

PLEASE ASK FOR THE BREAKFAST SPECIAL

Ask to the head waiter for the vegan and the vegetarian options

PLEASE DO COMMUNICATE TO THE MANAGER IN TURN ANY ALLERGY OR FOOD RESTRICTION YOU MIGHT HAVE

FRUIT SALAD

With yogurt and granola	\$98.00
With cottage cheese	\$98.00

OATMEAL

Cooked with milk or water, served with yogurt, fruits and granola	\$98.00
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QUINOA BOWL

Quinoa cooked in cinnamon tea, served with strawberries, blueberries, banana, walnuts, almonds, cacao bits and grated coconut	\$148.00
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EGGS (2)

(all eggs (except "motuleños") are served with boiled beans)

Scrambled or fried	\$98.00
To choose with: "chaya", mushrooms, spinach, nopal cactus, poblano chili strips, potato, turkey ham, "Oaxaca" style cheese or "requesón with epazote"	\$108.00
Egg whites with green beans and tomato, served with quinoa salad with sprouts and fine lettuces with a orange, ginger and olive oil vinaigrette	\$138.00
Scrambled eggs mexican style with xcatic chili	\$108.00
Fried over brown rice, served with fried plantains	\$108.00
"Motuleño" style fried eggs with chopped turkey ham, green peas and tomato sauce, served with fried plantains	\$108.00
"Tirado" scrambled eggs (with boiled beans, chipotle chili and epazote)	\$108.00
Omelet of your choice	\$108.00
Ranchero style	\$108.00
Order of fried beans with corn chips and fresh panela cheese strips	\$62.00
Order of fried plantain, served with sour cream and "sopero" style cheese	\$62.00

EMPANADAS (3)

(Served with boiled beans and pico de gallo with or without serrano chili)	\$106.00
To choose with: "Oaxaca" style cheese, chaya, mushrooms, nopal cactus, poblano chili strips, potato or "requesón with epazote"	

CHILAQUILES

Plain, with 2 eggs or chicken:

(Served with sour cream, fresh onion, fresh coriander, "sopero" style cheese and avocado)

With roasted cascabel chili and green tomato sauce	\$118.00
With chipotle chili and red tomato sauce	\$118.00
With xcatic chili and green tomato sauce	\$118.00
With morita chili and red tomato sauce	\$118.00
With pasilla chili and green tomato sauce	\$118.00
With ancho chili and green tomato sauce	\$118.00
With "recado rojo" sauce, served with red onion and habanero chili slices	\$118.00

CREPES (3)

(Served with a creamy poblano chili sauce, boiled beans and pico de gallo sauce (with or without serrano chili))

With poblano chili strips, onion and shredded chicken	\$112.00
With chaya and panela cheese	\$112.00
With mushrooms and cream cheese	\$112.00
With nopal cactus, tomato and onion	\$112.00
With turkey ham and manchego style cheese	\$112.00

MOLLETES (4)

Whole wheat bread with refried beans and gratinated manchego style cheese, served with pico de gallo (with or without serrano chili)	\$96.00
To choose with chaya, nopal cactus, poblano chili strips, mushrooms, shredded chicken or turkey ham	\$122.00

SWEET CREPES (3):

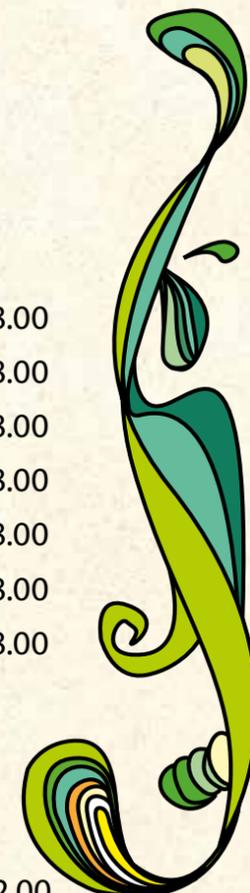
Mixed fruit or banana, yogurt, granola and honey	\$112.00
To choose with hazelnut and chocolate spread, honey or homemade plum compote, decorated with amaranth and honey	\$96.00

FRENCH TOAST (3)

Made with whole wheat bread, served with butter and homemade plum compote	\$122.00
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VAT TAX INCLUDED; TIP NOT INCLUDED

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Breakfast