

#### FRUIT BOWL \$235MXN

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

#### OATMEAL \$335MXN

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

#### **AVOCADO TOAST \$345MXN**

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

#### **WEGAN SANDWICH \$405MXN**

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



Meals all included - Unique Full Experience.





## Classics

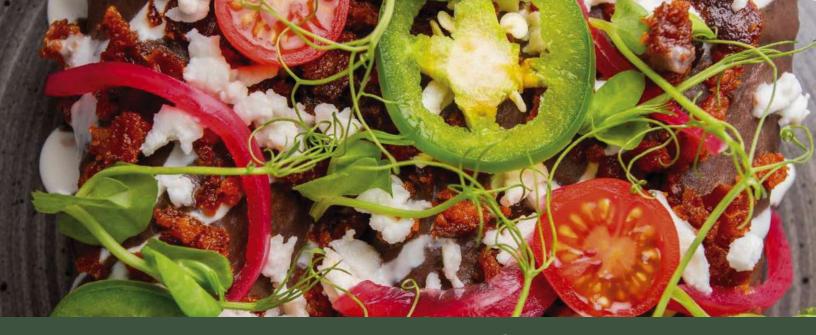
PANCAKES \$245<sup>MXN</sup>
Served with seasonal fruit, honey and homemade jam.

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

BENEDICTINES \$295<sup>MXN</sup>
Poached eggs on a butter biscuit covered in hollandaise sauce.







## From the farm

#### **® BOCA PAILA \$345™™**

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

#### HUEVOS DE DOÑA ANA \$285MXN

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

#### MHUEVOS DIVORCIADOS \$355MXN

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

### Our Omelettes

#### **M** LOW CALORIES \$265MXN

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

#### THE CLASSIC \$285MXN

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

#### **10** THE GOURMET \$415MXN

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





## Wood-fired

#### MOTULEÑOS EGGS \$305MXN

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

#### © CHILAQUILES FROM FIREWOOD \$325MXN

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

Add chicken or fried eggs.

#### MOLLETES \$235MXN

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

### Extras

- Sweet bread Basket \$135MXN
- Bacon \$155<sup>MXN</sup>
- Pot Beans \$95<sup>MXN</sup>
- © Cambray Potatoes \$95<sup>MXN</sup>
- 1 Fried or Scrambled Egg \$105MXN
- Panela or Gouda Cheese \$105MXN



# 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 \$195MXN

Fresh seasonal fruit served with Greek yogurt and homemade granola.

#### Fruit Bowl with Cottage Cheese \$210MXN

Seasonal mixed fruit with cottage cheese topping.

#### Papaya Bowl with Oats \$215MXN

Fresh papaya, served with natural oven-dried oats, accompanied with 100% organic Blue Agave honey (optional natural honey).

#### Peanut Butter Toast \$185MXN

Box bread made and toasted at home, served with peanut butter, crunchy peanuts, garnished with coriander sprouts.

#### Toast with Nutella \$245MXN

Homemade toasted bread with cocoa and hazelnut cream, fresh banana slices and sprinkled with natural walnuts.

### Cheese Bagel \$255MXN

Traditional bagel with creamy spreadable cheese, served with exquisite natural red fruit jam.

