

Breakfast

Juices

Natural Juices

- . Grapefruit
- . Orange
- . Carrot
- . Beet
- . Pineapple
- . Apple
- . Papaya

\$45

Green Juice

- . Celery, Paddle Cactus, Orange, Pineapple, Parsley & Honey

\$50

Smoothies

Make your own combination with our fruit and cereal selection.

- . Celery
- . Cactus
- . Carrot
- . Beet
- . Low Fat Milk
- . Whole Milk
- . Lactose Free Milk
- . Yogurt
- . Strawberry Yogurt
- . Honey
- . Oatmeal
- . Granola
- . Apple
- . Grapefruit
- . Orange
- . Papaya
- . Peach
- . Strawberry
- . Kiwi
- . Pear
- . Pineapple
- . Mango
- . Banana

\$65

Milkshakes

Strawberry, Vanilla, Chocolate

\$60

Fruit, Yogurt & Cereals

Berries With Cottage Cheese

\$80

Seasonal Fruit With Cottage Cheese

\$70

Yogurt With Granola

\$65

From the Bakery

Assorted Sweed Bread

Three pieces of traditional Mexican sweet bread, served with fruit jam & butter

\$45

Toast With Toppings

(1 Pz)

- ❖ Apple, Honey & Cottage cheese.
- ❖ Peanut Butter, Banana & Coconut.
- ❖ Ham, ate & Fresh Regional Cheese.
- ❖ Strawberry, Bacon & Honey.
- ❖ Maple Syrup, Nut & Pepper .

\$55

Special (1pz):

- ❖ Sautéed Spinach With Garlic, Pesto & Easy Egg.
- ❖ Smoke Salmon, Cucumber, Capers & Brie Cheese.

\$75

Traditional Pan Cakes

Three pieces with seasonal fruit.

\$90

American Pan Cakes

Hot cake, egg & becon.

\$120

Tradicional Waffle

With Berries & banana.

\$120

Waffle House

With egg & Cheesy hash browns.

\$125

French Toast

With Seasonal Fruit, cream cheese & strawberry mermelade .

\$110

Healthy Breakfast

Oatmeal

With low fat milk and banana

\$75

Low Calorie Omelette

Egg whites with vegetables, served with grilled paddle cactus, marinated chicken breast, grilled fresh cheese and mixed lettuce

\$120

Vegetarian Crepe

Vegetables sautéed, fresh cheese, tomato and oregano sauce

\$120

Paddle Cactus Tlacoyo

Mexican egg whites on a roasted nopal Tlacoyo with regional cheese, served with avocado and vegetables timbale

\$120

Main Courses

Eggs Any Style

Omelette, or mixed; Make your own combination with four ingredients maximum:

\$120

Mushroom, Serrano Pepper, Spinach, Cheese, Bacon, Onion, Mex. Chorizo, Tomato Ham, Bell Pepper, Sausage

Fried Eggs

Two fried eggs, served with red or green chilaquiles and refried beans
Add at your order:

\$120

Bacon, Sausage, Ham

Ranchero Eggs

Fried eggs over corn tortilla, topped with ranchero sauce, served with refried beans and house potatoes.

\$120

Breakfast

Eggs Benedict

Two poached eggs over English muffin with Canadian Bacon, topped with hollandaise sauce.

\$145

• Add smoke salmon

+

\$30

Drowned Eggs

Fried or Scrambled eggs in spicy green sauce with refried beans.

\$130

Veracruz Style Egg Enchiladas

Three corn enchiladas filled with scrambled eggs, topped with black beans sauce, served with grill serrano pepper, mexican chorizo, white cheese, sour cream and red onion.

\$130

The Chef Corner Sopecitos

Three corn Sopecitos, (scrambled egg, Mexican chorizo and pork rinds), topped with avocado, letuce cream and cheese.

\$145

Chilaquiles Campestre

Green or red with fresh sour cream, Mexican fresh cheese, marinated chicken breast, fried eggs and grilled chorizo.

\$120

“Molletes” Mexico City Style

Mexican bread spread with refried beans and topped with Gouda melted cheese, served with avocado slices and Mexican salsa.

Original

\$85

Chorizo

\$100

Chilaquiles

\$120

Italian Omelette

Egg whites stuffed with goat cheese, tomato, basil leaves, served with avocado, bacon, lettuce and red onion.

\$130

Egg Sandwich with Pesto

Scrambled eggs with turkey breast ham over a toasted bagel au gratin with Gouda cheese served with lettuce, tomato and grilled onion.

\$130

Crepe

Spinach, eggs and cheese crepes with pomodoro sauce.

\$120

Tomato Enchiladas

Stuffed with regional cottage cheese with traditional tomato sauce, sour cream, onion, avocado and vegetables.

\$130

Divorciados Eggs Over Corn Sopecito

Two fried eggs topped with Green and red sauce, over corn sopecito, served with paddle cactus salad, refried beans and fresh cheese.

\$130

Mexican Machaca

With poblano pepper and onion, served with refried beans, fresh cheese, jalapeño peppers and corn or flour tortilla.

\$165

Assorted Mexican Quesadillas

Three corn or flour quesadillas, (Mexican pork rinds Sinaloa style, Pumpkin Flower and corn truffle), served with avocado salad and refried beans.

\$130

Mexican Spiced Beef Stripes

With tomato, onion, serrano pepper and coriander with ranchero sauce, served with refried beans and fresh cheese.

\$145