

# ★ BREAKFAST ★

## FRESH SQUEEZED / \$50

### ORANGE

#### GREEN JUICE

Nopal Cactus, Pineapple,  
Orange Juice & Celery

### TANGERINE (SEASONAL)

## SMOOTHIES / \$79

#### VERY BERRY

Blackberries, Strawberries,  
Banana + Honey

#### GO MANGO

Mango, Pineapple,  
Orange Juice + Honey

#### BANANA CLÁSICO

Banana, Apple Juice, Honey  
+ Natural Yogurt

## CAFÉ & HOT BEVERAGES

#### CAFÉ REFILL / \$45

#### MEXICAN HOT CHOCOLATE / \$58

#### TEA / \$63

We Proudly Offer A Variety  
Of Imported Mr. Smith Teas

#### MILK / \$48

## ESPRESSO BAR

\* 100% ARABICA. 

#### AMERICANO / \$48

#### LATTE / \$53

#### CAPPUCCINO / \$53

#### CAFÉ CON LECHE / \$53

#### FRENCH PRESS

Small / \$63

Large / \$84

RUSTIC BREAD WITH HOMEMADE JAM  
AND ARTISANAL BUTTER / \$75

→ **No 110** ←

## BREAKFAST PLATTERS

Available Monday Through Friday 8am-1pm

### A) MEXICANO / \$225

Coffee, OJ, Fruit Bowl, Rustic Bread, Strawberry Jam, And Artisanal Butter, Mexican Scramble, Farm Sour Cream, Queso Fresco, Guacamole, Pork Rinds, Beans, Tortillas + House Hot Sauces.

### B) CALIFORNIANO / \$295

Coffee, OJ, Fruit Bowl, Hot Cakes, Scrambled Eggs, Bacon, Country Potatoes, Rustic Bread, Strawberry Jam And Peanut Butter.

### C) MEDITERRÁNEO / \$250

Coffee, OJ, Fruit Bowl, Poached Eggs With Yogurt And Dill Dip. Cucumber, Tomatoes, Olives and Feta Cheese, Garlic and Greek Yogurt. With Rustic Bread, Strawberry Jam, And Artisanal Butter.

## BREAKFAST

### 1- PANCAKES .....\$145

With our HOUSE-made dough with yogurt , cottage cheese and lemon. With blackberries + warm maple syrup.

### 2- FRENCH TOAST .....\$185

With Bananas And Strawberries + Warm Maple Syrup

### 3- OATMEAL .....\$95

With Bananas + Warm Maple Syrup.

### 4- HOUSE MADE GRANOLA .....\$120

Served With Ice Cold Milk + Bananas

### 5- FIG, RICOTTA AND HONEY TARTINE.....\$120

Grilled Rustic Bread In Butter. With Ricotta, Fresh Fig, Yogurt And A Touch of Honey

### 6- YOGURT .....\$95

Served With House Made Granola, Almonds, Honey + Fresh Mango

### 7- FRUIT PLATE (SEASONAL) .....\$95

### 8- BOWL OF CEREAL.....\$95

Corn Flakes With Ice Cold Milk. With Choice Of Bananas Or Strawberries

# EGGS

- 1- SUN-DRIED TOMATO AND GOAT CHEESE OMELETTE..... \$145**  
A Touch Of Chipotle, With Side Of Roasted Rosemary Potatoes + Frisée
- 2- PESTO OMELETTE..... \$159**  
Mushrooms, Gouda Cheese, Spinach and Jalapeño
- 3- HAM + GOUDA CHEESE OMELETTE..... \$125**  
Served With Roasted Rosemary Potatoes + Frisée Salad.
- 4- HUEVOS RANCHEROS..... \$125**  
Sunny Side Up With with Black Beans, Fresh Salsa,Guacamole and Chips
- 5- EGGS BENEDICT..... \$159**  
Poached Eggs On A Rustic Bread, Chipotle Hollandaise Sauce, Pork Terrine + Paprika Potato Wedges.
- 6- CROQUE MADAME..... \$195**  
Ham, Gouda Cheese And Mushrooms Sandwich. With Spinach and Fresh Mozzarella Sauce. Toped With A Fried Egg.
- 7- POACHED EGSS WITH AVOCADO TOAST..... \$139**  
Poached Eggs On A Rustic Bread, Chorizo And Fresh Avocado . Served With Cilantro And Radish.
- 8- MEXICAN SCRAMBLE..... \$125**  
3 Eggs Scrambled with Tomatoe, Onion & Cilantro. Black Beans, Mexican Cream And Tomatillo Sauce with Charred Blue Corn Tortillas.
- 9- ITALIAN BREAKFAST CASSEROLE..... \$165**  
Poached Eggs With Pomodoro Sauce, Fresh Mozzarella, Bacon And Grilled Rustic Bread.
- 10- MEDITERRANEAN SCRAMBLE..... \$115**  
Scrambled Eggs With Feta Cheese, Hummus, Olives, Cucumber And Tomato. Greek Yogurt and Garlic Dip with Toasted Pita Bread.
- 11- TUSCAN EGGS..... \$135**  
Sunny Side Up Served With Bacon, Roasted Rosemary Potatoes + Frisée Salad.

**12- CALIFORNIA SCRAMBLE..... \$195**

3 Scrambled Eggs With Cheddar Cheese. Veal Sausage Glazed With Maple And Cilantro.  
Bacon + Rosemary Potatoes

**13- PROTEIN SCRAMBLE..... \$110**

4 Egg Whites Scrambled With Garlic Sauteed Spinach. With Side Of Roasted Rosemary  
Potatoes + Frisée

**14- BREAKFAST WRAP..... \$155**

Eggs, Cheddar, Tomato, Red Onion, Avocado And Spicy Sriracha Sauce. In Flour Tortilla.  
With Country Potatoes.

## MEXICAN CLASSICS

**1- CHILAQUILES HOUSE..... \$165**

Served With Beans, Queso Fresco, Sour Cream, Guacamole, Curry Arborio Rice +  
Fried Plantains

**2- CECINA DE YECAPIXTLA..... \$225 (140 G)**

Served With Beans, Queso Fresco, Sour Cream, Grilled Baby Onions, Guacamole +  
Tomatillo Sauce

**3- CHICKEN ENCHILADAS (3)..... \$195**

In Smoky Chipotle Sauce With Mexican Cream, Queso Fresco, Onion And Refried Beans

### SIDES

BACON / \$45

AVOCADO / \$ 25

YOGURT / \$25

COTTAGE CHEESE / \$25