

EMPORIO VERACRUZ



Healthy ones Hill

\$142 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 •••

- \$152 AVOCADO TOAST | 1 PIECE | 473 cal
 With scrambled or poached eggs (2 pieces), cilantro
 and olive oil
- \$163 SUGAR FREE GREEK PLAIN YOGURT

 | 200 g
 Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$143 FRUIT PLATE | 450 g
 With cottage cheese or yogurt (60 g) and homemade granola
- \$168 PANELA CHEESE AND TURKEY HAM
 SANDWICH | 1 PIECE
 Homemade bread, tomato, lettuce, avocado and
 mayonnaise
 - \$84 OATMEAL | 250 g | 380 cal Traditional, prepared with milk or water
- \$158 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).

\$189 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)

\$198 HOUSE BREAKFAST

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

\$193 AMERICAN BREAKFAST

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

\$179 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

\$168

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 x

\$152

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
// Mexican truffle // 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 \$83

	MC	DERN CLASSICS
*****	\$116	CHILAQUILES Red or green or Mexican mole, with sour cream, cheese, cilantro and onion
	\$158	With chicken 150 g
		With egg 2 pieces
		With flank steak 150 g
********	\$158	ENCHILADAS 3 PIECES Red, green, Mexican mole or creamy sauce. Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro
^	\$168	MENUDO 200 g Mexican beef tripe soup, a regional delight
****	\$168	EGGS BENEDICT 2 PIECES With hash brown
*************************************	\$158	VERACRUZ-STYLE EGGS 3 PIECES Burritos filled with mexican-style scrambled eggs, with bean sauce, chorizo, sour cream and cheese, with roasted chilli
**********	\$158	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
······································	\$152	MEDITERRANEAN FRITTATA 3 EGGS Egg whites, tomato, feta cheese, olive oil and sea salt
*******	\$168	QUESABIRRIAS 3 PIECES Birria-style cooked beef folded into a tortilla with melted cheese and served with a side of broth
******	\$230	MARKET FLAVORS Mexican beef tripe soup (100 g), sope with fried egg (1 piece) and quesabirria (1 piece)

- \$189 FRENCH TOAST | 4 PIECES
- \$200 TRADITIONAL PANCAKES | 5 PIECES
- \$194 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

\$189 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

\$200 ULUA-STYLE EGGS

2 PIECES

Eggs scrambled with longaniza (50 g), chipilin fried tamale, refried beans, plantain with sour cream and cheese

\$205 ANTOJITOS LA HUACA

3 PIECES

Corn dough tortilla with beans, pibil pork (100 g), lettuce, sour cream, cheese, pickled onion and avocado, served with pickled vegetables

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

\$53	>> 	JUICE 300 ml Orange, grapefruit, carrot, green
\$47	*********	MILK 300 ml Low-fat, soy, lactose-free
\$53	»))))))	CHOCOLATE MILK 210 ml Hot or cold
\$58	>> 	COFFEE 210 ml
\$68	»))))))	ESPRESSO 40 ml
\$84	»))))))	DOUBLE ESPRESSO 80 ml
\$74	>>>	CAPPUCCINO 210 ml
\$74	>>>	LATTE 210 ml
\$74	***************************************	CHAI LATTE 210 ml
\$53	»))))))	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

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

April, 2025.