



BREAKFAST

/ 8:00 - 13:00

EGGS ANY STYLE 2PZ \$240

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

Options:

- Scrambled 🍳
- Sunny side up 🍳
- Ham
- Bacon

EGGS BENEDICT \$350

2 POACHED EGGS, BREAD, HOLLANDAISE SAUCE, SPINACH, AVOCADO, CHERRY TOMATO, GREEN BEANS, AND BACON

OMELETTE \$250

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

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

CHILAQUILES \$260

EGG 🍳 OR CHICKEN

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

GREEN ENCHILADAS \$270

FILLED WITH CHICKEN, TOPPED WITH GREEN SAUCE, CREAM, OAXACA CHEESE, AVOCADO AND ONION 🌱

QUESADILLAS 3PZ \$180

HUITLACOCHÉ 🍳 | TINGA (CHICKEN) 🌱

TRILOGY OF SOPES \$270

BEANS 🍳 | COCHINITA | OCTOPUS
SERVED WITH LETTUCE, CHEESE AND CREAM 🌱

FRENCH TOAST \$350

SERVED WITH MASCARPONE CHEESE, RED FRUITS AND MAPLE SYRUP 🍳

SEASONAL FRUIT BOWL \$220

GRANOLA OR HONEY 🍳🌱

Option accompanied with kefir

BOWL / SMOOTHIE

AÇAÍ BERRY \$240 / \$170

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

NATURAL JUICES 🌱🍳🌱🍳 \$120

- Carrot
- Orange
- Beet
- Grapefruit

🌱 GLUTEN FREE 🍳 VEGETARIAN

🌱 LACTOSE FREE 🍳 VEGAN





MENU

/ 24 HOURS

FRENCH DIP SANDWICH \$320

SLOW-COOKED BEEF TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$270

BREAD, MAYONNAISE, BACON, CHICKEN, HAM, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$480

BREAD, MAYONNAISE, MEAT, LETTUCE, CHEESE, TOMATO, BACON, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$270

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☞

QUESADILLAS 3PZ \$180

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

SHRIMP QUESADILLAS 3PZ ☞ \$270

MIXED CEVICHE \$390

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER

☑ ☞ *Without octopus

TUNA TARTARE \$360

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☞ ☑

MUSHROOM CEVICHE \$220

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

SEASONAL FRUIT BOWL \$220

GRANOLA OR HONEY ☑ ☑
OPTION ACCOMPANIED WITH KEFIR

- TO SHARE (MEZE) -

HUMMUS \$220

CHICKPEA DIP SERVED WITH PITA BREAD ☑

OLIVES ☑ \$120

CRUDITES \$200

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

GUACAMOLE ☑ \$250

☞ GLUTEN FREE ☑ VEGETARIAN

☑ LACTOSE FREE ☑ VEGAN