MENU Breakfast

HOTEL

CONDIMENTO®
buffet & cocina convergente

Healthy ones

$120 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

$199 AVOCADO TOAST | 1 PIECE | 473 cal
With scrambled or poached eggs (2 pieces), cilantro and olive oil

$99 SUGAR FREE GREEK PLAIN YOGURT | 200 g
Prepared with red fruits & vanilla essence, topped with homemade trail mix

$140 FRUIT PLATE | 450 g
With cottage cheese or yogurt (60 g) and homemade granola

$265 PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE
Housemade bread, tomato, lettuce, avocado and mayonnaise

$99 OATMEAL | 250 g | 380 cal
Traditional, prepared with milk or water

$140 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).

$245 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)

$299 HOUSE BREAKFAST

Fruit plate, seasonal juice, tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, bread or tortillas

$280 AMERICAN BREAKFAST

Fruit plate and juice, coffee, tea or milk, pastries or toast; 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

$250

3 EGGS

With refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR CHEESE OMELETTE

EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE

HUITLACOCHE AND OAXACA CHEESE OMELETTE

POBLANO PEPPER AND CORN OMELETTE

EGGS

$240

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 // Huitlacoche // 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

$78

MODERN CLASSICS

$199 **CHILAQUILES**
Red or green, with sour cream, cheese, cilantro and onion

$220 **With chicken | 150 g**
$199 **With egg | 2 pieces**
$375 **With flank steak | 150 g**

$275 **ENCHILADAS | 3 PIECES**
Stuffed with chicken (150 g), your choice of red, green, Mexican mole sauce or suizas, topped with cheese, sour cream, onion and cilantro

$199 **MEXICAN BEEF TRIPE SOUP | 200 g**
A regional delight

$250 **EGGS BENEDICT | 2 PIECES**
With hash brown

$230 **VERACRUZ-STYLE EGGS | 3 PIECES**
Burritos filled with Mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli

$230 **EGGS RANCHERO-STYLE | 2 PIECES**
Two fried eggs over corn tortilla poured with red ranchera sauce, accompanied with roasted plantain, grilled panela cheese and refried beans

$240 **MEDITERRANEAN FRITTATA | 3 EGGS**
Egg whites only, tomato, feta cheese, olive oil and sea salt

$240 **QUESABIRRIAS | 3 PIECES**
Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth

$250 **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

$145 TRADITIONAL PANCAKES | 5 PIECES

$145 WAFFLES | 4 PIECES

Served with your choice of:

- Yogurt
- Berries 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

$265 BIRRIA AND CHILAQUILES OMELETTE
| 180 g
With roasted tomato sauce and avocado

$199 CRACKLINGS BURRITO
| 180 g
Served with avocado sauce

$250 COLD MEATS CROISSANT
| 180 g
With turkey breast, salami, manchego cheese and goat cheese, garnished with russian salad

EXTRAS | $65

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

$55	**JUICE | 300 ml** Orange, grapefruit, carrot, green
$55	**MILK | 300 ml** Low-fat, soy, lactose-free
$55	**MILK CHOCOLATE | 210 ml** Hot or cold
$55	**COFFEE | 210 ml**
$55	**ESPRESSO | 40 ml**
$110	**DOUBLE ESPRESSO | 80 ml**
$95	**CAPPUCCINO | 210 ml**
$95	**LATTE | 210 ml**
$99	**CHAI LATTE | 210 ml**
$55	**TEA | 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

August, 2023.