





BAR PIERRE





CEVICHE, COCTELES Y TOSTADAS

** Ceviche estilo Sinaloa Pescado fresco (120 grs), marinado en jugo de limón, pepino, cebolla morada y delgadas láminas de chile serrano.	\$240.00 ^{MXN}
** Ceviche Acapulqueño Tradicional ceviche a base de pescado fresco (120 grs) cocido al limón acompañado de salsa coctelera, aguacate y salsa Mexicana.	\$250.00 ^{MXN}
** Cóctel Campechano  Variedad de mariscos (callo de almeja, camarón, pulpo y pescado (175 grs) con pepino, cebolla morada, y chile marinado en jugo de limón.	\$285.00 ^{MXN}
** Cóctel de camarón (175 grs)  El clásico con la receta coctelera de la casa, camarón 21/25 (175 grs)	\$295.00 ^{MXN}
** Tostada de atún (1 pza) Atún de ensenada (100 grs), marinado en jugo de limón y sal de mar servido con guacamole.	\$160.00 ^{MXN}
** Tostada de pulpo enamorado  Crujiente tostada con tradicional pulpo enamorado (100 grs), con mayonesa chipotle, cebolla y apio, servido con guacamole.	\$165.00 ^{MXN}

ENSALADAS Y SOPAS

Ensalada Pierre Mezcla de lechugas, granos de elote dulce, frijoles, queso panela, juliana de tortilla frita, jitomate aderezo de cacahuete hot.	\$210.00 ^{MXN}
Ensalada de pera y Roquefort (100 grs) Lechugas baby orgánicas, zanahoria, jitomate, fresa, pera, queso roquefort, nuez, ajonjolí y aderezo de miel y mostaza.	\$210.00 ^{MXN}
Ensalada Iceberg Lechuga romana, tocino frito, jitomate cherry aderezo blue chesse.	\$210.00 ^{MXN}
Ensalada César Lechuga romanita tierna, con el aderezo César de la casa y láminas de Parmesano fresco.	\$255.00 ^{MXN}
Con pechuga de pollo parrillado (120 grs). ** Con jugosos camarones 21/25 salteados (175 grs). 	\$265.00 ^{MXN} \$285.00 ^{MXN}
Sopa de tortilla (12 oz) Juliana de tortilla, caldo de jitomate, queso panela, crema ácida, aguacate, y chile pasilla frito.	\$160.00 ^{MXN}
** Caldo de camarón (12 oz) Caldo rojo estilo Guerrero con su guarnición tradicional.	\$285.00 ^{MXN}
Consomé de pollo (12 oz) Con vegetales, arroz blanco, y pechuga de pollo.	\$170.00 ^{MXN}

TACOS, PESCADILLAS Y SOPES

** Pescadillas (3 pzas) Fritas con su relleno de la pesca del día y salsa de chile guajillo.	\$180.00 ^{MXN}
Sopecitos Barra Vieja (3 pzas) Con frijoles refritos, queso fresco y salsa martajada.	\$125.00 ^{MXN}
Tacos chilangos (3 pzas)  Tortilla de harina, camarones 21/25 a la diabla, guacamole y frijoles.	\$285.00 ^{MXN}
Tacos de arrachera (3 pzas) (150 grs) Arrachera con pimientos, guacamole y frijoles.	\$195.00 ^{MXN}
Tacos de camarón estilo baja  Camarón (21/25) 120 grs. Tempura con tortilla de harina, mayonesa chipotle, juliana de zanahoria, col moarada, espinaca y betabel.	\$295.00 ^{MXN}
Tacos de carnitas de atún Atún (120 grs) confitado en manteca, con tortilla, cebolla caramelizada, mousse de aguacate, cilantro criollo y salsa macha.	\$220.00 ^{MXN}

SOUL FOOD & BURGUER

Alitas de pollo (7 pzas) Búfalo, BBQ o Mango habanero Picositas con aderezo de queso azul y crocantes bastones de apio.	\$235.00 ^{MXN}
Boneless de pollo (220 grs) Búfalo, BBQ o Mango habanero. Trozos de pechuga de pollo empanizada con salsa búfalo, bbq o mango habanero con aderezo de queso azul y crocantes bastones de apio.	\$245.00 ^{MXN}
La famosa hamburguesa Pierre Jugosa carne preparada en casa (220 grs), cebolla caramelizada, mayonesa de chipotle, ajonjolí, queso cheddar, tocino, acompañada de papas francesas.	\$350.00 ^{MXN}
Hamburguesa suprema de pollo Suprema de pollo (220 grs) mezcla de quesos, tocino, mayonesa habanero, cebolla caramelizada y jitomate rostizado acompañada de papas francesas.	\$305.00 ^{MXN}
Hamburguesa BBQ Hamburguesa de res (220 grs) ensalada de col, aros de cebolla, piña asada a la canela y queso suizo.	\$330.00 ^{MXN}




PIZZA & PASTA

Pizza Margarita Salsa de tomate, queso mozzarella fresco, jitomate y albahaca.	\$275.00 ^{MXN}
Pizza Hawaiana Salsa de tomate, queso Mozzarella, jamón y piña.	\$285.00 ^{MXN}
Pizza Pepperoni Salsa de tomate, queso mozzarella y pepperoni.	\$285.00 ^{MXN}
Pizza del Chef  Salsa de tomate, queso Mozzarella, queso azul, pera e higo.	\$300.00 ^{MXN}
Pizza Serrano Salsa de tomate, queso Mozzarella fresco, jamon serrano, arrugula y espolvoreada de queso grana padano.	\$340.00 ^{MXN}
Espagueti Alfredo con pollo (150 grs) Con crema, queso parmesano, y pollo en trozos.	\$285.00 ^{MXN}
Espagueti a la caponata finas hierbas Con brócoli, calabaza, berenjena, pimiento verde, cebolla, ajo y finas hierbas espolvoreado con hojuelas de chile.	\$265.00 ^{MXN}
Penne al pomodoro con pollo Con salsa pomodoro, brocoli y tiras de pollo espolvoreado con queso parmesano.	\$285.00 ^{MXN}
Penne al chipotle con pollo (150 grs) En salsa de chipotle ligera, pechuga de pollo asada (150 grs) y juliana de pimientos.	\$285.00 ^{MXN}

DE LA SARTÉN DEL CHEF

** Pesca del día estilo mediterráneo (220 grs) Filete de pescado en salsa pomodoro alcaparras, albahaca, perejil y un toque de pepperoncino, acompañado de 3 pzas de camaron 21/25.	\$365.00 ^{MXN}
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AL FUEGO Y PARRILLA

** Pesca del día a la talla (220 grs)  Receta representativa del estado de Guerrero, hecha con pescado fresco, chile guajillo, mayonesa, arroz blanco, ensaladilla y platano frito y especias mexicanas que le dan su intenso sabor.	\$375.00 ^{MXN}
Camarones al gusto (175 grs)  Camarón (U15) al gusto ajillo, mojo de ajo y a la talla acompañados de vegetales y arroz.	\$470.00 ^{MXN}
Filete de Salmón asado (220 grs)  Salmon al grill con aros de cebolla y ensalada de calabaza, granos de elote, jitomate cherry, cubos de aguacate, oregano, aceite de olivo y camote frito.	\$530.00 ^{MXN}
Pechuga de pollo parrilla (200 grs) Pechuga de pollo al grill con vegetales y arroz.	\$300.00 ^{MXN}
Arrachera (250 grs) Arrachera al grill con papa horno y elote dulce asado.	\$410.00 ^{MXN}

POSTRES

Domo de brownie de chocolate (rebanada)	\$110.00 ^{MXN}
Pastel de queso neoyorquino (rebanada)	\$125.00 ^{MXN}
Delicioso panqué de elote húmedo (rebanada)	\$115.00 ^{MXN}
Helado casero (2 bola)	\$105.00 ^{MXN}
Paleta de agua	\$60.00 ^{MXN}
Paleta especial	\$70.00 ^{MXN}




PIERRE
MUNDO IMPERIAL

**DISPONIBLES TODO EL DÍA, UNA GRAN OPCIÓN
PARA CENAR EN FAMILIA EN UN AMBIENTE CASUAL**

*Precios expresados en pesos mexicanos, incluye IVA (16%).

**Los gamajes en todos nuestros alimentos son aproximados antes de su cocción.

**Comer pescado y mariscos, es responsabilidad de quien los consume, ya que obedece a hábitos alimenticios, alergias y predisposiciones.

 Plan Gourmet Imperial le aplica 40% descuento en platillos a huéspedes, con este plan de alimentos, no redimible en dinero ni en otra especie.




BAR PIERRE




COCKTAILS, CEVICHES AND TOSTADAS

** Ceviche Sinaloa style Catch of the day (120 grs), marinated in lemon juice, cucumber, red onion and thin slices of serrano pepper.	\$240.00 ^{MXN}
** Ceviche Acapulco style Catch of the day (120 grs), cooked in fresh lime juice, served with our traditional cocktail sauce, avocado and Mexican Sauce.	\$250.00 ^{MXN}
** Mixed seafood cocktail Campeche style  Variety of seafood, baby scallops, shrimp, octopus and fresh fish (175 grs) with cucumber, red onion, and chile pepper marinated in lemon juice.	\$285.00 ^{MXN}
** Shrimp cocktail (175 grs)  The classic cocktail with the house shrimp cocktail recipe, 21/25 shrimp (175 grs).	\$295.00 ^{MXN}
** Tuna fish tostada (1 pc) Fresh tuna fish (100 grs), marinated in lime juice and sea salt, served with guacamole.	\$160.00 ^{MXN}
** Tostada "In love octopus style"  Crispy corn toast with traditional octopus in love (100 grs), with chipotle mayonnaise, onion and celery, served with guacamole.	\$165.00 ^{MXN}

SALADS & SOUPS

Pierre salad Mixed lettuce, sweet corn kernels, beans, panela cheese, fried tortilla strips, tomato, peanut dressing hot.	\$210.00 ^{MXN}
Pear and Roquefort salad (100 grs) Baby organic lettuces, carrot, tomato, strawberry, pear, Roquefort cheese, pecan, sesame and honey mustard.	\$210.00 ^{MXN}
Iceberg salad Romaine lettuce, fried bacon, cherry tomato, blue chesse dressing.	\$210.00 ^{MXN}
Cesar Salad (120 grs) Romaine lettuce, homemade Cesar dressing and scales of fresh Parmesan cheese. With grilled chicken breast (120 grs). ** With juicy sautéed shrimps 21/25 (175 grs) 	\$255.00 ^{MXN} \$265.00 ^{MXN} \$285.00 ^{MXN}
Tortilla soup (12 oz) Corn tortilla chips, tomato broth, panela cheese, sour cream, avocado, and fried pasilla pepper stripes.	\$160.00 ^{MXN}
** Shrimp Pozole (12 oz) Traditional shrimp broth with the typical garnishes.	\$285.00 ^{MXN}
Chicken broth (12 oz) Chicken breast, vegetables and white rice.	\$170.00 ^{MXN}


TACOS & MEXICAN SNACKS

** Fish quesadillas (3 pcs) Deep fried stuffed with fresh fish of the day's catch, cooked with guajillo pepper.	\$180.00 ^{MXN}
Sopes Barra Vieja style (3 pcs) Thick corn tortilla with fried beans, fresh cheese and crushed sauce.	\$125.00 ^{MXN}
Tacos Chilango style (3 pcs)  Flour tortilla, spicy shrimps served with guacamole and beans.	\$285.00 ^{MXN}
Arrachera tacos (3 pcs) (150 grs) Arrachera with bell peppers, guacamole and beans.	\$195.00 ^{MXN}
Baja style shrimp tacos  Shrimp (16/20) 120 grs. Tempura, with flour tortilla, chipotle mayo, carrot julienne, red cabbage, spinach and beets.	\$295.00 ^{MXN}
Tuna carnitas tacos Tuna (120 grs) confit in butter, with tortilla, caramelized onion, avocado mousse, creole coriander and macha sauce.	\$220.00 ^{MXN}

SOUL FOOD & BURGUER

Chicken wings (7 pcs) Buffalo, BBQ or mango habanero Hot wings with blue cheese dressing and crunchy celery sticks.	\$235.00 ^{MXN}
Boneless (220 grs) Buffalo, BBQ o Mango Habanero. Breaded chicken breast pieces with buffalo, bbq sauce or mango habanero with blue cheese dressing and crunchy celery sticks.	\$245.00 ^{MXN}
The famous Pierre Burger Homemade burger (220 grs. juicy meat), caramelized onion, chipotle mayo, sesame dressing, cheddar cheese, bacon served with french fries.	\$350.00 ^{MXN}
Supreme chicken Burger Chicken supreme (220 grs), cheese mix, bacon, habanero mayonnaise, caramelized onion and roasted tomatoes with french fries.	\$305.00 ^{MXN}
BBQ Burger Beef hamburger (220 grs) cabbage salad, onion rings, cinnamon roasted pineapple and Swiss cheese with french fries.	\$330.00 ^{MXN}


PIZZA & PASTA

Margarita pizza Pizza sauce, fresh mozzarella cheese, tomato and basil.	\$275.00 ^{MXN}
Hawaiian pizza Pizza sauce, mozzarella cheese, ham and pineapple.	\$285.00 ^{MXN}
Pepperoni pizza Pizza sauce, mozzarella cheese and pepperoni.	\$285.00 ^{MXN}
Chef pizza  Pizza sauce, mozzarella cheese, ham and pineapple.	\$300.00 ^{MXN}
Serrano pizza Pizza sauce, mozzarella cheese, serrano ham, crumpled and sprinkle with grana padano parmesan.	\$340.00 ^{MXN}
Spaghetti Alfredo with chicken (150 grs) Creamy pasta, with parmesan cheese and grilled chicken.	\$285.00 ^{MXN}
Spaghetti with caponata fine herbs With broccoli, pumpkin, eggplant, green bell pepper, onion, garlic and fine herbs sprinkled with chili flakes.	\$265.00 ^{MXN}
Penne al pomodoro with chicken With pomodoro sauce, broccoli and chicken strips sprinkled with parmesan cheese.	\$285.00 ^{MXN}
Chipotle penne with chicken (150 grs) In a light chipotle sauce, roasted chicken breast (150 gr) and julienne peppers.	\$285.00 ^{MXN}

FROM THE CHEF'S PAN

** Catch of the day Mediterranean style (220 grs) Fish fillet in pomodoro sauce, capers, basil, parsley and a hint of pepperoncino, served with 3 fresh shrimp 21/25.	\$365.00 ^{MXN}
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FIRE & GRILL

** Catch of the day "Talla style" (220 grs)  Recipe representative of the state of Guerrero, made with fresh fish, guajillo peppers, mayonnaise and Mexican spices that provides it, its characteristic and intense flavor.	\$375.00 ^{MXN}
To your choice Shrimps (175 grs)  Jumbo Shrimps (u-15) to taste garlic, garlic mojo and size accompanied by vegetables and rice.	\$470.00 ^{MXN}
Salmon fillet roasted (220 grs)  Grilled salmon with onion rings and squash salad, corn kernels, cherry tomato, avocado cubes, oregano, olive oil and fried sweet potato.	\$530.00 ^{MXN}
Grilled chicken breast (200 grs) Grilled chicken breast with vegetables and rice.	\$300.00 ^{MXN}
The best quality Arrachera (250 grs) Grilled Arrachera with baked potato and sweet roasted corn.	\$410.00 ^{MXN}

DESSERTS

Chocolate brownie (slice)	\$110.00 ^{MXN}
New York cheesecake (slice)	\$125.00 ^{MXN}
Delicious & mosturized corn bread (slice)	\$115.00 ^{MXN}
House Ice-cream (2 scoop)	\$105.00 ^{MXN}
Cream stick	\$60.00 ^{MXN}
Special cream stick	\$70.00 ^{MXN}




PIERRE
MUNDO IMPERIAL

AVAILABLE ALL DAY LONG, GREAT OPTION FOR A CASUAL FAMILY DINNER

*Prices in mexican pesos, includes 16% federal TAX.

*The grammages in all our food are approximate before cooking.

**Eating fish and seafood is the responsibility of those who consume then, since it is due to eating habits, alergias and predispositions.

 Imperial gourmet plan applies 40% discount on dishes to guets with this food plan, not redeemable in money or in any other kind.

