



BREAKFAST

/ 8:00 - 13:00

EGGS ANY STYLE 2PZ \$280

SERVED WITH BEANS, GREEN BEANS, CHERRY TOMATO AND BREAD ☹️☹️ *Without bread

Options:

- Scrambled ☹️
- Sunny side up ☹️
- Ham^{45GR}
- Bacon^{60GR}

EGGS BENEDICT \$380

2 POACHED EGGS, BREAD, HOLLANDAISE SAUCE, SPINACH, AVOCADO, CHERRY TOMATO, GREEN BEANS, AND BACON^{60GR}

OMELETTE \$290

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

SERVED WITH BEANS, GREEN BEANS, CHERRY TOMATO AND BREAD ☹️☹️ *Without bread

CHILAQUILES \$300

EGG ☹️ OR CHICKEN^{40GR}

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

GREEN ENCHILADAS \$320

FILLED WITH CHICKEN^{95GR}, TOPPED WITH GREEN SAUCE, CREAM, OAXACA CHEESE, AVOCADO AND ONION ☹️

QUESADILLAS 3PZ \$240

HUITLACOCHÉ ☹️ | TINGA^{80GR} (CHICKEN) ☹️

FRENCH TOAST \$320

SERVED WITH MASCARPONE CHEESE, RED FRUITS AND MAPLE SYRUP ☹️

SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY ☹️☹️

Option accompanied with greek yogurt

BOWL OR SMOOTHIE

AÇAÍ BERRY \$240

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

NATURAL JUICES ☹️☹️☹️☹️ \$110

- Carrot
- Orange
- Beet
- Grapefruit

☹️ GLUTEN FREE ☹️ VEGETARIAN

☹️ LACTOSE FREE ☹️ VEGAN





MENU

/ ALL DAY

FRENCH DIP SANDWICH \$340

SLOW-COOKED BEEF^{60GR} TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$320

BREAD, MAYONNAISE, BACON^{30GR}, CHICKEN^{40GR}, HAM^{45GR}, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$490

BREAD, MAYONNAISE, MEAT^{200GR}, LETTUCE, CHEESE, TOMATO, BACON^{30GR}, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$320

CHAMORRO^{80GR}, 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^{95GR}, OCTOPUS^{50GR}, SHRIMP^{35GR}, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER
Ⓜ Ⓞ *Without octopus

TUNA TARTARE \$440

CUBED TUNA^{100GR}, 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