

BARRIO'S SUNRISE

Specialty coffee | Fresh pressed juice
Sparkling mimosa
Seasonal fruit bowl with Greek yogurt
Freshly baked pastries
One dish from the "From the Market" section
\$1,280

SMOOTHIES

MANGO SUNSHINE \$299

Mango, banana, Greek yogurt, vanilla, coconut, honey

DESERT BLOOM \$299

Avocado, spinach, orange juice, chia seeds, agave nectar

MONKEY MOKA \$299

Banana, peanut butter, cocoa, dates, cold brew, Greek yogurt

BERRY GOOD \$299

Mix berries, banana, almond milk, chia seeds, honey

MIMOSAS & BLOODY'S

ST. MIMOSA \$545

Prosecco, St. Germain, basil

CHAMBORD MIMOSA \$545

Prosecco, Chambord, mint

GARDEN MIMOSA \$545

Prosecco, peach juice, pressed ginger

GREEN BLOODY \$430

Vodka, green juice, lemon juice

MACHO BLOODY \$430

Tequila, clamato, habanero, tajín

NOURISH THE MORNING

BIONIC FRUIT BOWL \$550

Greek yogurt, vanilla bean, seasonal fruits and berries,
mixed seeds, nuts, piloncillo

ORCHARD VEGETABLES BOWL \$550

Hummus, sesame, zucchini, corn, baby carrots, beetroot, aged cheese,
quinoa, lemongrass vinaigrette

MEXICAN OATS \$445

Pinole, candied amaranth, strawberry, banana

MUESLI \$530

Homemade granola, banana, dried fruits, oat milk

SWEETS

TORREJAS \$625

Brioche bread soaked in milk, plantain, nuts, piloncillo honey, vanilla foam

SWEET CORN PANCAKES (3 PCS) \$595

Popcorn, piloncillo honey, candied amaranth

BELGIAN WAFFLE \$595

Vanilla cream, berries, pecan nuts, maple syrup

ARTISANAL BREAKFAST PASTRIES \$170 | \$190

Mexican | European

 - SENSEI |  - SIGNATURE |  - VEGETARIAN |  - GLUTEN |  - NUTS

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness.
All prices are in Mexican pesos. Taxes and service charge are included (tips not included).
We accept American Express, Visa, Mastercard, and room charges as payment methods.

GRANDMA'S BREAKFAST

Special of the week
Inspired by tradicional mexican recipes
\$820

FROM THE MARKET

CHILAQUILES \$590

Your choice of:

Tomatillo sauce, ranchera or mole poblano
Cotija cheese, red onion, black beans, crema

Complement with:

Chicken (120g) / Carnitas (120g) / Eggs (2pcs) **\$140**

"CHOYERO" BREAKFAST (2PCS) \$700

Egg and machaca burritos (120g), beans, panela cheese, avocado

ENCHILADAS \$520

Guajillo red sauce, scrambled eggs (3pcs), chorizo, crema, melted cheese,
pickled onion, quelites

MARKET BREAKFAST \$775

Eggs any style (2pcs), breakfast potatoes, organic salad, toast with herbs butter

Select:

Your choice of:

Bacon (20g)/ Pork sausage (95g)

HUEVOS RANCHEROS \$700

Fried eggs (2pcs), crispy tortilla, ranchera sauce, avocado, refried beans

TACOS REVOLCADOS \$700

Carnitas (120g), scrambled eggs (2pcs), pico de gallo, charred tomatillo salsa

CLASSICS

AVOCADO TOAST \$660

Rustic bread, avocado, hard boiled egg (2 pcs), tzatziki, herbs salad, cascabel chilli oil

STONE BAKED FLATBREAD \$640

Over easy eggs (2pcs), bacon (20g), smoked Oaxaca cheese, avocado,
quelites salad

EGGS BENEDICT \$775

Your choice of:

Canadian bacon (80g) / Smoked salmon (75g)

English muffin, hollandaise sauce, quelites salad

SMOKED SALMON BAGEL (75G) \$690

Egg salad, pickled pear and cucumber

BREAKFAST CEMITA (30G) \$500

Scrambled eggs (2 pcs), cheddar cheese, pork sausage,
honey-glazed bacon, parsley alioli, mexican bun

SIDES

Fresh Fruit **\$295**

Salad **\$215**

Avocado **\$125**

Refried Beans **\$125**

Hashbrown Potatoes **\$195**

Vanilla Yogurt **\$195**

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