

A large, light gray decorative scrollwork design on the left side of the page. It features a central vertical stem with several large, stylized leaves and multiple smaller scrolls and flourishes extending upwards and outwards. A long, thin scroll extends from the bottom of the stem towards the right edge of the page.

Don Manuel's

Breakfast Menu



Breakfast at “Su Cocina”

“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.

BREAKFAST PACKAGES

Continental Breakfast

To Include the Following:

- Local Seasonal Fresh Fruit
- Selection of Mexican Pastries, Butter and Homemade Marmalades
- Homemade Granola or Selection of Cereals, Choice of Milk
- Fresh Juice Selection, Orange, Grapefruit & Green Juice
- Regular or Decaf Coffee / Tea Selection

Traditional Mexican Breakfast / Buffet

To Include the Following:

- Local Seasonal Fresh Fruit
- Selection of Mexican Pastries, Butter and Homemade Marmalades
- Choose One Option from the Mexican Specialties or Eggs
- Fresh Juice Selection, Orange, Grapefruit & Green Juice
- Regular or Decaf Coffee / Tea Selection

FROM THE BAKERY

Basket of Traditional Mexican Pastries

Brioche French Toast

Berries and Coconut Sauce

Pancakes

Waffles

To Choose From the Following

(G.F. Pancake Batter Available)

- Seasonal Fresh Fruit, Berries and Maple Syrup
- Nuts and Plantain Compote, Peanut Butter and Maple Syrup
- Chocolate and Pecans, Berries Salad and Whipping Cream
- Blueberries, Caramelized Strawberry and Cacao Nibs Agave Nectar
- Matcha, Chia Pudding, Seasonal Fruit and Ginger Agave Nectar

LIGHT BEGINNINGS

Steel Cut Oatmeal

Dried Fruits, Piloncillo and Choice of Milk

Cereal or Granola

Milk or Yogurt

Bowl of Papantla Vanilla Yogurt

Berries or Seasonal Fruit

Seasonal Fruit

Cottage or Yogurt and Agave Honey

Açai & Goji Bowl

Berries, Chia Pudding, Seasonal Fruits and Puffed Quinoa

Cold Smoked Salmon

Cream Cheese Bagel, Capers and Preserved Lemon

EGGS

Accompanied with Roasted Tomatoes, Potatoes and Black Beans with Your Choice of Toast or Tortillas

Two Eggs Any Style

Your Choice Of Bacon, Homemade Chorizo, Ham or Sausage

Three Eggs or White Eggs Omelette

- **Meats:** Black Forest Ham, Bacon, Chorizo, Smoked Salmon, Sausage, Crab or Shrimp
- **Organic Vegetables:** Spinach, Asparagus, Tomatoes, Bell Peppers, Fresh Herbs, Mushrooms or Onions
- **Cheeses:** Oaxaca Cheese, Monterey Jack, Cheddar, Swiss or Panela

MEXICAN SPECIALTIES

Huevos Rancheros

Corn Tortilla, Salsa Ranchera, Refried Beans and Fresh Cheese

Red or Green Chilaquiles

Organic Eggs Your Style, Sour Cream, Cilantro and Cheese

Egg Sandwich

Turkey Ham, Grilled Tomatoes, Provolone and Pickled Jalapeño Mayonnaise

Avocado Toast

Poached Eggs, Grilled Sourdough and Creamy Poblano Sauce

Scrambled Eggs Burrito with Chorizo

Oaxaca Cheese, Morita Sauce and Guacamole

“Chile Relleno”

Stuffed with Scramble Eggs, Shrimps and Melted Cheese

Cabo Benedicts With Your Choice Of

Smoked Marlin, Crab Meat or Black Forest Ham, Brioche, Poached Eggs, Spinach, Tomato Confit and Bearnaise Sauce

SIDES

Toast

Sweet Roll

Refried Beans

Hash Brown Potatoes

Roasted Potatoes

Roasted Tomatoes

Ham

Homemade Chorizo

Bacon

Sausage