

Desayuno en Su Cocina

Preparamos su desayuno Mexicano en nuestra cocina estilo hacienda, donde podrá encontrar desde tortillas hechas a mano, jugo de naranja recién exprimido, frutas frescas, panes mexicanos directos del horno y platillos hechos al momento.

*“Su Cocina” translated is Your Kitchen, in our hacienda style open kitchen is where we prepare your Mexican breakfast.
From handmade tortillas, freshly squeezed orange juice, garden fresh fruit, Homemade baked Mexican pastries and home cooked specialty Mexican breakfast delights.*

Buffet	\$40.00
Buffet para Niño / Kids Buffet	\$15.00
Continental Breakfast	\$30.00

Prices are Quoted in US Dollars and are Subject to 15% Service Charge and 16% Federal Tax

De la Panadería / From the Bakery

Canasta Tradicional de Pan Dulce \$12.00
Traditional Mexican Pastries
Extra Piece \$4.00

Donas Crujientes con Canela y Jalea de Moras \$13.00
Warm Doughnuts with Cinnamon and Berries Jam

Panqueques / Pancakes \$19.00
Waffles / Waffles \$21.00

To choose from the following:
Fruta Fresca de Temporada, Moras y Miel Maple
Seasonal Fresh Fruit, Mix of Berries and Maple Syrup

Compota de Manzana, Piñones, Miel Maple y Crema de Naranja
Apple Compote, Pine Nuts, Maple Syrup and Orange Sauce

Chocolate y Nueces, Ensalada de Frutos Rojos, Crema Batida y Salsa de Cacao
Chocolate Chips and Pecans, Berries Salad, Whipping Cream and Cocoa Sauce

Mora Azul, Plátano Caramelizado y Salsa de Nutella
Fresh Blueberries, Caramelized Banana and Nutella Sauce

Don Manuel's French Toast / Pan Frances \$21.00
Con Moras Mixtas Braseadas y Crema de Coco
Brioche Bread with Braised Mix of Berries and Coconut Sauce

Para Empezar Ligero / Light Beginnings

Fruta de Temporada de la Región, Queso Cottage o Yogurt y Miel de Agave \$12.00
Local Seasonal Fruit, Cottage Cheese or Yogurt and Lime Scented Agave Honey

Avena con Frutos Secos, Piloncillo y su Elección de Leche \$14.00
Steel Cut Oatmeal, Dried Fruits, Piloncillo with your Choice of Milk

Granola Hecha en Casa ó Cereal acompañados de Leche o Yogurt \$14.00
y su elección de Frutos Rojos o Fruta de Temporada
Homemade Granola or Cereal with Milk or Yogurt and your choice of Berries or Seasonal Fruit

Tazón de Yogurt con Vainilla de Papantla, Frutos Rojos ó \$16.00
Fruta de Temporada
Bowl of Papantla Vanilla Yogurt with Berries or Fresh Seasonal Fruit

Bagel de Salmón Ahumado, Queso Crema, Alcaparras y Limón Confitado \$21.00
Smoked Salmon Bagel with Cream Cheese, Capers and Confit Lemon

Sides: Granola \$5.00 Yogurt \$7.00 Berries \$8.00

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Huevos / Eggs

Acompañados con Tomates Rostizados, Papas y Frijoles Negros.

Con su Elección de Pan ó Tortilla

*Accompanied by Roasted Tomatoes, Potatoes and Black Beans,
with your Choice of Toast or Tortillas*

Dos Huevos al Gusto / Two Eggs Any Style \$18.00

Con su Elección de Tocino, Chorizo Casero, Jamón Selva Negra ó Salchicha
With your Choice of Bacon, Homemade Chorizo, Black Forest Ham or Sausage

Omelette de Tres Huevos / Local Organic Three Egg or EggWhite Omelette \$21.00

Carnes / Meats

Jamón, Tocino, Chorizo, Salmón Ahumado, Salchicha, Cangrejo ó Camarón
Ham, Bacon, Chorizo, Smoked Salmon, Sausage, Crab or Shrimp

Vegetales Orgánicos / Organic Vegetables

Espinaca, Espárrago, Tomate, Cebolla, Pimientos, Hierbas Frescas u Hongos
Spinach, Asparagus, Tomatoes, Onions, Bell Peppers, Fresh Herbs or Mushrooms

Quesos / Cheeses

Oaxaca, Monterrey Jack, Cheddar, Suizo o Panela
Oaxaca Cheese, Monterrey Jack, Cheddar, Swiss or Panela

Especialidades de México / Mexican Specialties

Huevos Rancheros, Tortilla de Maíz, Salsa Ranchera, Frijoles Refritos y Queso Oaxaca \$18.00
Huevos Rancheros, Corn Tortilla, Ranchera Salsa, Refried Beans and Oaxaca Cheese

Chilaquiles Rojos o Verdes con Huevos al Gusto, Crema, Cilantro y Queso Chiapaneco \$18.00
Red or Green Chilaquiles, Organic Eggs Any Style, Sour Cream, Cilantro and Cheese from Chiapas

Chile Poblano Relleno de Huevo Revuelto y Chorizo Casero, Salsa de Frijoles \$20.00
y Crema Fresca
Stuffed Poblano Chile with Scrambled Eggs and Chorizo, Black Bean Sauce and Sour Cream

Waffle-Sandwich con Huevo, Lomo Canadiense, Compota de Tomate, \$20.00
Salsa Mornay y Papas Crujientes tipo Provençal
Waffle Egg Sandwich with Canadian Bacon, Tomato Compote, Mornay Sauce and Provençal Crispy Potatoes

Cabo Benedictos, con su elección de Marlin Ahumado, Cangrejo ó Jamón Selva Negra \$22.00
Pan Brioche, Espinaca, Tomate Heirloom y Salsa Bearnaise
Cabo Benedicts with your Choice of Smoked Marlin, Crab Meat or Black Forest Ham, Brioche Bread, Spinach, Heirloom Tomato and Bearnaise Sauce

Huevos con Arrachera, Papa Hash Brown, Adobo de Chile Chipotle y Salsa \$23.00
Holandesa
Skirt Steak and Eggs, Hash Browns, Chile Chipotle Adobo and Hollandaise Sauce

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