

BREAKFAST


Please ask for the daily breakfast special


-  **FRUIT SALAD** \$92.00
Fresh and assorted seasonal fruits with local honey, pumpkin seeds and chia
-  **OATMEAL COOKED IN WATER OR MILK WITH COCOA** \$102.00
Served with fresh fruit and local honey
-  **SWEET BREAD** \$30.00
-  **WHOLEMEAL BREAD WITH BUTTER AND PAPAYA JAM** \$52.00
-  **FRIED PLANTAIN** \$52.00
Fried plantain with fresh crumbled cheese and cream
- SCRAMBLED EGGS** \$90.00
Two plain scrambled eggs
- Mixed with Valladolid style sausage, chaya, epazote, ibe beans, turkey ham or Dutch cheese** \$104.00
- MOTULEÑO STYLE EGGS** \$108.00
Tostada with refried beans, fried eggs, tomato sauce with peas and turkey ham, diced manchego cheese and served with refried plantain.
- CHAYA OMELET** \$110.00
Omelet filled with chaya and Dutch cheese over a fried tomato sauce, with refried beans and roasted onions
- TEKO TEKOH EGGS** \$118.00
Eggs, slowly cooked inside a tortilla, with smoked meat and chiltomate sauce



AMATE OMELET \$110.00
 Omelet with peppermint, fried plantain and Dutch cheese, served over beans, fried chaya and kuut chili

VALLISOLETANA STYLE OMELET \$118.00
 Stuffed with Valladolid sausage, onions and green bell peppers served with a bean sauce, avocado, panela cheese and red tomato cubes

 **EMPANADAS** \$96.00
 Corn dough with chaya, stuffed with Dutch cheese, served with fried tomato sauce and cured onions

 **RED CHILAQUILES WITH CHAWAIK CHILE** \$118.00
 Corn tostadas covered with tomato and chawaik chili sauce, served with shredded chicken or fried eggs. Decorated with fresh crumbled cheese, onions and coriander

WOOD OVEN COOKED COCHINITA TACOS OR SANDWICH \$96.00
 French bread baguette or handmade tortillas filled with “cochinita pibil”, served with “xnipek” (red onion marinated in bitter orange juice and habanero chili) and kabax style beans. Powdered habanero chili available

SIMBOLOGY

 = VEGAN  = VEGETARIAN