



# Breakfast



## Breakfast

Monday to Friday 8:00 am to 12:30 pm  
Saturday and Sunday 8:00 am to 1:30 pm

### S T A R T E R S

Mixed fruit bowl \$130

Grapefruit supremes \$130

Greek yogurt with homemade granola, red berries  
and honey \$170

Mango bowl, blueberry, cocoa nibs, amaranth, quinoa  
puffed and coconut chips \$205

Quinoa, coconut milk, agave honey, cinnamon, banana and  
raspberry \$195

### E G G S B E N E D I C T I N E

Mexican-style Benedictines, on a muffin with chipotle  
hollandaise, rajás poblanas \$245

Bacon Benedictines, with hollandaise  
tanned habanero \$270

Benedictines with smoked salmon and steamed spinach \$270

Benedictines with turkey ham and steamed spinach \$270



## S C R A M B L E D E G G S

Skillet: turkey ham, tomato, Gruyere cheese,  
pasilla chili sauce, pot beans and jocoque \$260

Veggie: asparagus, spinach and roasted tomato  
with brie cheese \$260

Paris: turkey ham, bacon, Gruyere cheese and chives \$260

Hammered with cecina: habanero green sauce, avocado, beans  
from the pot \$260

## F R I E D E G G S

Rancheros: corn sope, refried beans and avocado \$220

Pepe: fried on box bread, refried beans, gratin cheese, with  
tatemada green sauce, chili powder and pico de gallo \$230

Casserole: tomato sauce, bacon, watercress and Oaxaca cheese  
\$230

## O M E L E T S

Spinach with mushrooms, roasted tomato  
and goat cheese \$230

Turkey and manchego, green sauce and bean sauce \$240

Cottage cheese, poblano and fried asparagus \$230



## S U G G E S T I O N S

Chilaquiles 220 with baked Susalia nopal tortilla chips with chicken, yogurt and cottage cheese, habanero sauce, pasilla

or green (220 kcal) \$235

Chilaquiles with chicken, green, habanero or pasilla, cream and manchego cheese \$235

Bean tlacoyo, marinated New York, fried egg (1 pc), crushed green sauce, cream and ranch cheese \$270

Oaxaca cheese enfrijoladas with Iberian chorizo \$245

3 cheese muffins: blue cheese, brie and manchego \$245

Grilled cheese, turkey ham, Gruyere cheese and potato chips \$255

Avocado toast, jocoque, cherry tomatoes and herbs fresh in peasant bread \$240

Smoked salmon, cottage cheese, tomatoes toast cherry and avocado \$280

Nopal molcajete, mushrooms, panela cheese, dipped in green habanera sauce and corn tortillas \$235

Hot cakes with butter and maple syrup \$205

Ricotta cheese toast, mascarpone, berries, banana, rosemary honey \$205