

# BREAKFAST

**Fruit bowl** \$110.00

**Bowl of oatmeal and amaranth joy** \$140.00

Apple, date, banana, strawberry, walnut, amaranth joy and Mayan honey

**Chia tropical pudding** \$110.00

Coconut or almond milk, yellow lemon zest, cardamom, mango, red berries and citrus syrup

**Rustic bread toasts** \$140.00

Slices of bread, avocado, cucumber, chaya, fried egg, olive oil, pepper and sea salt

## Chilaquiles

**Green sauce** (tatemado green tomatillo, serrano pepper, epazote)

**Red sauce** (red tomato, guajillo chili, chipotle chili, epazote)

**With egg** \$140.00

**With chicken** \$160.00

**Motuleños eggs** \$160.00

Crispy handmade tortilla with refried black beans, egg, tomato sauce, peas, ham, fresh cheese and fried plantain.

**Mexican Molletes (2) pcs** \$110.00

Homemade artisan bread loaf, with refried black beans, with slices of Manchego cheese gratin, and pico de gallo sauce

**Flank steak Burrito** \$220.00

Flour tortilla stuffed with of flank steak in fajitas, with lettuce, refried beans, peppers and Manchego cheese, accompanied by a basket of guacamole.



## PACKAGES

**Continental breakfast** \$150.00

Coffee, orange juice, fruit plate, Toast, butter and jam

**American breakfast** \$220.00

Coffee, orange juice, fruit plate, toast, butter, jam, and eggs to taste or bread cake or waffle

**Mexican breakfast** \$240.00

Coffee, orange juice, fruit plate, toast, jam, butter, and chilaquiles with chicken, or poblano enchiladas

**Rancheros eggs** \$160.00

Crispy handmade tortilla, refried black beans with longaniza from Valladolid, house ranchera sauce, cream, avocado, fresh cheese and tanned purple onion

**Poblano Enchiladas** \$180.00

Tortillas stuffed with chicken breast, bathed in poblano sauce with corn kernels and slices

**Eggs to taste** \$160.00

-Ham and cheese  
-vegetables (spinach, pumpkin, broccoli)  
-mushroom, peppers and bacon  
Accompanied by refried beans

**Power breakfast** \$260.00

Scrambled egg whites with spinach, mushroom and Cherry tomato, accompanied by grilled chicken breast and avocado side

