



# MENÚ

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## Welcome home!

The name “La Capilla” comes from the history of the place you are sitting right now, before it was a restaurant this beautiful place was the oratory of the church San Felipe de Neri (La Profesa) which is next door. Since 1875 when Hotel Gillow was founded, the Restaurant have been providing great experience to our guest with traditional food and personalized service.

# APPETIZER

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**Spanish cheese and ham selection (100g) \$199.00**  
Selection of cheeses manchego, goat and spanish ham.

**Salmon carpaccio \$145.00**  
Smoked salmon with homemade dressing.

**Chicken toasts (2 pieces) \$130.00**  
Crunchy tortilla with chicken, beans and sour cream.

**Argentinian meat pie (4 pieces) \$150.00**  
Crunchy and delicious stuffed with meat.

**Avocado stuffed with tuna or shrimp \$160.00**  
Stuffed with tuna or shrimp, boiled egg and roast peppers.

**Shrimp cocktail \$145.00**  
Mixing sauces, lemon and parsley.

**Chistorra (100g) \$140.00**  
Artisan spanish sausage made in our grill.

**Fried calamari (100g) \$150.00**  
Battered and served with a homemade dressing.

**Melted cheese (100g) \$99.00**

**Melted cheese with mushroom or chile poblano slices \$120.00**

**Melted cheese with chistorra \$150.00**

# SOUPS

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**Tortilla soup \$99.00**  
Served with crunchy tortilla, cream, cheese and chili.

**Onion soup \$120.00**  
With beef broth and melted cheese.

**Noodle soup \$99.00**  
Beef broth with noodle, ham, parsley and fresh vegetables.

**Vegetable soup \$89.00**  
Combination of shrimp, crab, clams and vegetables.

**Seafood soup \$145.00**  
Combination of shrimp, crab, clams and vegetables.

**Marrow soup \$135**  
Made with vegetables and marrow beef.

**Zucchini flower soup \$125.00**  
Chicken consome, zucchini flower and evaporated milk.

**Mushroom cream soup \$110**  
Smashed mushrooms with cream.

**Tlalpeño soup \$120.00**  
Vegetables, chickpeas and chicken soup.

**Chicken broth \$99**  
With vegetables, chicken and rice.

# SALADS

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**Mix salad \$99.00**  
Mediterranean style with tomato, spanish ham, cucumber, onion and avocado dressing

**Cesar salad \$120**  
The classic with marinated grilled chicken.

**Mozzarella and goat cheese salad \$135.00**  
Served with a sweet and sour dressing.

**Canarian salad \$140.00**  
With tuna, boiled egg, avocado, tomato and mix lettuce.

# TACOS

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**Arrachera tacos (3 pieces) \$190.00**  
Corn tortillas with meat and guacamole.

**Cochinita pibil tacos (4 pieces) \$150.00**  
Pork in axiote and onion with flour tortilla.

**Chicken tacos (3 pieces) \$110.00**  
Fried tortilla with chicken, cream and cheese.

**Chamorro tacos (2 pieces) \$130.00**  
Pork meat in tortilla, served with onion and coriander.

**Gobernador fish tacos (4 pieces) \$170.00**  
Flour tortillas with shrimp, cheese, mayonnaise and chipotle.

# PASTA

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**Alfredo Fettuccine \$120.00**  
Cream with parmesan cheese sauce.

**Bolognesa spaghetti \$135**  
The traditional meat and tomato sauce.

**Carbonara spaghetti \$130.00**  
Traditional recipe made with cream, egg and bacon.

# MEAT

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**Siciliana steak (200g) \$210.00**

Beef fillet with a mustard dressing.

**Rib Eye (350g)\$290.00**

Served with vegetables and potatoes.

**Mignon Fillet with mushrooms (200g) \$220.00**

Fillet wrapped in bacon with meat juice and mushrooms.

**Mexican beef fillet (200g) \$199.00**

Beef with rice and beans.

**San Jacobo (200g) \$210.00**

Beef stuffed with Piquillo peppers.

**Tampiqueña steak (200g) \$210.00**

Grilled beef with enchilada, guacamole and beans.

**Escalope (200g) \$190.00**

Breaded beef meat with pasta or french fries.

**Marinated arrachera (200g) \$199.00**

Grill marinated meat with poblano chili, guacamole and beans.

**Chicken breast Mole Poblano \$180.00**

Piece of chicken with our traditional mole sauce

**Cacciatore chicken \$150.00**

With tomato and fine herbs sauce. Served with peppers and mushroom.

**Grilled chicken \$140.00**

Served with mashed potato, vegetables or mix salad.

**Azteca chicken breast \$170.00**

Stuffed with huitlacoche in a zucchini flower sauce

# FISH & SHELLFISH

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**Fish fillet stuffed with shrimp (200g) \$280.00**

With holland mayonnaise sauce, vegetables and mashed potatoes.

**Baked fish (200g) \$210.**

Baked with butter and served with mashed potatoes.

**Grilled fish fillet (200g) \$199.00**

Fish fillet in garlic sauce.

**Sea bass Papillote style (200g) \$250.00**

Tomato garlic, carrots steamed in tin foil

**Mustard sauce Salmon (200g) \$260.00**

With homemade mustard Dijon and cream sauce.

**Shrimp roll (200g) \$250.00**

Shrimp wrapped in bacon with grilled cheese sauce.

**Sea bass fillet galician style (200g) \$285.00**

Paprika, garlic, onion and white wine sauce served with baked potato.

# SANDWICHES

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**Club sandwich \$135.00**

With chicken, ham, cheese, bacon and french fries.

**Ham sandwich \$99.00**

With manchego cheese and ham.

**“La Capilla” Burger (100g) \$150.00**

Ground meat with cheese, onion, bacon, tomato and lettuce.

**Chicken enmoladas (3 pieces) \$160.00**

Corn tortillas stuffed with chicken in mole.

**Meat or chicken fajitas \$150.00**

Served with onion, pepper, tortillas and guacamole

**Red or green enchiladas (3 pieces) \$130.00**

Tortilla stuffed with marinated chicken and a homemade green or red sauce.

**Turkey ham quesadillas (3 pieces) \$115.00**

Flour tortilla with turkey ham and cheese. Served with guacamole.

**Burrito (2 pieces) \$99.00**

Flour tortilla roll with beans, cheese and machaca.

# DESSERTS

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**Pudding with raisings (1 piece) \$ 40.00**

Delicious soft rolls steamed with egg and milk

**Napolitan Flan (1 piece) \$ 40.00**

Traditional dessert made with egg, vanilla and caramel

**Nut Sponge Cake (1 piece) \$ 40.00**

Slow baked sponge cake with chopped nut

**Brownie with ice cream (1 piece) \$65.00**

Hot chocolate fudge brownie with chocolate bits and ice cream

**Apple Strudel with ice cream (1 piece) \$ 65.00**

Handmade puff pastry filled with apple filling and ice cream