

EGGS

01 PESTO OMELETTE / \$120

Fresh Mozzarella, Sautéed Mushrooms, Basil Pesto, Jalapeño with Grilled Rustic Bread.

02 HUEVOS RANCHEROS / \$105

Sunny Side Up With with Black Beans, Mexican Salsa, Guacamole and Chips.

03 HAM + GOUDA CHEESE OMELETTE / \$123

Served With Roasted Rosemary Potatoes, Frisée Salad & Grilled Rustic Bread.

04 MEXICAN SCRAMBLE / \$115

3 Eggs Scrambled with Tomatoe, Onion, Cilantro & Serrano. Black Beans, Mexican Cream with Charred Blue Corn Tortillas.

05 MEDITERRANEAN POACHED EGGS / \$120

(2) Poached Eggs, Feta Cheese, Olives, Capers, Tomato. With Cucumber, Red Onion And Dill Salad + Garlic-Greek Yogurt & Grilled Rustic Bread

06 BREAKFAST BURRITO / \$95

Stuffed with Scrambled Eggs, Rice, Black beans, Oaxaca Cheese & Fresh Salsa.

07 POACHED EGSS WITH AVOCADO TOAST / \$125

Poached Eggs On A Rustic Bread, Chorizo And Fresh Avocado, Cilantro And Radish.

08 GOAT CHEESE AND SUN-DRIED TOMATO OMELETTE / \$144

A Touch Of Chipotle, With Side Of Roasted Rosemary Potatoes + Frisée Salad and Grilled Rustic Bread.

09 CROQUE MADAME / \$175

Bacon, Ham And Grilled Gouda Cheese Sandwich With Mushrooms, Mozzarella & Fresh Spinach Sauce Topped With A Fried Egg.

10 CALIFORNIA SCRAMBLE / \$180

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

11 PROTEIN SCRAMBLE / \$110

Egg-White-Scramble With Garlic Sautéed Spinach. With Side Of Roasted Rosemary Potatoes + Frisée Salad And Grilled Rustic Bread.

EGGS

(CONTINUED)

12 ITALIAN BREAKFAST CASSEROLE / \$145

3 Poached Eggs With Pomodoro Sauce, Fresh Mozzarella, Bacon,
Red Pepper Flakes And Grilled Rustic Bread

13 EGGS BENEDICT / \$155

Poached Eggs On A Rustic Bread, Chipotle Hollandaise Sauce,
Pork Terrine + Paprika Potato Wedges.

14 EGGS "TUSCAN" STYLE / \$127

Sunny Side Up Served With Bacon, Roasted Rosemary Potatoes, Frisée Salad
& Grilled Rustic Bread.

MEXICAN CLASSICS

01 CHILAQUILES HOUSE / \$165

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

02 CECINA DE YECAPIXTLA / \$190 (140 G)

Served With Beans, Queso Fresco, Sour Cream, Grilled Baby Onions, Guacamole
+ Hand-Made Tortillas & Salsa Verde.

03 ENCHILADAS DE POLLO (3) / \$175

In Creamy Tomato Sauce With Smoked Chipotle, Onions, Radish, Mexican Sour Cream,
Queso Fresco & Black Beans.

¡BUENOS DÍAS!

01 FRENCH TOAST / \$165

Brioche With Bananas And Strawberries + Warm Maple Syrup.

02 PANCAKES / \$140

House-Made Cake Mix With Yogurt, Cottage Cheese And Lemon. Blackberries + Warm Maple Syrup.

LIGHT STUFF/ \$75

01 FRUIT BOWL (SEASONAL)

02 YOGURT

With House Made Granola, Honey + Fresh Mango.

03 OATMEAL

With Bananas + Warm Maple Syrup.

04 HOUSE MADE GRANOLA

Served With Ice Cold Milk + Bananas.

05 BOWL OF CEREAL

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

breakfast special / \$175

Available Monday Through Friday 8 am- 12 pm

- Scrambled Eggs with Tomato, Onion, Cilantro & Serrano. Black Beans & Mexican Cream. With Charred Blue Corn Tortillas.
- Bottomless Cup of Coffee
- OJ or Fruit Salad
- Rustic Bread With House-Made Jam And Butter.

sides

BAGUETTE BREAD / \$25

BACON / \$60

AVOCADO / \$30


YOGURT / \$25

COTTAGE CHEESE / \$25

café & hot beverages

BOTTOMLESS CUP OF COFFEE / \$45
MEXICAN HOT CHOCOLATE / \$58
MILK / \$45

espresso bar

*100% ARABICA. 

AMERICANO / \$45
LATTE / \$60
CAPPUCCINO / \$60
CAFÉ CON LECHE / \$60
FRENCH PRESS / \$63

tea

TÉ MR. SMITH / \$75
(WE PROUDLY OFFER A VARIETY OF IMPORTED MR. SMITH TEAS)
LEMONGRASS / \$60
YERBA BUENA / \$60
CHAMOMILE / \$45

fresh squeezed / \$50

ORANGE
GREEN JUICE
Nopal Cactus, Pineapple, Orange Juice & Celery
TANGERINE (Seasonal)

smoothies

BANANA CLÁSICO / \$79
Banana, Apple Juice, Honey + Natural Yogurt
VERY BERRY / \$95
Blackberries, Strawberries, Banana + Honey
GO MANGO / \$79
Mango, Pineapple, Orange Juice + Honey

RUSTIC BREAD WITH HOMEMADE JAM AND
ARTISANAL BUTTER / \$45