

El Barrio

ZADÚN BREAKFAST

Coffee, Herbal Tea, Fresh Pressed Juice

Seasonal Fruit Plate

Your selection of A la Carte Dish

Bionic Fruit Bowl 480

Vanilla Flavored Yogurt, Assorted Seeds and Nuts
Piloncillo Honey

Farm's Vegetables Bowl 480

Hummus, Chiapas Cheese, Quinoa
Lemon Grass Vinaigrette


Mexican Oatmeal 390

Pinole, Praline Amaranth, Strawberry, Banana

PASTRIES

Conchas 150
Vanilla / Chocolate
Croissant 180
Almond Croissant 200
Pain au Chocolat 200
Corn Bread 160
Walnut Coffee Cake 180
Daily Muffin 180
Cinnamon Sugar Braid 180

BAGELS

Smoked Salmon 450
Cucumber Raita, Mint
Macha Sauce
Garden Bagel 310 
Grilled Zucchini, Arugula
Egg Salad, Peanuts
Iberian Ham 375
Tomato Sofrito, Egg Salad, Aioli
Cream Cheese 270
Homemade Red Fruit Jam

GRANDMA'S BREAKFAST 620

Special of the day, inspired by the most traditional
mexican grandma's recipes.

Torrejas 520

Brioche Soaked in Vanilla Milk, Chantilly, Banana,
Cacao Nibs, Piloncillo Syrup

Corn Pancakes 500

Popcorn, Infused Maple Syrup, Amaranth

Belgian Waffles 500

Vanilla Cream, Berries, Cacao Nibs, Organic Maple Syrup

Avocado Tartine 555

Sourdough Toast, Mashed Avocado, Hard Boiled Egg
Tzatziki, Herbs Salad, Cascabel Chili Oil

Baja Farm's Breakfast 650

Free Range Eggs any Style, Organic Green Salad
Bacon or Pork Sausage, Sourdough Toast

Benedictine Eggs 650

Choice of Ham, Smoked Salmon, Quelites

Huevos Rancheros 590

Sunny Side up Free-Range Eggs, Crispy Corn Tortilla
Ranchera Sauce, Avocado, Refried Beans

Breakfast Tacos 590

Carnitas, Scrambled Eggs, Pico de Gallo
Charred Tomatillo Salsa

Chilaquiles 490

Tomatillo Sauce, Ranchera Sauce or Mole Poblano
Cotija Cheese

Red Onion, Black Beans, Sour Cream

Add: Chicken / Pork Carnitas / Free-Range Egg 140

Desayuno "Choyero" 590

Handmade Flour Burritos with Regional Machaca, Avocado
Farm Cheese & Beans

Blistered Woodstone Flatbread 535

Asadero Cheese, Bacon, Sunny Side Up Eggs
Avocado / Herbs

