

ENTRADAS FRÍAS

Guacamole \$250

tradicional acompañado de totopos de maíz

César clásica con pollo \$275 *

lechuga romana con crotones, aderezo César y queso parmesano

Ensalada de salmón spicy \$360 *

5 especias, lechuga mixta, portobello al grill, chimichurri y tomates cherry

Mixto de mariscos 150 gr \$375 *

pulpo, camarón, limón, aceite de oliva, cebolla morada, tomate, pepino, aguacate, chile serrano, salsa especial del chef

ENTRADAS CALIENTES

Dedos de queso \$240 *

con salsa a escoger verde, molcajete o chipotle

Alitas o boneless *

queso azul y crudités de verduras, salsa de su elección; tamarindo, BBQ, búfalo, o bourbon

6 unidades \$260 12 unidades \$405

Super combinado Sport Bar \$495 *

6 alitas, 3 dedos de queso, media orden de aros de cebolla, papas fritas, crudités de verduras y aderezo de queso azul

Aros de cebolla \$215 *

Jalapeños rellenos \$240 *

de queso crema (8 unidades)

Crema de tomate \$250 *

con albahaca fresca, crotón de ajo y parmesano, tomate rostizado

Loaded potatoes \$300 *

papas gajo, queso cheddar, crema ácida, tocino, cebollín y guacamole

ESPECIALIDADES MEXICANAS

Mini trompo al pastor \$440 *

bistec de cerdo a la parrilla marinado con adobo de guajillo, servido con piña, cebolla, cilantro, tortillas y salsa verde.

Tacos callejeros 3 pza 150gr *

ensalada de col blanca, cebolla y aguacate

Arrachera \$390 Pollo \$310 Robalo \$325

Tacos estilo baja 3 pza 160 gr \$345 *

pescado capeado, limón, repollo, cilantro, mayonesa de chipotle, cebolla morada, aguacate y salsa verde

Arena Nachos \$275

totopos bañados en frijoles refritos, gratinados con queso cheddar

Pollo BBQ (180 gr) \$345 Arrachera (180 gr) \$440

Burritos *

tortilla de harina con frijoles refritos, tomate, pimiento morrón, cebolla morada, crema y queso Oaxaca

Pollo \$310

Res (carne asada) \$335

Quesadillas *

tortilla de harina grande con queso Oaxaca acompañada de salsa verde

Pollo \$260

Arrachera \$375

Camarón \$390

HAMBURGUESAS

Hamburguesa de res clásica 8 oz \$360 *

cheddar fundido, lechuga, tomate y pepinillo

Hamburguesa gran arena 12 oz \$410 *

doble carne, tocino, doble queso, salsa burbon BBQ, tomate y pan brioche

Búfalo Burger \$375 *

pechuga de pollo crujiente con salsa búfalo, aderezo de queso azul, ensalada de col, queso cheddar y mozzarella y papas fritas

PRINCIPALES

Fajitas mar y tierra \$470 *

Camarón y Rib eye angus, queso panela, pimientos, cebolla cambray, salsa molcajete verde, frijoles charros y tortillas de maíz o harina

Fajitas de Rib eye \$470 *

Tiras de Rib eye angus con papa gajo, pimientos, cebolla cambray, cilantro, queso Oaxaca, salsa molcajete verde, frijoles charros y tortillas de maíz o harina

Camarones cremosos al chipotle \$515 *

con salsa cremosa de queso y chipotle acompañado de arroz blanco

Pollo teriyaki 250 gr \$385 *

teriyaki de frutos rojos, puré de papa y vegetales

BBQ Ribs con bbq de frutos rojos y chipotle, papas gajo y col slaw \$460 *

Arrachera 250gr acompañada de ensalada \$470

Pechuga de pollo 250gr acompañada de ensalada \$335

Fish & chips papas gajo, col slaw y salsa tártara \$480 *

Salmón del atlántico 250gr acompañado de ensalada \$545

Ración de papas fritas 100 gr \$120

PIZZA Y PASTA

Pizza pepperoni \$340 *

Pizza margarita \$310 *

Pizza Westin \$335 *

queso mozzarella y parmesano, cebolla caramelizada, aceituna negra, salami, arrúgula y reducción de balsámico.

Pasta alfredo y pollo parmesano \$295 *

cremoso fetuccini acompañado de pechuga de pollo empanizada

Penne al pesto casero con queso parmesano \$275 *

Mac & Cheese \$200 *

salsa de queso cheddar y mascarpone, tocino

MENÚ EAT WELL



Nuestro chef ha elaborado estos deliciosos platos teniendo en cuenta el bienestar de los huéspedes con un especial equilibrio nutricional y calidad de los ingredientes

Hamburguesa vegana 6 oz \$390 *

pan vegano artesanal con carne Beyond, lechuga, tomate, cebolla morada y pepinillos

Eat well tacos \$335

3 tacos en tortilla de maíz rellenos de Beyond Meat, cebollas y pimientos parrillados, salsa pico de gallo y aguacate

Cobb Salad \$250 *

iceberg, huevo cocido, tomate cherry, cebolla morada, queso azul, aguacate, pepino, tocino servido con aderezo ranch

con pollo \$280

Ensalada de quinoa tricolor \$325

calabaza italiana, cebolla morada, pepino, pimiento rojo, tomate Cherry, semilla de girasol, ajonjolí, queso crema y vinagreta de hiervas

Ensalada Wrap \$240 * **con pollo \$280 *** **con camarón \$320 ***

lechuga francesa, zanahoria, germen de alfalfa, tomate cherrí, pepino, cilantro, albahaca, aguacate, aceitunas, ajonjolí tostado y queso crema acompañado de aderezo ranch y vinagreta de limón

Salmón del atlántico a la parrilla 250 gr \$545 *

POSTRES

Tradicional cheesecake (110 gr) \$130 *

Brownie de chocolate (110 gr) \$120 *

Helado artesanal (2 bolas) \$130 chocolate, vainilla y fresa *

Sándwich de galleta \$160 galleta de chispas de chocolate con helado *

Precios en pesos, impuestos incluidos, sujetos a cambio sin previo aviso. Estimado huésped, le recordamos que en nuestros establecimientos no se aceptan pagos en efectivo. El consumo de alimentos crudos como carne, pescado, mariscos o huevos podría suponer un riesgo para su bienestar, especialmente bajo ciertas circunstancias médicas. Por favor avise a nuestro personal de servicio de alergias o restricciones alimentarias.

En cuando nos sea posible adecuaremos nuestras preparaciones a sus necesidades.

COLD APPETIZERS

Guacamole \$250

served with traditional corn "totopos"

Classic Caesar salad with chicken \$275 *

romaine lettuce with croutons, Caesar dressing and parmesan cheese

Spicy salmon salad \$360 *

5 spices, mixed lettuce, grilled portobello, chimichurri and cherry tomatoes

Mixed seafood cocktail 140 gr \$375*

octopus, prawns, clamato sauce, seafood sauce and Mexican sauce, lemon, avocado and coriander

HOT APPETIZERS

Mozzarella sticks \$240 *

two choices of sauce (green, molcajete or chipotle)

Wings or boneless *

blue cheese, raw vegetables, and sauce of your choice: tamarind, BBQ, buffalo or bourbon

6 units \$260 12 units \$405

Sport Bar super combo \$495 *

6 chicken wings, 3 cheese fingers, half order of onion rings, french fries, vegetable crudités and blue cheese sauce

Onion rings \$215 *

Jalapeño peppers \$240 *

stuffed with cream cheese, side ranch sauce

Loaded potatoes \$300 *

wedges, cheddar cheese, sour cream, bacon, chives and guacamole

Tomato cream \$250 *

with fresh basil, garlic and parmesan crouton, roasted tomatoes

MEXICAN SPECIALS

Mini "trompo" pastor style \$440 *

grilled pork steak marinated with guajillo chili, served in a taco "trompo" style garnished with pineapple, onion, coriander, tortillas and green sauce.

Traditional Mexican tacos 150gr *

with white cabbage and coriander

Flank steak \$390 Chicken \$310 Sea bass \$325

"Baja" style tacos 3 pza 160 gr \$345 *

battered fish, lime, cabbage, coriander, chipotle mayonnaise, red onion, avocado and green sauce

Arena Nachos \$275

corn "totopos" with fried beans and melted cheddar cheese

Chicken BBQ (180 gr) \$345

Flank Steak (180 gr) \$440

Burritos *

flour tortilla with refried beans, tomato, bell pepper, red onion, cream and Oaxaca cheese

Chicken \$310

Beef (roasted meat) \$335

Quesadillas *

a big flour tortilla with Oaxaca cheese and green sauce

Chicken \$260

Flank steak \$375

Prawns \$390

HAMBURGERS

Traditional beef hamburger 8 oz \$360 *

melted cheddar, lettuce, tomato and pickles and homemade bread

Gran arena hamburger 12 oz \$410 *

double meat and cheese, bacon, bourbon BBQ sauce, tomato and homemade bread

Búfalo Burger \$375 *

Buttermilk fried chicken breast, buffalo sauce, blue cheese dressing, cabbage salad, cheddar and mozzarella cheese with French Fries.

MAIN COURSES

Mixed fajitas \$470 *

Shrimp, chicken breast and arrachera, panela cheese, peppers, cambray onion and green molcajete sauce, charro beans, corn or flour tortillas

Rib eye fajitas \$470 *

rib eye angus strips with potato wedges, peppers, cambray onion, cilantro, Oaxaca cheese and green molcajete sauce, charro beans, corn or flour tortillas

Creamy chipotle shrimps \$515 *

chipotle and cheese sauce with white rice

Teriyaki chicken 250 gr \$385 *

red fruits teriyaki sauce, mash potatoes and gravy sauce

BBQ ribs \$460 *

with a red fruits and chipotle chili bbq sauce, wedges potatoes and coleslaw

Flank steak 250 gr with side salad \$470

Grilled chicken supreme 250 gr with side salad \$335

Fish & Chips with wedges potatoes, coleslaw and tartare sauce \$480 *

Atlantic salmon 250 gr with side salad \$545

French fries portion 100 gr \$120

PIZZA AND PASTA

Pepperoni pizza \$325 *

Margherita pizza \$295 *

Westin pizza \$320 *

mozzarella and parmesan cheese, caramelized onions, black olives, salami, rocket salad and balsamic glaze

Alfredo pasta and parmesan chicken \$280 *

creamy fettuccine with breaded chicken breast

Penne pasta with homemade pesto with parmesan cheese \$260 *

Mac & Cheese \$190 *

cheddar and mascarpone sauce, bites of bacon and chive

EAT WELL MENU



Our chef has crafted these delicious dishes with your well-being in mind, nutritional balance and quality of ingredients

Vegan hamburger 6 oz \$390 *

homemade vegan bread with 6 oz of Beyond Meat, lettuce, tomato, red onion and pickles

Eat well tacos \$335

3 corn tortilla tacos with Beyond Meat, lettuce grilled onions and peppers, "pico de gallo" sauce and avocado

Cobb Salad \$250 *

iceberg lettuce, hard egg, cherry tomatoes, blue cheese, avocado, cucumber, bacon and ranch sauce

with grilled chicken breast \$280 *

Tricolor quinoa salad \$325

zucchini, red onion, cucumber, red pepper, cherry tomatoes, sunflower seed, sesame, cream cheese and herbs vinaigrette

Warp salad \$240 **with chicken \$280 *** **with prawns \$320 ***

French lettuce, carrot, alfalfa germ, cherry tomato, cucumber, coriander, basil, avocado, olives, toasted sesame seeds and cream cheese. Ranch dressing and lemon vinaigrette

Grilled atlantic salmon 250 gr \$545 *

DESSERTS

Traditional cheesecake (110 gr) \$ 120 *

Chocolate brownie (110 gr) \$ 120 *

Ice cream (2 scoops) \$130 *

chocolate, vainilla and strawberry

Cookie sándwich \$160 *

chocolate bites cookie with vanilla ice cream

Prices in Mexican pesos, taxes included. Prices subject to change without notice. Dear guest, we remind you that in our establishments cash payments are not accepted. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

Gluten Free Vegetarian Contains allergen