



# BREAKFAST

/ 8:00 - 13:00

## EGGS ANY STYLE 2PZ \$280

SERVED WITH BEANS, GREEN BEANS, CHERRY TOMATO AND BREAD ② ③ \*Without bread

Options:

- Scrambled ④
- Sunny side up ④
- Ham<sup>45GR</sup>
- Bacon<sup>60GR</sup>

## EGGS BENEDICT \$380

2 POACHED EGGS, BREAD, HOLLANDAISE SAUCE, SPINACH, AVOCADO, CHERRY TOMATO, GREEN BEANS, AND BACON<sup>60GR</sup>

## OMELETTE \$290

- WITH HUITLACOCHÉ, CARAMELIZED ONION AND CHEESE
- WITH MUSHROOMS, SPINACH AND CHEESE

SERVED WITH BEANS, GREEN BEANS, CHERRY TOMATO AND BREAD ④ ③ \*Without bread

## CHILAQUILES \$300

EGG ④ OR CHICKEN<sup>40GR</sup>

SERVED WITH BEANS, CHEESE, CREAM, AVOCADO, AND ONION (GREEN OR RED SAUCE) ③

## GREEN ENCHILADAS \$320

FILLED WITH CHICKEN<sup>95GR</sup>, TOPPED WITH GREEN SAUCE, CREAM, OAXACA CHEESE, AVOCADO AND ONION ③

## QUESADILLAS 3PZ \$240

HUITLACOCHÉ ④ | TINGA<sup>80GR</sup> (CHICKEN) ③

## FRENCH TOAST \$320

SERVED WITH MASCARPONE CHEESE, RED FRUITS AND MAPLE SYRUP ④

## SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY ④ ③

Option accompanied with greek yogurt

BOWL OR SMOOTHIE

## AÇAÍ BERRY \$240

AÇAÍ, AGAVE SYRUP, BANANA, BLUEBERRIES, STRAWBERRIES, OATS, DECORATED WITH FRUITS AND SEEDS ④ ③

## NATURAL JUICES ④ ③ ② ④ \$110

- Carrot
- Orange
- Pineapple
- Grapefruit

③ GLUTEN FREE ④ VEGETARIAN

② LACTOSE FREE ④ VEGAN





# MENU

/ ALL DAY

## FRENCH DIP SANDWICH \$340

SLOW-COOKED BEEF<sup>60GR</sup> TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

## CLUB SANDWICH \$320

BREAD, MAYONNAISE, BACON<sup>30GR</sup>, CHICKEN<sup>40GR</sup>, HAM<sup>45GR</sup>, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

## HAMBURGER \$490

BREAD, MAYONNAISE, MEAT<sup>200GR</sup>, LETTUCE, CHEESE, TOMATO, BACON<sup>30GR</sup>, CARAMELIZED ONION SERVED WITH POTATO CHIPS

## QUESABIRRIAS CHAMORRO 3PZ \$320

CHAMORRO<sup>80GR</sup>, SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☹

## QUESADILLAS 3PZ \$240

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☹  
50GR 80GR

## SHRIMP QUESADILLAS 3PZ ☹ \$300

## MIXED CEVICHE \$420

WHITE FISH<sup>95GR</sup>, OCTOPUS<sup>50GR</sup>, SHRIMP<sup>35GR</sup>, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER  
☹ ☹ \*Without octopus

## TUNA TARTARE \$440

CUBED TUNA<sup>100GR</sup>, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☹ ☹

## MUSHROOM CEVICHE \$280

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE ☹ ☹ ☹

## SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY ☹ ☹  
*Option accompanied with greek yogurt*

## - TO SHARE (MEZE) -

## HUMMUS \$260

CHICKPEA DIP SERVED WITH PITA BREAD ☹

## OLIVES ☹ \$110

## CRUDITES \$200

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE ☹

## CUACAMOLE ☹ \$330

☹ GLUTEN FREE ☑ VEGETARIAN

☹ LACTOSE FREE ☑ VEGAN