MENU S CHECK COST

HOTEL



Healthy ones Hill

- \$135 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 •••
- \$145 AVOCADO TOAST | 1 PIECE | 473 cal With scrambled or poached eggs (2 pieces), cilantro and olive oil
- \$155 SUGAR FREE GREEK PLAIN YOGURT

 | 200 g

 Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$136 FRUIT PLATE | 450 g
 With cottage cheese or yogurt (60 g) and homemade granola
- \$160 PANELA CHEESE AND TURKEY HAM
 SANDWICH | 1 PIECE
 Housemade bread, tomato, lettuce, avocado and
 mayonnaise
 - \$80 OATMEAL | 250 g | 380 cal Traditional, prepared with milk or water
- \$150 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).

\$180 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)

\$189 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

\$184 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

\$170 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

\$160

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 x

\$145

2 PIECES

Served with refried beans, grilled panela cheese and fried plantain

YOUR CHOICE OF UP TO

4 INGREDIENTS (60 g in all):

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// 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
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HOMEMADE BREAD

3 PIECES

Pastries // Bun // Sliced bread \$79

MODERN CLASSICS

- \$110 CHILAQUILES

 Red or green, with sour cream, cheese, cilantro and onion
- \$150 With chicken | 150 g
- \$130 With egg | 2 pieces
- \$190 With flank steak | 150 g
- \$150 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
- \$160 MEXICAN BEEF TRIPE SOUP | 200 g
 A regional delight
- \$160 EGGS BENEDICT | 2 PIECES
 With hash brown

- \$150 VERACRUZ-STYLE EGGS | 3 PIECES

 Burritos filled with Mexican-style scrambled eggs,
 with bean sauce, chorizo, sour cream and cheese,
 with roasted chilli
- \$150 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
- \$145 MEDITERRANEAN FRITTATA | 3 EGGS
 Egg whites only, tomato, feta cheese, olive oil and sea salt
- \$160 QUESABIRRIAS | 3 PIECES

 Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth
- \$219 MARKET FLAVORS

 Mexican beef tripe soup (100 g), sope with fried egg

 (1 piece) and quesabirria (1 piece)

- \$180 FRENCH TOAST | 4 PIECES
- \$190 TRADITIONAL PANCAKES | 5 PIECES
- \$185 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

\$180 JAROCHO-STYLE EGGS | 2 PIECES

Eggs with beans and shrimp, red chilli pepper and onion, accompanied with panela cheese and stuffed chili with cheese wrapped in bacon

\$190 ULUA-STYLE

Tampiqueña-style steak (160 g) with fried eggs (2 pieces) in grilled ranch sauce, accompanied with two picaditas (corn tortilla), one with green sauce and one with red sauce

\$195 ANTOJITOS LA HUACA | 3 PIECES

Anise empanada with cheese, epazote and mole; choleña-style garnacha; bean empanada stuffed with pressed pork rinds

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

\$50	>>>	JUICE 300 ml Orange, grapefruit, carrot, green
\$45	>>>	MILK 300 ml Low-fat, soy, lactose-free
\$50	***************************************	MILK CHOCOLATE 210 ml Hot or cold
\$55	>> 	COFFEE 210 ml
\$65	>> 	ESPRESSO 40 ml
\$80	>>> 	DOUBLE ESPRESSO 80 ml
\$70	>>> 	CAPPUCCINO 210 ml
\$70	>>> 	LATTE 210 ml
\$70	»))))))	CHAI LATTE 210 ml
\$50	»))))))	TEA 210 ml, 1 bag





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

August, 2023.