

BREAKFAST

7:00 AM - 11:00 AM



Uá <HOME>

Our exquisite cuisine prepared with local ingredients will make you feel at home

BREAKFAST BUFFET

\$817

Kids 6-12 years old

\$418

Under 5 years old eat free

BRE AK

Continental

\$313.5

Orange juice (450 ml) seasonal fruit plate (400 g) toast or bagel or pastry selection (2 pieces) and your choice of coffee, tea or soft drink (300 ml)

American

\$503.5

Orange juice (450 ml) order of seasonal fruit (200 g), eggs any style (2 pieces), hash brown potatoes, bacon or sausage and your choice of coffee, tea or soft drink (300 ml)

Light

\$456

White eggs fritatta (3 eggs), served with fresh spinach and tomato salad, with a side of grapefuit supremes (50 g) and green juice (450 ml)

FRU ITS AND CE RE ALS

Oatmeal (250 g) \$209 Your choice of: cinnamon infusion, soy milk, whole milk, light milk or almond milk with banana or strawberries

Baja muesli (250 g) \$209 Oatmeal, mango, date, banana, apple, coconut, raisins flax, greek yogurt and almond milk

Greek yogurt (250 g) \$190 Choose your flavor: plain, vanilla bean or raw honey, served with baked homemade granola on the side

Fruit plate (400 g) \$209 Assorted seasonal fruit with homemade granola and chia

SMOU THE BOWL

Golden milk smoothie bowl (450 ml)

Prepared with mango, coconut milk, date and turmeric, served with homemade granola, chia and blueberry

\$190

\$190

Açai smoothie bowl (450 ml) Prepared with berries,

Prepared with berries, banana, honey, greek yogurt and almond milk

ME XI CAN SPE CIAL TIES

Enchiladas, red or green (3 pieces) Stuffed with chiken, gratinated with cheddar cheese and Oaxaca cheese

Ranchero style eggs Corn tortilla, fried eggs (2 pieces) Mexico style tomato sauce with beans

Molletes (2 pieces) \$275.5

Homemade bread with refried beans and melted cheese, served with chorizo and turkey ham with mexican sauce

\$275.5

\$285

Chilaquiles

Corn tortilla chips, shredded chicken (120 g), sour cream, fresh cheese and onion, red or green sauce

Black chilaquiles

Corn tortilla chips, black beans sauce, chorizo (80 g), sour cream, fresh cheese, avocado and fresh cilantro

CLA CSI CS

Eggs benedict (2 pieces) \$323 With hash brown potato, and cherry tomatoes salad

Baked eggs casserole \$285 (3 pieces) Baked eggs with cilantro, avocado and mozzarella cheese gratin

Rustic toast with eggs \$275.5 (2 pieces) With tomatoes salad, hash brown potato and avocado

Bagel breakfast \$247 sandwich (1 piece) Toasted bagel with cilantro butter, roasted onion, cheddar cheese, bacon and fried egg.

EG GS

With hash brown potato and tomatoes salad

Omelet (3 pieces)

\$323

- Ham and cheddar cheese
- Panela cheese spinach and mushrooms
- Chorizo with Oaxaca cheese

Make your own eggs

\$275.5

(2 pieces)

Choose 3 ingredients from the following list:

Turkey ham, bacon, sausage, chorizo, panela cheese, Oaxaca cheese, goat cheese, cheddar cheese, mozzarella cheese, tomato, onion, bell pepper, spinach, serrano chili, mushroom

Single servings (80 g)

\$95

- Hash brown potato
- Greek yogurt
- Sausage
- Cottage cheese
- Turkey ham
- Bacon (regular bacon, homemade jalapeño bacon or homemade maple bacon / 3 pieces)
- Fried plantain
- Egg (1 piece)
- Refried beans

SWE ET

CLA CSI CS

French toast (2 pieces) \$228

Homemade brioche, with
your choice of • our signature
fresh berries jam with greek
yogurt • or strawberries and
greek yogurt • or banana
and Nutella

Pancakes (3 pieces) Served with mascarpone cheese with roasted pineapple

\$209

Mexican pastries

\$199.5

(4 pieces)
Our selection of Mexican
bakery: Bread of the dead,
three kings bread, concha
and gragea



Fresh (400 ml)

\$95

Orange

Carrot

Grapefruit

Signature (400 ml)

\$190

Anti-inflammatory juice

Apple, cucumber, celery, spinach & ginger

Green juice

Pineapple, cactus, spinach, parsley, orange, ginger and basil

Happy juice

Beetroot, apple, spinach, carrot and lime

Belly fat cutter juice

Lemon, pineapple, grapefruit, ginger, coconut water, papaya and chia

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Milk (300 ml) \$57 Whole, skim, lactose free, soy or almond

Coffee (350 ml) \$95 Regular o decaf

Herbal tea or infusions \$95 (240 ml)

Cappuccino (240 ml) \$104.5

Espresso \$85.5

Latte coffee (240 ml) \$104.5

Mexican chocolate \$133 (300 ml)

- Dark chocolate with Chiapas's coffee
- White chocolate with vanilla from Papantla
- Milk chocolate with egg nog

Average food weight before cooking.

Prices are quoted in US Dollars and will be charged in Mexican pesos acording to the hotel exchange rate, 16 % tax included. Payment method, credit and debit card or room charge, we do not accept cash.

March, 2023