



# Good morning!

## Eggs

### Inspired by tradition

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#### Scrambled a la mexicana

(3 pcs.) Scrambled eggs with tomato, onion, and serrano chili, served with beans and arugula salad. A colorful classic that captures the essence of Mexican cuisine.

#### Sunny side up

(2 pcs.) Fried eggs to perfection, served with beans and arugula salad. Simplicity done right, that never goes out of style.

#### Omelette of mushrooms, squash blossom or huitlacoche

(2 pcs.) Gratinated with a mix of Manchego and Mozzarella cheeses, served with beans and arugula salad. A culinary treasure that celebrates seasonal flavors.

## Toasts

### Freshness in balance

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#### Serrano ham toast

Slice of bread with tomato spread, Serrano ham, and Parmesan cheese with arugula salad. A tribute to crunchy textures and clean flavors.

#### Avocado toast

Slice of bread with avocado pulp, fresh Mozzarella cheese, and cherry tomatoes with arugula salad. The glorious combination to start your day.



# Specialties

## With a special twist

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### Motuleño eggs

(2 pcs.) Fried eggs on a corn tortilla with beans, tomato broth, ham, peas, and fried plantains. A feast of contrasts that awakens the senses, a tradition of the Yucatán Peninsula.

### Green or red enchiladas

(3 pcs.) Corn tortillas filled with chicken, covered in our house sauce, accompanied by fresh cheese, cream, onion, avocado, and cilantro.

### Enfrijoladas

(3 pcs.) Corn tortillas filled with chicken, covered in a smooth black bean sauce, topped with cream, panela cheese, onion, and a touch of fresh cilantro.

### Quesadillas trio

(3 pcs.) Corn tortillas filled with cheese, huitlacoche, and squash blossom. A taste of tradition in every bite.

Be,  
Love,  
Enjoy

### Benedict eggs

(2 pcs.) Poached eggs with pork loin ham on English muffin, covered in Hollandaise sauce. The elegance of an international classic.

### Chicken enmoladas

(3 pcs.) A twist on enchiladas, but with delicious mole, in an explosion of Mexican flavors, accompanied by fresh cheese, sour cream, onion and cilantro.

### Chilaquiles

The true Mexican classic. Enjoy them in green or red sauce, topped with fresh cheese, sour cream, onion, avocado and cilantro. Add a protein of your choice (eggs or chicken).

### Pancakes

(3 pcs.) Traditional pancakes accompanied by berries and seasonal fruit, honey and butter.

Prices in Mexican pesos. VAT included. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.

Breakfast price: \$390 MXN per person. Includes coffee or tea, seasonal fruit, bread and a main dish.

