALAD WITH CHICKEN Q.55

Butter lettuce with grated carrot, julienne red onion, vacuum-cooked chicken breast and cilantro dressing.



CHICKPEAS SALAD

Q.48



Chickpeas with cherry tomato, black olives, fresh basil, feta cheese, seasoned with olive oil and lemon.

STEAK SALAD

Q.85

Mixed lettuce with beef tenderloin, pepitoria, avocado, red onion and sesame dressing.



Entrees

ANTIPASTE Q.160

Selected hams and cheeses, canned chili peppers, orange marmalade and crostini to share.



TROUT BLINIS

Q.85 

Wheat flour mini pancakes, stuffed cream cheese with dill and smoked trout.



BBQ WINGS

Q.85

Chicken wings seasoned with spices and bathed in smoked barbecue sauce, accompanied by celery and carrot crudites with ranch dressing.



BUFFALO WINGS

Q.85

Chicken wings seasoned with spices and bathed in hot sauce, accompanied by celery and carrot crudites with ranch dressing.

SALMON CARPACCIO Q.99

Salmon slices finely cut, with baby capers, red pepper, parmesan cheese and dressed with citrus vinaigrette.



BEEF CARPACCIO Q.105

Thin slices of beef tenderloin seasoned with lemon, olive oil and decorated with baby capers, chives and Parmesan cheese.



SEASONAL CROQUETTES Q.45

Béchamel sauce croquettes coated in bread-crumbs.



SOUP OF THE DAY Q.36



House
Specialty



Vegetarian
dish

Burgers

SAN GREGORIO BURGER

Q.105



8 oz of beef, with onion rings, bacon, cheddar cheese, mozzarella cheese, avocado and barbecue sauce, accompanied by French fries.



CHANCÓL BURGER

Q.87

6 oz of beef with freshly melted Chancol cheese, lettuce, tomato, onion and cilantro dressing, accompanied by fried sweet potato.



BRIOCHE CHICKEN BURGER

Q.85

Breaded breast fillet, lettuce, tomato, onion, avocado and Dijon mustard dressing, on brioche bread, accompanied by French fries.



Bretzel

All our paninis are accompanied by salad and fries. You can change the fries for potato wedges or fried sweet potatoes for an additional Q.9.

STEAK Q.96

Bretzel bread with tenderloin, avocado, melted cheese, mushrooms and ranch dressing.



MADRILEÑO Q.85

Bretzel bread with battered squid, roasted peppers and aioli.



URUGUAYAN Q.69

Bretzel bread with Uruguayan sausage, spinach, mozzarella cheese and red chimichurri.





MEXICAN Q.65

Bretzel bread with our version of cochinita pibil, avocado and pickled onions.



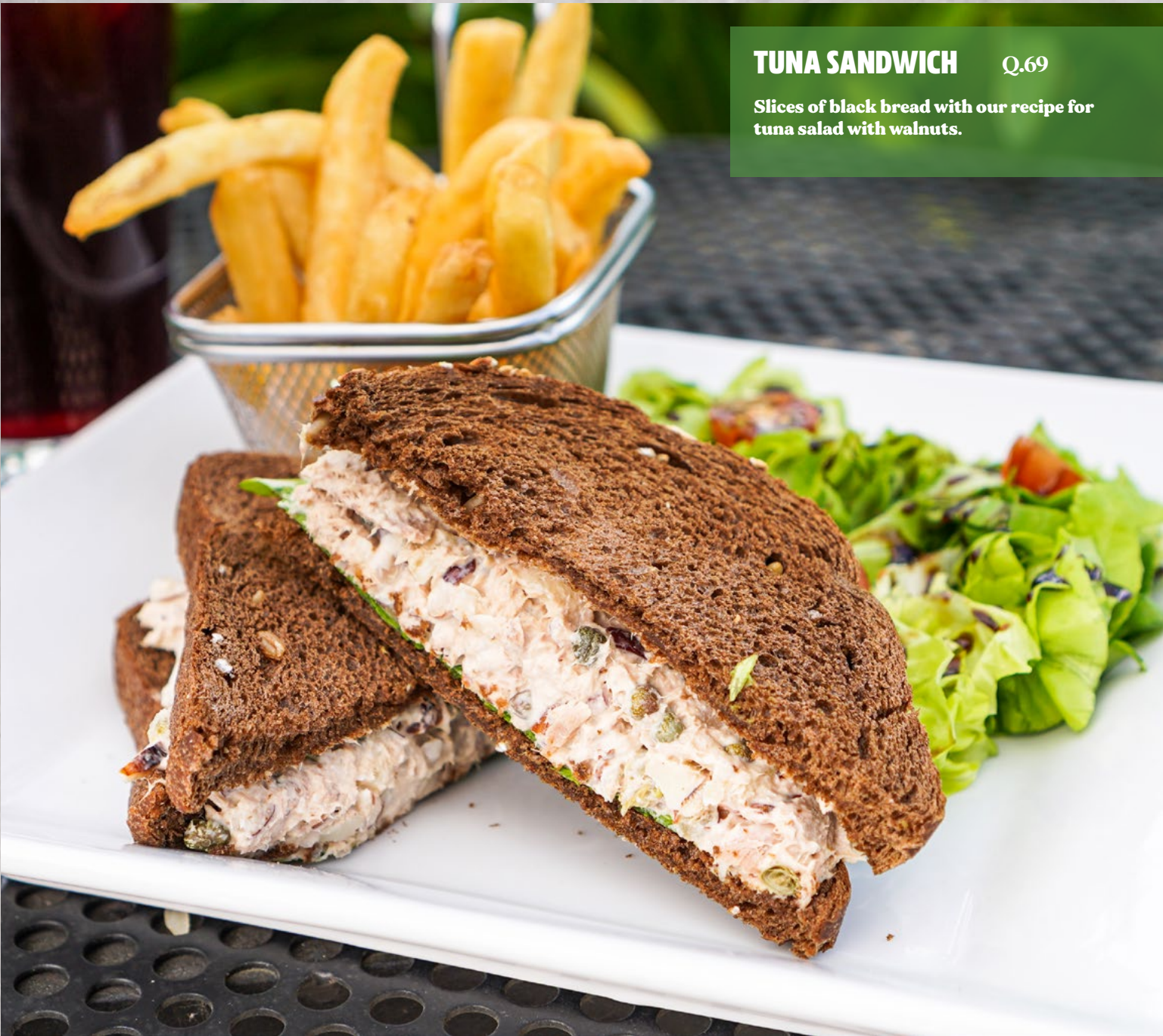
VEGETARIAN Q.81

Bretzel bread with our preserved aubergine, apple tomato and Emmental cheese.



AMERICAN Q.65

Bretzel bread with Canadian Loin ham, cheddar cheese and tomato pesto.



TUNA SANDWICH

Q.69

Slices of black bread with our recipe for tuna salad with walnuts.

ARGENTINIAN Q.72
Bretzel bread with Argentine chorizo, spinach, monterrey cheese and traditional green chimichurri.



PHILLY Q.99
Bretzel bread with beef tenderloin, cheddar cheese and caramelized onions.



Main Dishes



SURF AND TURF FOR 2 Q.275

Plate to share, 6 ounces of tenderloin, 6 ounces of shrimp, accompanied by chambray potatoes with lemon, with green bean wraps with bacon and broccolini

half plate Q.165



FILET MIGNON Q.156

8 ounces of beef tenderloin, marinated with bacon, on guiso and seasoning puree, accompanied by asparagus and demi glace sauce with mushrooms



CHURRASCO CHAPÍN Q.150

6 ounces of beef tenderloin, accompanied by Uruguayan chorizo, corn, refried beans, guacamole, baked potato, onions and chirmol.



GARLIC SHRIMP Q.165
6 ounces jumbo garlic shrimp, served of rice and beans and grilled vegetable skewers.



GROUPER AND MUSSELS Q.148
8 ounces of grilled grouper fillet on golden potatoes, accompanied by mussel sauce.



SALMON WITH CONFIT TOMATOES Q.175
6 ounces of grilled salmon fillet with tomato confit in olive oil and rosemary, accompanied by quinoa pesto.





PEPIÁN LASAGNA Q.85

Lasagna with shredded chicken in our sauce of pepian.



TANGERINE CHICKEN Q.85

Small pieces of chicken battered and bathed in our tangerine sauce, accompanied by fried rice, sesame and chives.



VEGETARIAN LASAGNA Q.69

Eggplant lasagna, zucchini, dehydrated tomatoes, roasted peppers, spinach, onion, with our creamy sauce and gratin with mozzarella cheese.



ZUCCHINI CARBONARA Q.68

Fine courgette zoodles in a delicious carbonara sauce, decorated with crispy bacon.

SHELLFISH PASTRY Q.105

Fettuccine pasta with shrimp, squid and some other seafood, seasoned with olive oil, parsley, white wine and Parmesan cheese.



PORK TENDERLOIN Q.88

Pork tenderloin stuffed with almonds, accompanied by basmati rice and chutney with fruit of the season.



CHICKEN AND PASTA WITH PESTO Q.91

Fettuccini pasta with Genovese pesto and cooked chicken vacuum packed, with Parmesan cheese.



Kids Menu

for children under 12 years

CHICKEN NUGGETS Q.47

Juicy chicken breast nuggets, stuffed with cheddar cheese, battered, accompanied by French fries.



ZUCCHINI CARBONARA Q.38

Fine courgette zoodles in a delicious carbonara sauce, decorated with crispy bacon



Extras

Crostini Q.19 - Rice Q.12 - Fried potato Q.20



BREAD Q.12

AVOCADO Q.17



CHICKEN 6 OZ Q.30



SWEET POTATO FRIES Q.26



FRENCH FRIES Q.25



HAND MADE TORTILLAS Q.8



Desserts



SACHERTORTE Q.40

Classic chocolate cake, originally from Vienna, Austria. With peach jelly filling.

SEASONAL CAKE AND WHITE CHOCOLATE Q.35

Combination of seasonal fruit and white chocolate with a liquid center and a butter cookie base, accompanied by Berries sauce.



SUNDAE Q.33

Two scoops of creamy chocolate or vanilla ice cream.



SWEET CORN SOUFFLÉ Q.35

Soufflé de Elote horneado con leche condensada.



House
Specialty

FRUIT TARTLET

Q.35

Tartlet with a crispy butter base, stuffed with a tres leches delicacy, decorated with fruits of the season.



APFELSTRUDEL Q.40

Austrian dessert of apples with cinnamon, wrapped in a thin dough, accompanied by vanilla ice cream.

CATAL CREAM Q.35

Delicate Catalan cream based on flavored milk with orange peel.



House
Specialty

BANANA ROLL Q.40

Banana wrapped with special dough, chocolate chips, cream cheese and condensed milk, accompanied by a scoop of vanilla ice cream and caramel sauce.



CHEESECAKE Q.40

American-style dessert, decorated with berry coulis.



BROWNIE Q.45

Dessert to share and have fun as a couple, creating your design for your own dessert.



Make your own creation!

Beverages

NATURAL

Orangeade
Lemonade
Jamaica Rose Iced Tea
Fruit Punch

With water	Q.19.50
With soda or frozen	Q.24.50
Jar with water	Q.65
Jar with soda	Q.69

JUICE

Green	Q.25
Orange	Q.25
Tomato	Q.25
Ginger and pineapple	Q.25

SPECIALS

Horchata
Tamarindo
Ginger soda
Elderberry soda
Pineapple Lemonade Soda
with chia
Lemonade with chia and basil

Individual	Q.21
Jar	Q.73

SODAS

Coca Cola, Coca Cola Zero, Pepsi, Seven Up, Salutaris	Q.18
Bottle of water	Q.15
San Pellegrino	Q.25

SMOOTHIES fruit of the season

Pineapple	Banana
Papaya	Banana with
Melon	strawberry
Watermelon	Strawberry

With water	Q.25
With milk	Q.30

SMOOTHIES Q.31

Berries
San Gregorio Maracuyá
Mango
Mango and Cardamom
Peach
Orange
Lassi with Ginger Elderberry
Virgin Piña Colada



COFFEE AND CHOCOLATE

Americano	Q.16	Mocaccino	Q.29
Espresso / Cortado	Q.18	Chocolate Mixqueño water or milk	Q.29
Cappuccino / Latte	Q.20	Mocca Ice	Q.31
Cappuccino con Baileys	Q.45	Mocca Frappé	Q.31
		Affogato	Q.30

BEERS

Gallo	Q.31	Cabro	Q.32
Dorada	Q.31	Stella Artois	Q.38
Monte Carlo	Q.31	Mix Chelada	Q.14
Corona	Q.31	Mix Michelada	Q.14



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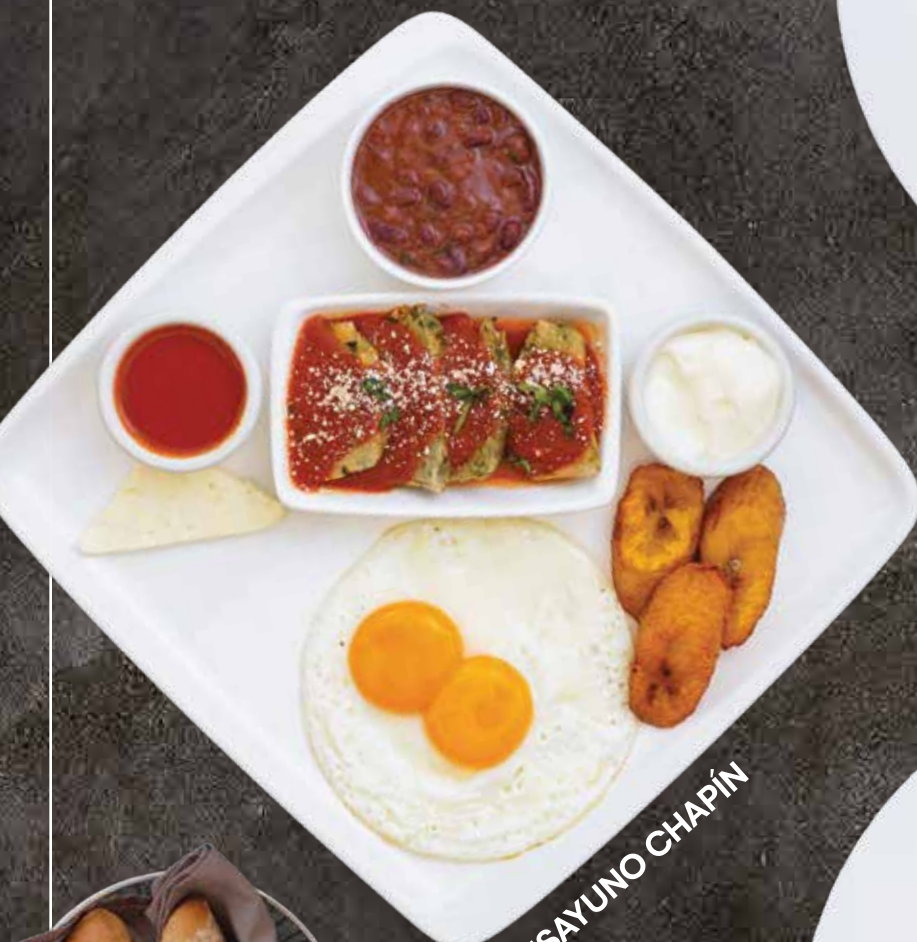
SAN GREGORIO

RESTAURANTE

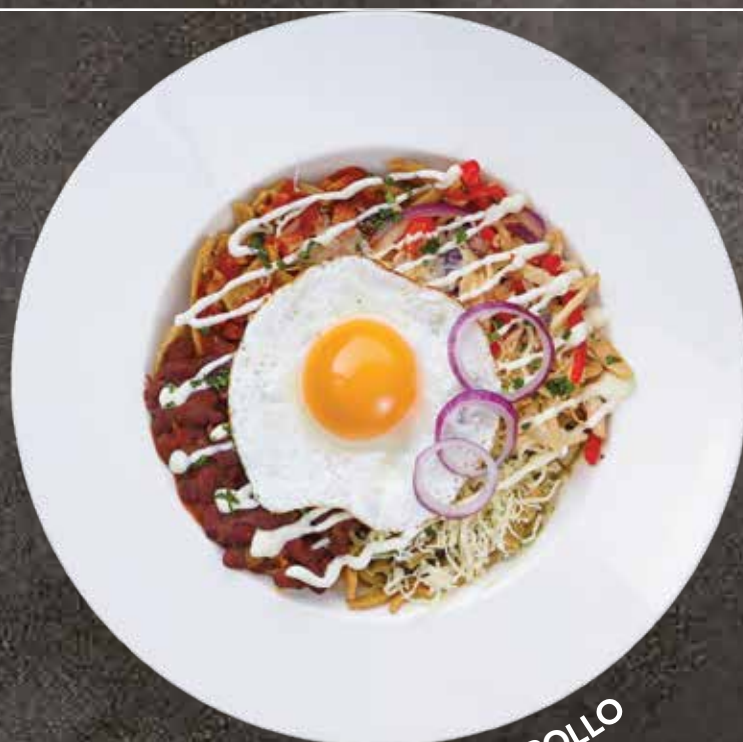


Desayunos

DESAYUNOS



DESAYUNO CHAPÍN



CHILAQUILES CON POLLO



CHILAQUILES CON CARNE

DESAYUNO CHAPÍN Q.73

Huevos al gusto, tamalitos de chipilín con salsa y queso, plátanos fritos, frijoles parados fritos, queso de capas y crema.

CHILAQUILES DE POLLO Q.76

Tortillas de maíz frita, bañados en salsa roja y salsa verde, fundidas en queso mozzarella, huevo al gusto, frijoles parados fritos, crema, pollo desmenuzado salteado con cebolla y chile pimiento.

CHILAQUILES DE CARNE Q.85

Tortillas de maíz frita, bañadas en salsa roja y verde, fundidas en queso mozzarella, huevo al gusto, frijoles parados fritos, crema, carne de res desmenuzada salteada con cebolla y chile pimiento.

DESAYUNO CAMPESINO Q.135

4 onzas de filete de lomo, huevos al gusto, chorizo, chimichurri verde, frijoles volteados, queso de capas, plátanos fritos, cebollines y tortillas con queso.



CAZUELA DE TAMALITOS Q.79

Tamalitos de chipilín bañados en salsa de tomate casera, gratinados con queso mozzarella, huevos al gusto, aros de cebolla morada, acompañados de frijoles parados fritos.





DESAYUNO CAMPESTRE



DESAYUNO TÍPICO

DESAYUNO CAMPESTRE Q.85

Cubos de papas crujientes, bañados en una deliciosa salsa pomodoro, huevo al gusto, queso mozzarella fundido, acompañados de Focaccia con finas hierbas

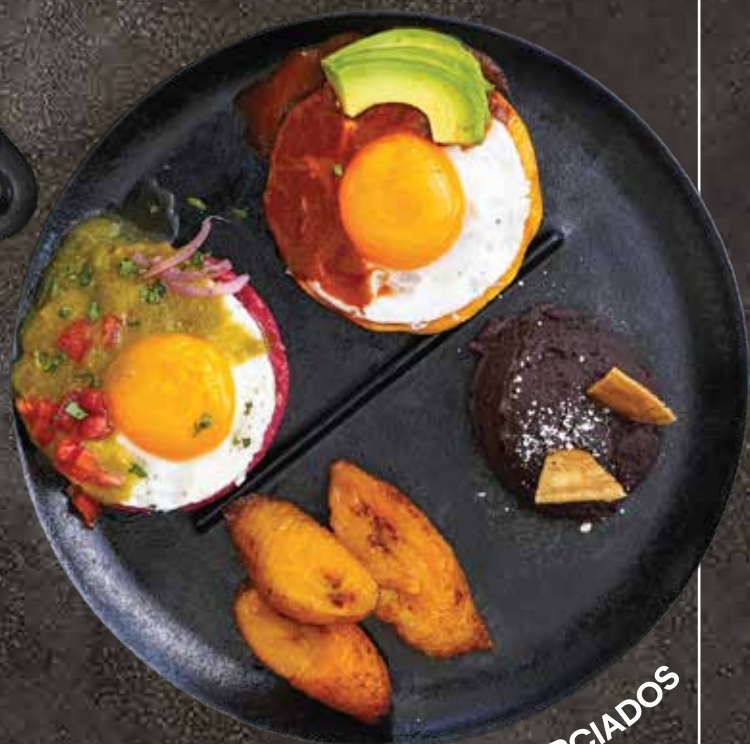
DESAYUNO TÍPICO Q.69

Huevos al gusto, frijoles volteados, plátanos fritos, longaniza, queso de capas, crema y salsa de tomate.

Puedes agregarles jamón, tocino o chorizo a tus huevos revueltos por Q,14 adicionales.



CHIANTLAS



HUEVOS DIVORCIADOS

CHIANTLAS Q.75

4 tortillas de sabores hechas a mano, rellenas de fondue de queso chancol, con un toque de nuestro aceite de ajo y hierbas de la casa, servidas con cebollines, guacamol, picante y chirmol frito. Puedes agregarles longanizas a tus tortillas por Q.14

HUEVOS DIVORCIADOS Q.79

Dos huevos estrellados sobre tortillas con queso fundido, uno con salsa verde, tomate y cebolla encurtida y otro con salsa de pepián y aguacate, frijoles volteados y plátanos fritos.

OMELETTE



OMELETTE VEGETARIANO Q.85

Claros de huevo con espinacas, rellenas de tomate deshidratado, champiñones, queso mozzarella, acompañadas de frijoles volteados, salsa de tomate y fruta de la estación.



OMELETTE TRADICIONAL Q.75

Huevos revueltos rellenos de champiñones, queso mozzarella y jamón tipo lomo canadiense, acompañado de frijoles volteados, fruta fresca de la estación y salsa de tomate.

OMELETTE AL GUSTO Q.85

Prepara tu omelette al gusto, puedes elegir tres ingredientes: jamón de tipo Canadá, tocino, longaniza, aguacate, champiñones, queso cheddar y queso mozzarella, acompañado de frijoles volteados, fruta fresca de la estación y salsa de tomate.

Agrega ingrediente adicional por Q.14

INFANTILES

Para niños menores de 12 años. Incluye jugo de naranja.



CHAPINCITO Q.37

Un huevo al gusto con frijoles volteados, queso de capas, plátanos fritos, salchichas y salsa de tomate.



MINI TOSTADA A LA FRANCESA Q.39

Una rodaja de pan de arándanos hecho en casa, acompañada de fresas, arándanos, helado de vainilla, salsa de caramelo y salsa de frutos rojos.

OMELETTE AMERICANO Q.85

Huevos revueltos rellenos de tocino, champiñones y queso cheddar fundido, acompañado de frijoles volteados, fruta de la estación y salsa de tomate.





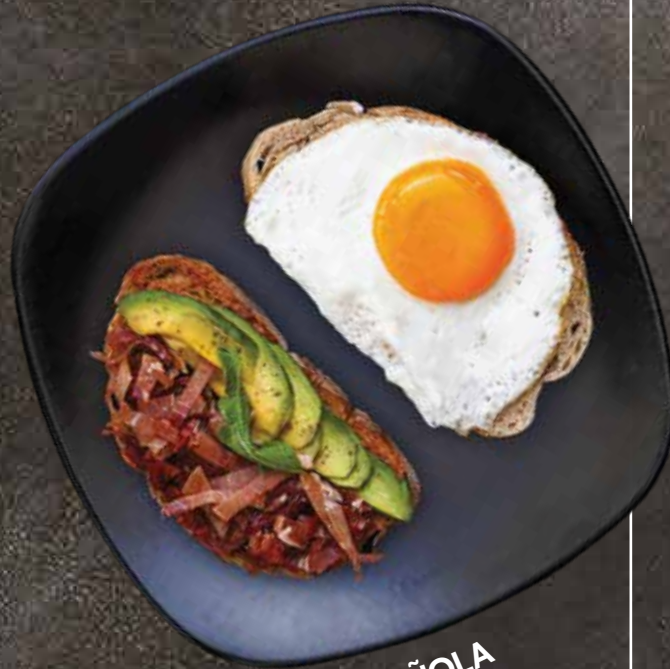
TOSTA MEDITERRANEA Q.73

Dos rodajas de pan centeno, una rodaja con queso crema y huevo al gusto, otra rodaja con champiñones salteados, tomates cherry, aguacate, queso parmesano rallado y arúgula.

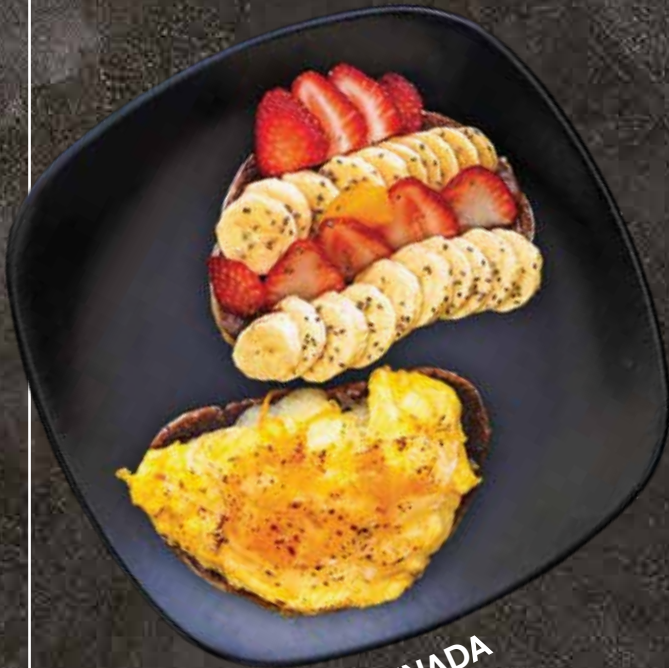
TOSTAS



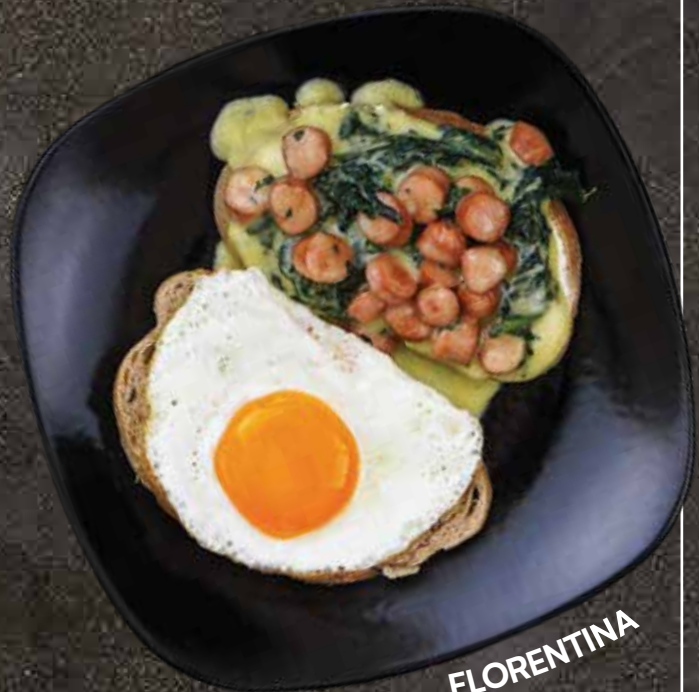
NORUEGA



ESPAÑOLA



COMBINADA



FLORENTINA

TOSTA NORUEGA Q.99

Dos rodajas de pan centeno o pan de semillas, una rodaja con queso crema y huevo al gusto, otra rodaja con salmón ahumado, aguacate, queso crema, eneldo, pimienta roja acompañado de fruta de la temporada.

TOSTA COMBINADA Q.73

Dos rodajas de pan centeno, una rodaja con frijoles volteados, huevo al gusto gratinado con queso mozzarella, otra rodaja con Nutella, banano y fresas.

TOSTA ESPAÑOLA Q.75

Dos rodajas de pan centeno, una rodaja con queso crema y huevo al gusto, otra rodaja con tomate deshidratado, jamón serrano y aguacate.

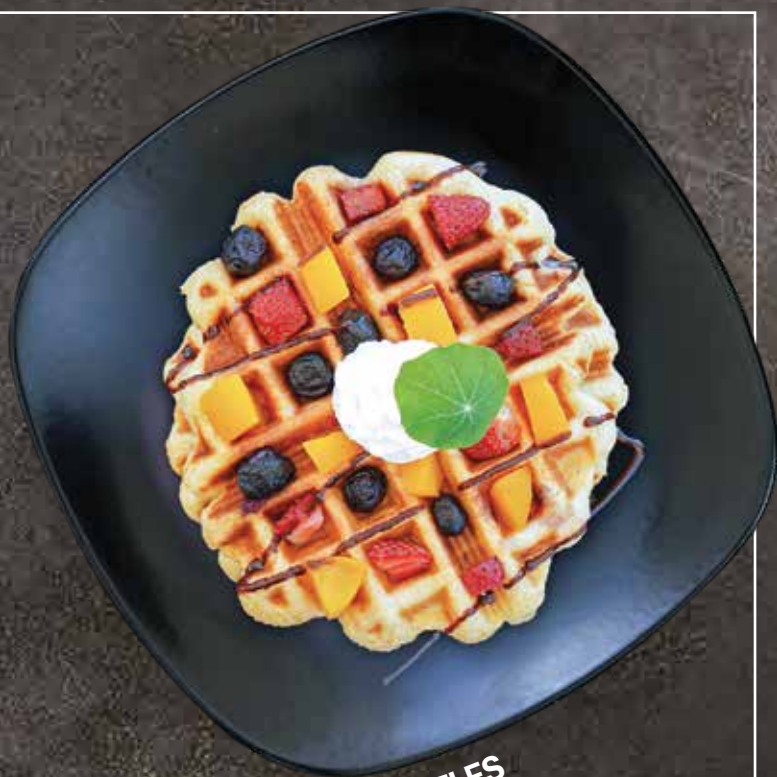
TOSTA FLORENTINA Q.75

Dos rodajas de pan centeno, una rodaja con queso crema y huevo al gusto, otra rodaja con salchichas ahogadas en salsa florentina y gratinadas con queso mozzarella.

DULCES



YOGURT CON FRUTA



WAFFLES



PLATO DE FRUTAS



WAFFLES

Waffles a tu elección

- Un waffle con miel y crema batida. Q45
- Un waffle con nutella y crema batida. Q49
- Un waffle con nutella, fresas y crema batida. Q59
- Un waffle con nutella, fresas, arándanos y crema batida. Q66
- Dos waffles con nutella, fresas y crema batida. Q79
- Dos waffles con nutella, fresas, arándanos y crema batida. Q90

YOGURT CON FRUTAS Q.69

Yogurt natural estilo búlgaro, con frutas de la temporada, granola, chía y mermelada.

PLATO DE FRUTAS Q.63

Platillo con frutas de la temporada (varía según la estación).

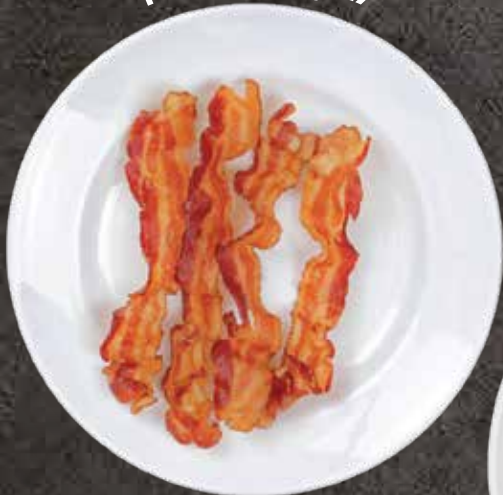
TOSTADAS A LA FRANCESA Q.65

Dos rodajas de pan de arándanos
hecho en casa, acompañadas de fresas,
arándanos, helado de vainilla, salsa de
caramelo y salsa de frutos rojos.



EXTRAS

TOCINO Q.27



PORCIÓN DE PAN Q.10



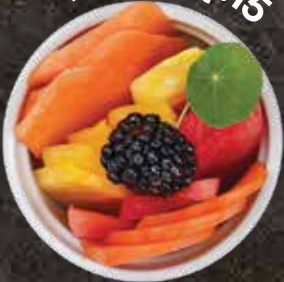
FRIJOLES COLORADOS FRITOS Q.12



FRIJOLES VOLTEADOS Q.12



FRUTA Q.15



QUESO DE CAPAS Q.17



PORCIÓN DE TORTILLAS Q.10



SALCHICHAS Q.22





HABITACIÓN CON JACUZZI *privado*

NUTRE TU CUERPO & ALMA

Ofrecemos tratamientos corporales, salón de belleza
y saunas separados para damas y caballeros.



Bebidas Calientes

- Té
manzanilla – verde – negro
- Té infusión
- Café Americano
- Espresso
- Cortado
- Cappuccino
- Cappuccino con Baileys
- Latte
- Mocaccino
- Chocolate con agua
- Chocolate con leche

- Q.18
- Q.26
- Q.18
- Q.19
- Q.21
- Q.25
- Q.55
- Q.25
- Q.30
- Q.29
- Q.30

Especiales

- Affogato Q.32
- Carajillo Q.56

Extras

- Lecherito entera, deslactosada o descremada Q.9
- Leche de almendras Q.12
- Agrandado jugo de naranja 12 oz Q.10

Mocaccino

Chocolate con leche



Sachertorte

Bebidas Frías

Licuada de frutas	
fresa – banano – melón – sandía – piña – papaya	
Licuada con agua	Q.26
Licuada con leche	Q.32
Jugo de naranja 16 oz	Q.19
Moka ice	Q.34
Moka frappe	Q.34
Mimosa	Q.39

Detox

Jugo verde	Q.28
Jugo de piña y jengibre	Q.29
Jugo de zanahoria y cardamomo	Q.29

Batidos especiales

Banano con avena y yogurt	Q.39
Verde con apio, espinaca y pera	Q.39
Berries con avena y leche de almendra	Q.39
agrega granola: Q.5	
Piña con avena y yogurt natural	Q.39
agrega granola: Q.5	



Batido de berries



Batido de banano



Batido verde



Batido de piña

EVENTOS *inolvidables*



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