

Breakfast

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 \$ 102.00

With cottage cheese \$ 102.00

OATMEAL:

Cooked with milk or water, served with yogurt, fruits and granola \$ 102.00

QUINOA BOWL:

Quinoa cooked in cinnamon tea, served with strawberries, blueberries, banana, walnuts, almonds, cacao bits and grated coconut \$ 152.00

EGGS (2):

Free range eggs

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" \$ 114.00

Egg whites with green beans and tomato, served with quinoa salad, sprouts and fine lettuces with an orange, ginger and olive oil vinaigrette \$ 138.00

Scrambled eggs mexican style with xcatic chili \$ 114.00

Fried over brown rice, served with fried plantains \$ 114.00

"Motuleño" style fried eggs with chopped turkey ham, green peas and tomato sauce, served with fried plantains \$ 114.00

"Tirado" scrambled eggs (with boiled beans, chipotle chili and epazote) \$ 114.00

Omelet of your choice \$ 114.00

Ranchero style \$ 114.00

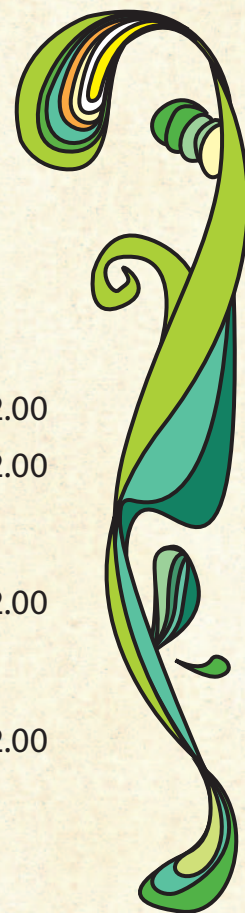
Order of fried beans with corn chips and fresh panela cheese strips \$ 62.00

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)

To choose with: "Oaxaca" style cheese, "chaya", mushrooms, "nopal cactus", poblano chili strips, potato or "requesón with epazote" \$ 112.00





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	\$ 124.00
With chipotle chili and red tomato sauce	\$ 124.00
With xcatic chili and green tomato sauce	\$ 124.00
With morita chili and red tomato sauce	\$ 124.00
With pasilla chili and green tomato sauce	\$ 124.00
With ancho chili and green tomato sauce	\$ 124.00
With "recado rojo" sauce, served with red onion and habanero chili slices	\$ 124.00

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	\$ 126.00
With chaya and panela cheese	\$ 126.00
With mushrooms and cream cheese	\$ 126.00
With nopal cactus, tomato and onion	\$ 126.00
With turkey ham and manchego style cheese	\$ 126.00

MOLLETES (4):

Whole wheat bread with refried beans and gratinated manchego style cheese, served with pico de gallo (with or without serrano chili) \$ 98.00

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 \$ 116.00

To choose with hazelnut and chocolate spread, honey or homemade plum compote, decorated with amaranth and honey \$ 106.00

FRENCH TOAST (3):

Made with whole wheat bread, served with butter and homemade plum compote \$ 122.00