6:00 a.m. to 11:00 a.m.

AMERICAN BREAKFAST

. d Juice)ish

\$215	MARKET JUICES	Fresh Fruit or Fresh Pressed Choice of a Hot or Sweet D
	<i>Made to Order 500 ml</i> Orange / Grapefruit / Apple / Carrot	
	Green Juice 500 ml Pineapple, Green Apple, Celery, Cucumber Parsley, Spinach, Cactus Paddle, Ginger, Lemor	٦
	<i>High Beat 500 ml</i> Beetroot, Apple, Carrot, Lemon	
	Detox 500 ml Orange, Carrot, Cucumber, Ginger, Lemon	
	FRESHLY ROASTED MEXICAN COFFE	EE
\$290	French Press Coffee 900 ml	
\$385	Regular Pot 1.4 lt	
\$170	Café de Olla 300 ml	
\$170	Assortment of Tea	
\$120	<i>Milk 400 ml</i> Whole / Skim / Coconut / Lactose Free / Almon	d / Soy / Oat / Rice
	FRUIT, CEREAL & SWEETS	
\$190	Almond Croissant	
\$190	Pain au Chocolat	
\$190	Croissant	
\$170	Vanilla or Chocolate Concha	
\$170	Corn Bread	
\$190 \$170	Walnut & Cinnamon Coffe Cake Daily Muffin	
\$460	Açai Bowl Greek Yogurt, Banana, Toasted Coconut and S	eeds, Berries, Figs
\$480	<i>Seasonal Fruit Plate</i> (F) Berries, Yougurt, Homemade Granola	
\$415	<i>Oatmeal</i> Old Fashion Oats, Banana Brûlée, Toasted Alm Seasonal Mixed Berries on the side CHOICE OF: Milk or Water	onds, Coconut Flakes

Pancakes GF

\$520

\$520	<i>Espresso & Banana French Toast</i> Brioche Bread, Espresso Syrup, Pecans, Caramelized Banana, Vanilla Cream					
\$490	Belgian Waffle Banana Brûlée, Peanut Butter, Maple Syrup, Seasonal Mixed Berries					
\$560	<i>Avocado Tartine</i> Sourdough Toast, Mashed Avocado, Hard Boiled Egg, Tzatziki, Herbs Salad Cascabel Chili Oil					
\$290	Breakfast Cereal With your Choice of Milk GF Gluten Free V Vegan 24 Available All Day					

Seasonal Mixed Berries, Coconut, Banana Brûlée , Almonds, Maple Syrup

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.

BREAKFAST

6:00 a.m. to 11:00 a.m.

ORGANIC FARM EGGS

\$650	Eggs any Style Potato of the Day. Choice of Bacon, Pork Sausage or Ham CHOICE OF: White Toast, Wheat Toast, Sourdough or English Muffin
\$630	Benedict CHOICE OF: Ham, Smoked Salmon or Spinach
\$535	Egg Whites Frittata Huitlacoche, Squash Blossom, Serrano Chili, Goat Cheese Organic Salad with Champagne Vinaigrette
	MEXICAN SPECIALTIES
\$590	Rancheros Fried Eggs, Corn Tortilla, Ranchero Sauce, Black Beans
\$515	Burrito Scrambled Eggs, Cheddar Cheese, Bacon, Avocado, Potato of the Day
\$490	Chilaquiles 🐨 Tortilla Chips, Salsa, Queso Fresco, Fresh Cream CHOICE OF: Green or Red Salsa ADD: Fried Egg / Shredded Chicken \$175
	SIDES
\$180	Refried Beans
\$180	Smoked Bacon / Turkey Bacon / Mexican Pork Carnitas
\$190	Grilled Ham / Pork Sausage / Potatoes of the Day
\$270	Toasted Bagel, Cream Cheese
\$190	Seasonal Fruit Cup
\$250	Berries & Yogurt Granola on the side
\$250	Natural Yogurt Granola on the side

Mixed Berries \$480 Tomato & Avocado Salad \$190 Toast, Butter & Preserves \$190 White Bread, Wheat Bread, English Muffin, Sourdough

GF Gluten Free Vegan 24 Available All Day

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