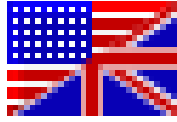




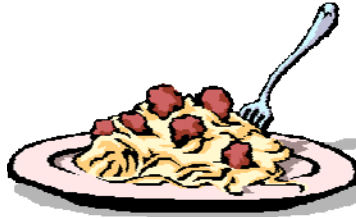
New England Pub

Bar & Restaurant

Hotel Inglaterra * Puerto Morelos



Pastas



Pastas

"Pasta Primavera" \$ 75

Mixed veggies sautéed in white wine and garlic served with daily pasta
with Chicken Strips add. \$ 20

"Chicken Alfredo" \$ 95

Classical "Alfredo" sauce topped with chicken strips served over our daily Pasta

"Shrimp Scampi" \$ 150

Luscious shrimps sautéed in olive oil, Garlic, parsley and white wine topped over our daily Pasta

"Seafood Pasta" \$ 175

With mussels, scallops, shrimps, surimi and white fish sautéed with garlic in white wine mixed with fettuccine pasta

"Pasta Primavera" \$ 75

Vegetales mixto cocinando en vino blanco y ajo y servido con la paste del dia
con Pollo adicional \$20

"Pollo Alfredo" \$ 95

classico salsa "Alfredo" topado con fajitas de pollo y servido con la pasta del dia

"Pasta con Camarones" \$ 150

Un classico plato de E.E.U.U., camarones Cocinando en aceite de olive, ajo, perejil y vino blanco con pasta del dia

"Pasta de Mariscos" \$ 175

Conch verdes, escalopes, camarones, surimi y pescado, cocinando en vino blanco y ajo mescla con pasta del dia

Dessert

"Applestrudel" \$ 50

with whipped Cream and Vanilla Ice Cream

"New England Ice Coffee" \$ 50

With Vanilla Ice Cream and Baileys or Kahlua

"Italian Ice Cream Cup" \$ 50

Vanilla Ice cream over Fruit Salad, topped with whipped cream and Your choice of liquor

"Daily Pie or Cake" \$ 50

Served with whipped cream and vanilla ice cream

Postre'

"Strudel de Manzana" \$ 50

con Chantilly y helado de vainilla

« « "Cafè de Helado Nuevo Inglaterra" \$ 50

con helado de vainilla y Bailey o Kahlua

"Copa de Helado estilo de Italia" \$ 50

con heldo de vainilla encima de ensalada de frutas, con chantilly y su gusto de liquor

« « "Pie o Queque del Dia" \$ 50

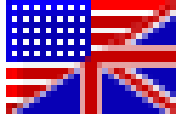
servido con chantilly y helado de vainilla



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Beef*Pork*Chicken*Seafood

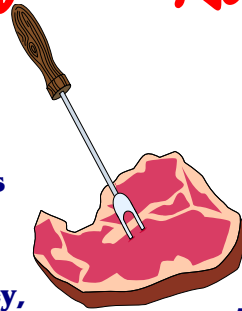
Res*Puerco*Pollo*Mariscos

Arrachera \$ 150

Marinated & grilled Mexican style cut flank steak from Monterrey, served with daily potato & veggies

Rib Eye Steak \$ 190

380gr. Rib eye steak from Monterrey, served with garlic butter, daily style potatoes & veggies



Ranchero Pork Chops \$ 90

The most delicious pork chops from the grill, topped with tomato sauce au gratin with mozzarella cheese

Chipotle Pork Chops \$ 90

Grilled pork chops w/classical smoked jalapeños sauce, served with daily potatoes and veggies

"Wienerschnitzel" \$ 105

Lightly breaded pork escalope with daily potatoes and veggies



Pineapple Chicken \$ 115

Chicken breast sautéed with pineapple chunks, coconut milk, carrots and served with rice

"Catch of the Day" \$ 95

Fish Filet sautéed in olive oil and garlic, served with daily rice and veggies

Or with Chipotle Sauce \$100

Grilled Shrimps \$ 150

Marinated shrimps, grilled and served with garlic butter, daily rice and veggies



Arrachera \$ 150

Arrachera marinado de Monterrey, a la parrilla, servido con papas del día y vegetales

Bistek de Rib Eye \$ 190

380gr. Bistek de Monterrey tipo Rib eye, mui sabroso asado a la parrilla, servido con mantequilla de ajo, papas y vegetales del día

Chuleta a la Ranchero \$ 90

Los mas sabrosos Chuleta de cerdo a la parrilla, con salsa tomate y gratinado con queso mozzarella

Chuleta con Chipotle \$ 90

Chuleta de cerdo sado a la barrilla, servido con una ricisimo salsa chipotle vegetales y papas del día

Milanesa de Puerco \$ 105

Empanizada servido con papas del día y vegetales

Pechuga de Piña \$ 115

Pechuga de pollo con piña en salsa de coco, chacucate, zanaoria y arroz

Filete del Dia \$ 90

Filet de pescado ala plancha, con aceite de olive y ajo, servido con arroz y vegetales

con Salsa Chipotle \$ 100

Camarones ala Plancha \$150

Camarones marinada con Mantequilla de Ajo, servido con arros del día y vegetales