

	BREAKFAST
Continental Coffee or Tea, Milk or Orange juice, Fresh Fruit, Toast or Sweet Roll	\$ 180
American Coffee or Tea, Milk or Orange juice, Fresh Fruit, Toast or Sweet Roll and Eggs with ham or bacon	\$ 220
Mexican Coffee or Tea, Milk or Orange juice, Fresh Fruit, Toast or Sweet Roll and Scrambled Eggs with dry shredded meat (Machaca)	\$ 215
Hot cakes Served with fruit. Adult \$ 120	Child \$ 65
French Toast Filled with Strawberries and Cream Cheese, With Sugar and Cinnamon	\$ 140
Oatmeal Served with Banana or Strawberries	\$ 75
Fresh Fruit Served with Cottage Cheese and Honey	\$ 140
SPE	CIALTIES
Punta Morro Omelet With spinach, Filled with Cheese and Mushrooms, with Roasted Peppers	\$ 180
Del Puerto Omelet Filled with Shrimp Machaca (120 gr.), Cheese and Tomato Sauce	\$ 190
Montaditos a Caballo Roasted California Pepper Stuffed with Chihuahua Cheese, Two fried Eggs covered Green sauce	\$ 170
Ultra light Omelet Filled with Vegetables and Soy Tofu, with Avocado, Cottage Cheese & Strawb	perries \$ 165
House Special ½ Crilled Flank Steak (110 gr.), Egg and Chilaquiles with Chile Morita Sauce	2 \$ 215
Salmon and Cheese Omelet Filled with Smoked Salmon (110 gr.), Spinach, Mushrooms and Cheese Cre	eam \$ 220
Octopus Omelet With fresh spiced octopus covered with Creamy Chile Chipotle sauce	\$ 210

EGGS		CHILAQUILES	
Ranchero Style	\$ 165	Red, Green or Mole Sauce	\$ 140
Divorced Style	\$ 145	*With chicken (110 gr.) Green Sauce & Chistorra Sausage	\$ 165 e \$ 195
Mexican Style	\$ 130	BURRITOS	
With Soy Chorizo	\$ 150	Ranchero Style and Mushroom	\$ 145
With Ham or Bacon	\$ 160	Shrimp Machaca (150 gr.)	\$ 185
With Potatoes and Chilorio	\$ 180	Ham, Eggs and Cheese	\$ 185
Traditional Beef Machaca	\$ 185	Beef Machaca (150 gr.)	\$ 185
		Lobster Ranchero Style (120 gr.)	\$ 550
Mexican Style With Soy Chorizo With Ham or Bacon With Potatoes and Chilorio Traditional Beef	\$ 130 \$ 150 \$ 160 \$ 180	Green Sauce & Chistorra Sausage BURRITOS Ranchero Style and Mushroom Shrimp Machaca (150 gr.) Ham, Eggs and Cheese Beef Machaca (150 gr.)	\$ 145 \$ 145 \$ 185 \$ 18

SEASONAL SPECIALTIES			
Salmon Bagel	\$ 220		
Smoked salmon, cream cheese, capers, onion and cucumber salad and avocado			
Avocado Focaccia	\$ 160		
Panela Cheese, avocado and purslane salad			
Spring Omelet	\$ 140		

SIDE ORDERS		BEVERAGES	
Toast	\$ 30	Coffee \$ 45	
Danish	\$ 45	Milk Regular o Light \$ 40	
Cottage Cheese	\$ 25	JUICES	
Bacon	\$ 55	Orange, Grapefruit, Orange with	
Chiles	\$ 45	Nopal, Orange with Papaya \$ 60	