

Breakfast

PLEASE ASK FOR THE DAILY BREAKFAST SPECIAL



-  **FRUIT SALAD** **\$108.00**
Fresh seasonal fruits with local honey, pumpkin seeds and chia
-  **OATMEAL COOKED IN WATER OR MILK WITH COCOA NIBS** **\$118.00**
Served with fresh fruit, cinnamon and local honey
-  **SWEET BREAD** **\$36.00**
-  **WHOLEMEAL BREAD WITH BUTTER AND PAPAYA JAM** **\$64.00**
-  **FRIED PLANTAIN** **\$62.00**
With fresh crumbled cheese and cream
- SCRAMBLED EGGS**
Free range eggs

Two plain scrambled eggs **\$104.00**

Mixed with Valladolid style sausage, turkey jam, Temozon smoked pork, Edam cheese, chaya, epazote, ibes, tomato or onions **\$118.00**
- MOTULEÑO STYLE EGGS** **\$118.00**
Tostada with refried beans, fried eggs, tomato sauce with peas and turkey ham, diced manchego cheese and served with refried plantain.
- CHAYA OMELET** **\$118.00**
Stuffed with chaya and Edam cheese over fried tomato sauce, with refried beans, roasted onions, avocado and fried plantains, decorated with tomato cubes

Simbology:

 VEGAN

 VEGETARIAN

ALL FRUITS AND VEGETABLES ARE CAREFULLY DESINFECTED

TEKO TEKOH EGGS

\$138.00

Slowly cooked inside a tortilla, served with smoked Temozon pork leg, chiltomate sauce and avocado

AMATE OMELET

\$128.00

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

VALLISOLETANA STYLE OMELET

\$138.00

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)**

\$106.00

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

 **GREEN CHILAQUILES WITH XCATIC CHILI**

\$128.00

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**

\$128.00

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**

\$132.00

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