

¡BUENOS DÍAS!

01 PANCAKES / \$140

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

02 FRENCH TOAST / \$165

Brioche With Bananas And Strawberries + Warm Maple Syrup.

EGGS

01 PESTO OMELETTE / \$135

Mushrooms, Gouda Cheese, Spinach and Jalapeño Over
Pesto and Mushroom Sauce.

02 ITALIAN BREAKFAST CASSEROLE / \$145

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

03 EGGS BENEDICT / \$155

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

04 POACHED EGGS WITH AVOCADO TOAST / \$125

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

05 CROQUE MADAME / \$175

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

06 EGGS "TUSCAN" STYLE / \$125

Sunny Side Up Served With Bacon, Roasted Rosemary Potatoes + Frisée Salad.

07 BREAKFAST WRAP / \$125

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

HUEVOS

(CONTINUED)

scrambles/revueltos

08 CALIFORNIA SCRAMBLE / \$160
3 Scrambled Eggs With Cheddar Cheese. Veal Sausage Glazed
With Maple And Cilantro. Bacon + Rosemary Potatoes .

09 MEXICAN SCRAMBLE / \$115
3 Eggs Scrambled with Tomatoe, Onion, Cilantro& Serrano.
Black Beans, Mexican Creamd with Charred Blue Corn Tortillas.

10 PROTEIN SCRAMBLE / \$110
Egg Whites Scrambled With Garlic Sauteed Spinach.
With Side Of Roasted Rosemary Potatoes + Frisée

11 ISTANBUL / \$120
(2) Poached Eggs, Feta Cheese, Olives, Capers, Tomato. With Cucumber Salad,
Red Onion And Dill + Garlic & Greek Yogurt Dip & Grilled Rustic Bread.

12 HAM + GOUDA CHEESE OMELETTE / \$120
Served With Roasted Rosemary Potatoes + Frisée Salad.

13 GOAT CHEESE AND SUN-DRIED TOMATO OMELETTE / \$125
A Touch Of Chipotle, With Side Of Roasted Rosemary Potatoes + Frisée.

14 HUEVOS RANCHEROS / \$105
Sunny Side Up With with Black Beans, Mexican Salsa, Guacamole and Chips.

MEXICAN CLASSICS

01 CHILAQUILES HOUSE / \$165
Served With Beans, Queso Fresco, Sour Cream, Guacamole,
Curry Arborio Rice + Fried Plantains

02 CECINA DE YECAPIXTLA / \$185 (140 G)
Served With Beans, Queso Fresco, Sour Cream, Grilled Baby Onions,
Guacamole + Salsa Verde.

03 ENCHILADAS DE POLLO (3) / \$175
In Smoky Chipotle Sauce With Mexican Cream, Queso Fresco,
Onion And Black Beans.

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 / \$45

AVOCADO / \$ 25

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