



Breakfasts



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Monday to Friday 7:30 to 13:00 hrs
Saturday and Sunday 8:00 to 13:30 hrs

T O S T A R T

- Seasonal mixed fruits (180g) \$150
- Grapefruit supremes (220g) \$150
- Greek yogurt with house granola, red berries and honey (410g) \$240
- Banana bowl with mamey, shredded coconut and agave honey (350g) \$240
- Overnight oats with house granola, fig and apple (260g) \$295
- Hot cakes with butter and maple syrup (2 pcs) \$235

T O A S T

- Ricotta toast, mascarpone, berries and honey with rosemary (100g) \$230
- Avocado toast, jocoque and cherry tomato(120g) \$265
- Smoked salmon toast, ricotta and avocado (130g) \$320

E G G S B E N E D I C T (2 P C S)

- Benedict, smoked salmon and steamed spinach \$295
- Benedictinos, jamón serrano y queso Parmigiano Reggiano \$295
- Benedict with bacon and charred habanero hollandaise sauce \$295
- Mexican-style Benedict on a mollete, chipotle hollandaise sauce and poblano strips \$275



S C R A M B L E D E G G S (3 P C S)

- To your liking with refried beans and chilaquiles \$285
Veggie with asparagus, spinach and roasted tomato with brie cheese \$285
Paris with turkey ham, bacon, gruyere and chives \$285
Skillet with turkey ham, tomato, Gruyère cheese, pasilla sauce, beans and jocoque \$285
Aporreados with cecina, green habanero sauce and avocado \$285

S U N N Y - S I D E - U P E G G S (3 P C S)

- Rancheros sobre sope de maíz, frijoles refritos y aguacate \$245
epe, fried over sandwich bread, refried beans, gratinated cheese and green sauce \$260
Casserole with tomato sofrito, bacon, watercress and Oaxaca cheese \$260
Avándaro, rib eye gahonera, corn tortilla, beans and charred green sauce \$290
Turkish-style with jocoque, zaatar and chili oil \$250

O M E L E T T E S (3 P C S)

- Spinach with mushrooms, roasted tomato and goat cheese \$260
Pavo con manchego gratinado, salsa verde y salsa de frijol \$260
Serrano ham, gruyere cheese and roasted tomato \$310
Smoked salmon, asparagus and mascarpone cheese with dill \$320



S U G G E S T I O N S

Chilaquiles 220kcla with baked nopal tortilla chips, chicken, yogurt and ricotta cheese (220g) \$265

(To choose, salsa verde, habanero sauce or pasilla sauce)

Chilaquiles with chicken, cream and gratinated manchego cheese (400g) \$265

(To choose, salsa verde, habanero sauce or pasilla sauce)

Molletes 3 cheeses: blue cheese, brie and manchego (2 pcs) \$275

Molcajete with nopal, mushrooms and panela cheese (200g) \$265

Tlacoyo with beans, adobado New York steak and fried egg (400g) \$325

Enchiladas suizas (4 pcs) \$340

Enfrijoladas with Oaxaca cheese and Iberian chorizo (4 pcs) \$280

Veracruz-style enfrijoladas, scrambled eggs a la mexicana and bean sauce (4 pcs) \$290

Enmoladas with plantain purée and fried egg (4 pcs) \$335

S A N D W I C H E S

Grilled cheese, turkey ham, gruyere cheese and potato chips (180g) \$295

Smoked salmon bagel, tzatziki and capers (120gr) \$315

Caesar's croissant, chicken milanese, romaine lettuce, Caesar dressing, parmesan cheese (140gr) \$310