

MENU *Breakfast*

JW MARRIOTT SANTA FE



Healthy ones

- \$139 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 ★
- \$259 AVOCADO TOAST | 1 PIECE | 473 cal**
With scrambled or poached eggs (2 pieces), cilantro and olive oil
- \$139 SUGAR FREE GREEK PLAIN YOGURT**
| 200 g
Prepared with red fruits & vanilla essence, topped with homemade trail mix
- \$139 FRUIT PLATE | 450 g**
With cottage cheese or yogurt (60 g) and homemade granola
- \$289 PANELA CHEESE AND TURKEY HAM SANDWICH | 1 PIECE**
Housemade bread, tomato, lettuce, avocado and mayonnaise
- \$113 OATMEAL | 250 g | 380 cal**
Traditional, prepared with milk or water
- \$117 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).

\$279 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) 

\$273 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

\$263 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

\$307 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

\$197

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 

HUITLACOCHÉ AND OAXACA
CHEESE OMELETTE 

POBLANO PEPPER AND CORN OMELETTE 

EGGS

\$177

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

\$129

MODERN CLASSICS

\$159 CHILAQUILES

Red or green, with sour cream, cheese, cilantro and onion 🌿

\$203 With chicken | 150 g

\$183 With egg | 2 pieces

\$355 With flank steak | 150 g

\$277 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 🌿

\$303 MEXICAN BEEF TRIPE SOUP | 200 g

A regional delight 🌿 ⭐

\$259 EGGS BENEDICT | 2 PIECES

With hash brown

\$193 VERACRUZ-STYLE EGGS | 3 PIECES

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

\$177 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 🌿

\$193 MEDITERRANEAN FRITTATA | 3 EGGS

Egg whites only, tomato, feta cheese, olive oil and sea salt 🌿

\$297 QUESABIRRIAS | 3 PIECES

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

\$319 MARKET FLAVORS

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

•• SWEET CLASSICS •••••

\$159 FRENCH TOAST | 4 PIECES

\$159 TRADITIONAL PANCAKES | 5 PIECES

\$159 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 \$53 EXTRA

REGIONAL SPECIALS



\$279 DRIED BEEF SOPES

| 3 PIECES, 200 g

Corn tortillas with refried beans, dried beef, green sauce, and cotija cheese

\$197 OAXACA-STYLE EGGS

| 2 PIECES

Scrambled eggs with cactus, pork crackling, black beans, pasilla chili sauce and cotija cheese

\$269 POZOLE

| 300 ml

The Jalisco version, red pozole with pork, cacahuazintle corn and the traditional sides



EXTRAS | \$63



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
- \$49 >>>>> MILK | 300 ml
Low-fat, soy, lactose-free
- \$59 >>>>> MILK CHOCOLATE | 210 ml
Hot or cold
- \$71 >>>>> COFFEE | 210 ml
- \$71 >>>>> ESPRESSO | 40 ml
- \$129 >>>>> DOUBLE ESPRESSO | 80 ml
- \$79 >>>>> CAPPUCINO | 210 ml
- \$79 >>>>> LATTE | 210 ml
- \$79 >>>>> CHAI LATTE | 210 ml
- \$79 >>>>> 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

May, 2024.