

*Hotel  
Oslo*

English / Spanish Menu



Monday to Wednesday

08:00 a 24:00 hrs.

Thursday to Saturday

08:00 a 01:00 hrs.

Sunday

08:00 a 22:00 hrs.

[www.oslohotel.mx](http://www.oslohotel.mx)



FOOD'S  
MENU

# MENU

## FOOD

Restaurant

### JUICES AND FRUITS

Orange juice (350 mL)	\$ 60.00
Natural Orange Juice	
Fruit Juice (350 mL)	\$ 60.00
Tomato, pineapple, grape, blueberry or grapefruit	
Green Juice (350 mL)	\$ 65.00
Pineapple with celery, parsley and orange juice	
Order of Fresh Seasonal Fruit (150 g)	\$ 100.00
Selection of fresh seasonal fruit	
Yogurt natural (355 mL)	\$ 100.00
Natural milk-based yogurt	

### BREAKFASTS

Continental	\$ 150.00
Toasted bread (3 pieces) or pancakes (3 pieces) accompanied by butter, jam or maple syrup.	
Mexican	\$ 120.00
Appetizing green or red chilaquiles with chicken (300 g) accompanied with refried beans and tortilla chips.	
Nordic	\$ 150.00
Huevos divorciados or eggs with ham (2 pieces) accompanied with red or green chilaquiles and refried beans with tortilla chips.	
Executive	\$ 200.00
Grilled beef (125 g) with 1 egg sandwich or red chilaquiles and refried beans with tortilla chips.	



### BREAKFAST SUGGESTIONS

FROM THE BEGINNING	\$ 140.00
Eggs (2 pcs) with ham, bacon, chorizo or sausages (150 g)	
Omelette (150 g)	\$ 130.00
Ham or bacon	
Omelette (150 g)	\$ 145.00
Mushroom and cheese	
Mexican style (150 g)	\$ 145.00
Scrambled eggs (2 pieces) with onion, chili and tomato	
Molletes	\$ 160.00
Ham or with chorizo or with bacon	
Hot cakes (3 pieces)	\$ 150.00
Hot cakes (3 pieces)	\$ 170.00
With ham or bacon	
*All eggs are accompanied with refried beans, tortilla chips and toast (2 pieces)	

### EXPRESS MENU

Fried tacos (3 pieces)	\$ 140.00
Fried chicken tacos	
Chilaquiles with Gratin Chicken (300 g)	\$ 150.00
Oslo hamburger (250 g)	\$ 190.00
(250g beef with bacon and yellow cheese) accompanied by potatoes	
Enchiladas (350 g)	\$ 180.00
Red, or green, or Swiss	
Synchronized (2 pieces)	\$ 145.00
(Ham and cheese) with guacamole and pico de gallo garnish	
Meat Pepito (1 piece)	\$ 195.00
Acompañada de papas a la francesa y chiles toreados	

### TORTS AND SANDWICHES

Milanese Baguette	\$ 140.00
Chicken Baguette	\$ 140.00
Egg Cake with Chorizo	\$ 145.00
Sandwich (1 piece)	\$ 130.00
Ham and Manchego cheese	
Club sandwich	\$ 145.00
Accompanied by French fries.	
Sandwich (1 piece)	\$ 120.00
Chicken or tuna	

### SIDE DISH

Platon of Cold Meats (150 g)	\$ 230.00
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### SALADS

Tuna salad (220 g)	\$ 150.00
Avocado stuffed with tuna (230 g)	\$ 155.00
Caesar Salad (290 g)	\$ 180.00
Lettuce, chicken strips, Parmesan cheese and bread cubes	
Forest Salad (300 g)	\$ 180.00
Blueberries, red berries, strawberries, orange, grapefruit, raspberries and parmesan cheese	

### SOAP

Soup of the Day (300 mL)	\$ 75.00
Chicken Consomme with Rice (300 mL)	\$ 80.00
Ranchero Consommé with Rice and Chicken (300 mL)	\$ 100.00
Tortilla soup (300 mL)	\$ 110.00

White or Red Rice (300 g)	\$ 70.00
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### CHICKEN

Chicken Breast Parmesan (180 g)	\$ 220.00
Breaded, Parmesan cheese and house spaghetti garnish	
Chicken Cordon Bleu Milanese (210 g)	\$ 225.00
Empanizada filled with yellow cheese and ham, potatoes and vegetables	
Grilled Chicken Breast (180 g)	\$ 210.00
Accompanied by cooked vegetables	
Chicken Fajitas (180 g)	\$ 180.00



### MEATS

TRADITIONAL TAMPIQUEÑA	\$ 220.00
Strip of beef fillet (250 g) accompanied with a mole enchilada, rajas, guacamole, rice and beans	
Will tear off	\$ 220.00
In American cut (250 g) with beans, guacamole and potatoes	
Ribeye Cut (300 g)	\$ 320.00
Tomato, onion, cuaresmeño chili, bacon, mushrooms and epazote	
Steak Tips (220 g)	\$ 200.00
Mexican or chipotle style, accompanied by rice and beans	
Milanese Cordon Bleu (250 g)	\$ 245.00
Beef fillet stuffed with ham and breaded yellow cheese, accompanied by French fries and vegetables	

### FISH AND SEAFOOD

Steak of the Day (200 g)	\$ 220.00
Grilled or breaded, accompanied by rice and vegetables	
Garlic Shrimp (8 pieces)	\$ 210.00
Salmon (250 g)	\$ 260.00
Capers, grilled or Florentine	

### PASTAS

House Spaghetti (200 g)	\$ 175.00
Spaghetti Bolognese (200 g)	\$ 180.00
Spaghetti with Shrimp (200 g)	\$ 250.00

### DESSERTS

Bananas with Cream (150 g)	\$ 80.00
Ate with Cheese (120 g)	\$ 100.00
Peaches with Cream (150 g)	\$ 100.00
Ice cream (150 mL)	\$ 100.00
Vanilla, chocolate or strawberry	
House Pastry (200 g)	\$ 105.00
Magnum Palette (55 mL)	\$ 85.00



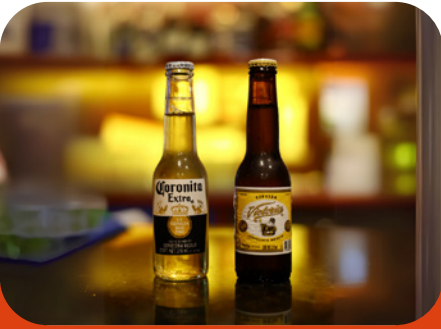
### SNACK

BBQ Chicken Wings (6 pieces)	\$ 160.00
French fries (250 grs)	\$ 100.00
Popcorn chicken (8 pieces)	\$ 110.00
Nachos with Cheese (250 g)	\$ 105.00
Chicken Strips (6 pieces)	\$ 115.00

### DRINKS

Tea (235 mL)	\$ 55.00
Milk for Nescafé (235 mL)	\$ 55.00
Americano Coffee (235 mL)	\$ 60.00
Express Coffee (118 mL)	\$ 60.00
Cappuccino Coffee (235 mL)	\$ 60.00
Hot or Cold Chocolate (177 mL)	\$ 55.00
Soft drink (355 mL)	\$ 55.00
Water bottle (600 mL)	\$ 35.00

Mineral or Natural Orange Jar (2 L)	\$ 125.00
Mineral or Natural Lemonade (235 mL)	\$ 55.00
Mineral or Natural Orange (235 mL)	\$ 55.00
Heineken (355 mL)	\$ 130.00
Stella (330 mL)	\$ 130.00
Canned beer (355 mL)	\$ 70.00
Negra Modelo, Corona, Victoria, XX lager, Bohemia, Pacifico, Indio or Modelo Especial	
Michelada (235 mL)	\$ 90.00
Milkshake (240 mL)	\$ 90.00
Strawberry, vanilla or chocolate	



### COCKTAIL BAR (30 mL)

Piña Colada	\$ 130.00
Sangria	\$ 130.00
Margarita	\$ 135.00
Stone	\$ 160.00
Cubana	\$ 130.00
Clamato	\$ 130.00
Mojito	\$ 120.00
Aperol Spritz	\$ 140.00
Pink Panther	\$ 130.00
Coconut Mint	\$ 130.00
Sex on the Beach	\$ 130.00
Blue Hawaii	\$ 130.00
Lights of Havana	\$ 140.00
Negroni	\$ 150.00
Carajillo	\$ 145.00
Cooler	\$ 50.00

EXTENSION 130, 131 AND 132

ALL OUR CUPS ARE SERVED IN 1 OUNCE

