

MENU Breakfast

EMPORIO
CIUDAD DE MÉXICO



CONDIMENTO®
buffet & cocina convergente




Healthy ones

- \$105 OVERNIGHT OATMEAL & CHIA BOWL**
| 200 g | 420 cal
Made with sugar free coconut and almond milk served with red fruits and homemade low sugar granola ★
- \$155 AVOCADO TOAST | 1 PIECE | 473 cal**
With scrambled or poached eggs (2 pieces), cilantro and olive oil
- \$79 SUGAR FREE GREEK PLAIN YOGURT**
| 200 g
Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$134 FRUIT PLATE | 450 g**
With cottage cheese or yogurt (60 g) and homemade granola
- \$179 PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE**
Homemade bread, tomato, lettuce, avocado and mayonnaise
- \$59 OATMEAL | 250 g | 380 cal**
Traditional, prepared with milk or water
- \$119 EGG WHITES MEXICAN-STYLE**
| 4 PIECES | 360 cal
Served with grilled panela cheese and roasted vegetables


CLASSIC BREAKFASTS

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).

\$265 CALORIE-WISE | 636 cal

Egg whites Mexican style with grilled panela cheese and roasted vegetables, overnight oatmeal and chia bowl (100 g) and grapefruit juice (250 ml) 

\$265 HOUSE BREAKFAST

Tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, bread or tortillas 

\$265 AMERICAN BREAKFAST

Eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

\$265 ENGLISH BREAKFAST

A classic breakfast served with sausage (30 g), smoked bacon (20 g), hash brown potato (1 piece), sautéed mushrooms and grilled tomato

OMELETTE

\$179

3 EGGS

Served with refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR CHEESE OMELETTE

EGG WHITE OMELETTE WITH SPINACH,
TOMATO AND GOAT CHEESE 

MEXICAN TRUFFLE AND OAXACA
CHEESE OMELETTE 

POBLANO PEPPER AND CORN OMELETTE 

EGGS

\$169

2 PIECES

Served with refried beans, grilled panela cheese and fried plantain

YOUR CHOICE OF UP TO

4 INGREDIENTS (60 g in all):

// Tomato // Onion // Mushroom // Spinach // Peppers

// Mexican truffle // Squash blossom // Ham // Bacon

// Turkey breast // Chorizo // Caramelized onion // Oaxaca cheese // Cheddar cheese // Panela cheese // Goat cheese

// Cream cheese



HOMEMADE BREAD

3 PIECES

Pastries // Bun // Sliced bread

\$72

MODERN CLASSICS

\$155 CHILAQUILES

Red or green or Mexican mole, with sour cream, cheese, cilantro and onion 🌶️

\$170 With chicken | 150 g

\$165 With egg | 2 pieces

\$235 With flank steak | 150 g

\$190 ENCHILADAS | 3 PIECES

Red, green, Mexican mole or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro 🌶️

\$145 MENUDO | 200 g

Mexican beef tripe soup, a regional delight 🌶️ ⭐

\$170 EGGS BENEDICT | 2 PIECES

With hash brown

\$198 VERACRUZ-STYLE EGGS | 3 PIECES

Burritos filled with mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli

\$155 RANCHERO-STYLE EGGS | 2 PIECES

Two fried eggs over corn tortilla poured with red ranchera sauce, accompanied with roasted plantain, grilled panela cheese and refried beans 🌶️

\$150 MEDITERRANEAN FRITTATA | 3 EGGS

Egg whites, tomato, feta cheese, olive oil and sea salt 🥗

\$215 QUESABIRRIAS | 3 PIECES

Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth 🌶️ ⭐

\$220 MARKET FLAVORS

Mexican beef tripe soup (100 g), sope with fried egg (1 piece) and quesabirria (1 piece) 🌶️ ⭐

•• SWEET CLASSICS •••••

\$135 FRENCH TOAST | 4 PIECES

\$135 TRADITIONAL PANCAKES | 5 PIECES

\$135 WAFFLES | 4 PIECES

Served with your choice of:

- Yogurt
- Berry coulis
- Domestic maple

Maple syrup



Try the delicate and soft flavor of the original Canadian maple syrup extracted from maple trees sap. It will uplift your dishes to a whole new level of delight.

You got to taste it!

UPGRADE IT FOR \$50 EXTRA

REGIONAL SPECIALS



\$175 EGGS MOTULEÑO-STYLE

| 2 PIECES

Fried eggs on tortilla and beans, bathed in tomato sauce, ham, peas, served with aged cheese and fried plantain

\$175 PREPARED TAMALE

| 1 PIECE

Oaxacan-style tamales bathed in homemade green or red sauce, gratin and served with refried beans

**\$175 RANCHERO-STYLE EGGS
WITH MOLE SAUCE**

| 2 PIECES

Fried eggs on tortilla bathed in xiqueño mole served with fried plantains and white rice



EXTRAS | \$45



HAM | 60 g

BACON | 60 g

TURKEY HAM | 60 g

GRILLED PANELA CHEESE | 60 g

REFRIED BEANS | 180 g

AVOCADO | 60 g

HASH BROWN | 1 PIECE

EGG | 1 PIECE

BEVERAGES

- \$59 >>>>> JUICE | 300 ml
Orange, grapefruit, carrot, green
- \$45 >>>>> MILK | 300 ml
Low-fat, soy, lactose-free
- \$85 >>>>> CHOCOLATE MILK | 210 ml
Hot or cold
- \$62 >>>>> COFFEE by WPS | 300 ml
- \$54 >>>>> ESPRESSO by WPS | 40 ml
- \$58 >>>>> DOUBLE ESPRESSO by WPS | 80 ml
- \$75 >>>>> CAPPUCINO by WPS | 300 ml
- \$75 >>>>> LATTE by WPS | 300 ml
- \$80 >>>>> CHAI LATTE by WPS | 300 ml
- \$62 >>>>> TEA by WPS | 210 ml, 1 bag

 **LIGHT**

 **SPICY**

 **CHEF'S RECOMMENDATION**

The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses

Prices in Mexican pesos

Tax included

Average weight of food before cooking

To file a complaint or report abusive or discriminatory practices, please call the consumer line at 55 55 68 87 22 and 800 4 68 87 22

May, 2025.