

# Breakfast

PLEASE ASK FOR THE DAILY BREAKFAST SPECIAL



-  **FRUIT SALAD** \$ 122.00  
Fresh seasonal fruits with local honey, pumpkin seeds and chia
-  **OATMEAL COOKED IN WATER OR MILK WITH COCOA NIBS** \$ 132.00  
Served with fresh fruit, cinnamon and local honey
-  **SWEET BREAD** \$ 42.00
-  **WHOLEMEAL BREAD WITH BUTTER AND PAPAYA JAM** \$ 74.00
-  **FRIED PLANTAIN** \$ 72.00  
With fresh crumbled cheese and cream
- SCRAMBLED EGGS**

**Free range eggs**

Two fried or scrambled eggs \$ 114.00

Mixed with Valladolid style sausage, turkey jam, Temozon smoked pork, Edam cheese, chaya, epazote, ibes, tomato or onions \$ 128.00
- MOTULEÑO STYLE EGGS** \$ 134.00  
Tostada with refried beans, fried eggs, tomato sauce with peas and turkey ham, diced manchego cheese and served with refried plantain.
- CHAYA OMELET** \$ 134.00  
Stuffed with chaya and Edam cheese over fried tomato sauce, with refried beans, roasted onions, avocado and fried plantains
- TEKO TEKOH EGGS** \$ 148.00  
Slowly cooked inside a tortilla, served with smoked Temozon pork leg, chiltomate sauce and avocado

Simbology:



VEGAN



VEGETARIAN

ALL FRUITS AND VEGETABLES ARE CAREFULLY DESINFECTED

**AMATE OMELET**

**\$ 138.00**

Egg whites with peppermint, fried plantain and Edam cheese, served over beans, fried chaya, avocado and xcatic chili

**VALLISOLETANA STYLE OMELET**

**\$ 148.00**

Stuffed with Valladolid sausage, onions and green bell peppers served over black beans  
Decorated with panela cheese, avocado and tomato

 **EMPANADAS OF CHAYA AND EDAM CHEESE (3)**

**\$ 116.00**

Turnovers of corn dough with chaya, stuffed with Edam cheese, served with fried tomato sauce and cured red onions

 **GREEN CHILAQUILES WITH XCATIC CHILI**

**\$ 148.00**

Corn tostadas covered with green tomato sauce,  
Served natural or shredded chicken or fried eggs  
Decorated with sour cream, fresh crumbled cheese, onions, avocado and coriander

 **RED CHILAQUILES WITH CHAWAIK CHILE**

**\$ 148.00**

Corn tostadas covered with tomato and chawaik chili sauce, served natural or shredded chicken or fried eggs  
Decorated with sour cream, fresh crumbled cheese, onions, avocado and coriander

**SANDWICH OR TACOS OF WOOD OVEN  
COOKED COCHINITA PIBIL**

**\$ 152.00**

French baguette or handmade tortillas filled with pibil style pork loin, served with cured red onion marinated in sour orange juice and kabax style beans  
Powdered chawaik chili available

**CHARCOALED POC-CHUC TACOS (3)**

**\$ 178.00**

Fresh corn tortillas with refried beans and charcoaled pork tender loin, purple roasted onions, sour orange and coriander.  
Served with guacamole

**CHARCOALED CHIKEN BREAST TACOS (3)**

**\$ 178.00**

Fresh corn tortillas with refried beans and charcoaled chicken breast, marinated in red recado purple roasted onions, sour orange and coriander, served with guacamole

**CHARCOALED BEEF FILET TACOS (3)**

**\$ 226.00**

Fresh corn tortillas with refried beans and charcoaled beef filet, marinated in black recado and purple roasted onions, sour orange and coriander, served with guacamole