




BREAKFAST

HEALTHY BOWLS


Seasonal fruit	\$265
Mixed berries bowl	\$365
Oatmeal with caramelized apple almond milk	\$290
Oatmeal & mixed berries blended with almond, coconut, chia, sunflower seeds, amaranth & raisins	\$315
Coconut bedding & strawberry, tapioca, chia & dehydrate coconut	\$295


PANCAKES

Pancakes with mixed berries, icing sugar & piloncillo syrup (2 pieces)	\$300
Pancakes with linseed, oat, soy milk, piloncillo syrup & red fruit compote (2 pieces) 	\$315
French toast with tangerine cream, mixed berries compote (1 piece)	\$290

EGGS

(2 pieces)

White omelette stuffed with vegetables, cottage cheese, asparagus & avocado 
\$340

Any style eggs, omelette, fried or scrambled with chambray potatoes and refried beans 
\$315

“Rancheros” sunny side up eggs with red sauce fried tortilla & beans, avocado, cotija cheese & sour cream
\$340

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“Cazuela” sunny side up eggs with charred green sauce, refried beans, purslane & cotija cheese
\$350

“Chablé” poached eggs served with morita chili sauce, roasted cactus leaf mixed salad & panela cheese 
\$375

Benedict eggs over brioche bread with salmon, covered with Hollandaise sauce, asparagus & mixed salad
\$375

TOAST

(1 piece) \$325

Slices of avocado, serrano chili, mixed salad & red onion

Heirloom tomato, dehydrated tomato, mixed salad, red onion, pomodoro & pesto

Chickpea hummus, cherry tomato, mixed lettuce, avocado mousse
& roasted vegetables

CORN

CHILAQUILES

\$325

Served with red, green, or pasilla sauce, with sour cream, cheese, refried beans, onion & avocado

Egg
(2 pieces) \$130

Chicken
(40 gr) \$130

SOPES

(1 piece) \$290

Duck, short rib, chicken, mushroom, or chicharron with guacamole, beans, lettuce, cotija cheese & cream

ENFRIJOLADAS

(3 pieces) \$305

Stuffed with Mexican style egg, beans sauce, sour cream, cotija cheese & avocado

QUESADILLAS

(3 pieces) \$305

Cochinita, cheese, chicharron or chicken, served with lettuce, guacamole, "tatemada" & "Mexicana" sauce

TAMAL

(1 piece) \$265

Chicken tamal served with quelite salad & red sauce



GLUTEN FREE



VEGANO