

*Ana
y José*®

Healthy

 **FRUIT BOWL \$235^{MXN}**

Seasonal fruit served with Greek yogurt, cottage cheese and granola.

 **OATMEAL \$335^{MXN}**

Served with water or milk, with vanilla essence, banana and walnut.

 **AVOCADO TOAST \$345^{MXN}**

Homemade whole meal bread served with avocado and scrambled egg, egg whites or poached egg

 **VEGAN SANDWICH \$405^{MXN}**

Homemade multigrain with camembert cheese made from cashews and peanuts, served with baby arugula salad and dehydrated tomato.



Meals all included - Unique Full Experience.



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Classics

 **PANCAKES \$245^{MXN}**

Served with seasonal fruit, honey and homemade jam.

 **SALMON BAGEL \$335^{MXN}**

Smoked salmon on a homemade bagel, with cream cheese, capers and salad.

 **BENEDICTINES \$295^{MXN}**

Poached eggs on a butter biscuit covered in hollandaise sauce.





From the farm

BOCA PAILA \$345^{MXN}

Scrambled or fried eggs served with cambay potatoes with rosemary and red chilaquiles with panela cheese and cream.

HUEVOS DE DOÑA ANA \$285^{MXN}

Corn tortilla in a bean sauce, stuffed with scrambled eggs, tomato, onion, longaniza and avocado.

HUEVOS DIVORCIADOS \$355^{MXN}

Fried eggs on a crispy tortilla, red tomato sauce and green tomatillo sauce topped with refried beans.

Our Omelettes

LOW CALORIES \$265^{MXN}

Egg whites stuffed with spinach, asparagus, grilled panela cheese, turkey ham, served with baked tomatoes with thyme and fresh basil leaves.

THE CLASSIC \$285^{MXN}

To choose from vegetables, ham, cheese, bacon or longaniza served with chambay potatoes with rosemary and red sauce chilaquiles.

THE GOURMET \$415^{MXN}

Stuffed with serrano ham, smoked provolone and Canadian bacon, served with sauteed asparagus, portobellos and cherry tomatoes.



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Wood-fired

 **MOTULEÑOS EGGS \$305^{MXN}**

Fried Eggs on beans crispy tortilla, tomato sauce with ham, peas, and baked plantain.

 **CHILAQUILES FROM FIREWOOD \$325^{MXN}**

Crispy corn tortilla in a red tomato or green tomatillo sauce, with melted gouda cheese and cream.
Add chicken or fried eggs.

 **MOLLETES \$235^{MXN}**


Homemade bread with refried beans, melted gouda cheese, served with Mexican sauce.
Add Cochinita, Rajas poblanas or Longaniza


Extras


 **Sweet bread Basket \$135^{MXN}**

 **Cochinita \$145^{MXN}**


 **Bacon \$155^{MXN}**

 **Pot Beans \$95^{MXN}**

 **Cambray Potatoes \$95^{MXN}**

 **1 Fried or Scrambled Egg \$105^{MXN}**

 **Panela or Gouda Cheese \$105^{MXN}**

 **Ham \$105^{MXN}**





Continental Menu

**Menu with option of coffee or tea to choose:
Green, Chamomile, English breakfast.**

**Fresh Juice:
Orange / Grapefruit**
(Included for hotel guests reserving with the "Continental Breakfast" plan)

Fruit Plate with Yogurt and Granola \$195^{MXN}
Fresh seasonal fruit served with Greek yogurt and
homemade granola.

Fruit Bowl with Cottage Cheese \$210^{MXN}
Seasonal mixed fruit with cottage cheese topping.

Papaya Bowl with Oats \$215^{MXN}
Fresh papaya, served with natural oven-dried oats,
accompanied with 100% organic Blue Agave honey
(optional natural honey).

Peanut Butter Toast \$185^{MXN}
Box bread made and toasted at home, served with peanut
butter, crunchy peanuts, garnished with coriander sprouts.

Toast with Nutella \$245^{MXN}
Homemade toasted bread with cocoa and hazelnut cream,
fresh banana slices and sprinkled with natural walnuts.

Cheese Bagel \$255^{MXN}
Traditional bagel with creamy spreadable cheese, served
with exquisite natural red fruit jam.

