

ANA Y JOSÉ
the good life

M E N U

DESAYUNOS • BREAKFAST

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

7:30 am - 11:30 am

FRUTA TROPICAL | \$160MXN

Fruta de temporada: papaya, piña, sandía y melón

CANASTA DE PAN DULCE | \$90MXN

Pan recién salido del horno, servido con mantequilla y mermelada casera del día

CHILAQUILES | \$235MXN

Con salsa verde o roja, gratinados con queso gouda, crema, cebolla y cilantro. Con huevo 2 pzs o pollo a la parrilla 180 g

HUEVOS MOTULEÑOS | \$210MXN

Huevos fritos servidos sobre tortilla, frijoles y salsa de tomate con jamón y chícharos, acompañados de plátanos fritos

HUEVOS AL GUSTO | \$280MXN

Fritos, revueltos o omelette, servidos con frijoles refritos y papa rostizada

MOLLETES DE LA CASA | \$205MXN

Pan bolillo tostado con frijoles refritos y queso gouda gratinado, servido con pico de gallo

HOT CAKES | \$215MXN

Suaves y esponjosos, servidos con fruta de temporada y miel de abeja local

HUEVOS DOÑA ANA | \$205MXN

Tacos de huevo bañados en salsa de frijol, longaniza de Valladolid y queso gratinado

AVOCADO TOAST | \$250MXN

Rebanadas de aguacate servidas sobre pan de centeno tostado y ensalada mixta. Pídale con huevo pochado, frito o revuelto

BOWL TROPICAL | \$190MXN

Fruta en cubos servida con yogurt y granola

TROPICAL FRUIT | \$160MXN

Seasonal fruit: papaya, pineapple, watermelon and melon

SWEET BREAD BASKET | \$90MXN

Freshly baked sweet bread served with butter and the homemade jam of the day

CHILAQUILES | \$235MXN

With red or green sauce with melted Gouda cheese, sour cream, onion, and cilantro. Choose with eggs 2 pcs or grilled chicken 180 g

MOTULEÑOS EGGS | \$210MXN

Fried eggs served over tortillas, beans and tomato sauce with ham and peas, accompanied by fried plantains

EGGS YOUR WAY | \$280MXN

Fried, scrambled, or omelet, served with refried beans and roasted potatoes

HOUSE MOLLETES | \$205MXN

Toasted bolillo bread topped with refried beans and melted Gouda cheese, served with pico de gallo

HOT CAKES | \$215MXN

Soft and fluffy pancakes served with seasonal fruit and local honey

DOÑA ANA EGGS | \$205MXN

Egg tacos topped with bean sauce, Valladolid sausage, and melted cheese.

AVOCADO TOAST | \$250MXN

Sliced avocado served on toasted rye bread with mixed greens. Choose your eggs prepared your way poached, fried, or scrambled

TROPICAL BOWL | \$190MXN

Fresh fruit cubes served with yogurt and granola