

Breakfast is from 7 am to 11 am.
All prices in mexican pesos, tax included.
Tip not included.



FRUIT BOWL 🌿

Papaya + melon + pineapple + watermelon + banana + kiwi + homemade granola + orange and anise honey

\$120

YOGURTH & BLUEBERRIES 🌿

Linseed + amaranth + wheat flakes + dried fruits muesli + natural yogurth + blueberries

\$130

"MATCHIA" PUDDING 🌿🌿

Chia seeds + "matcha" tea + homemade oat milk + kiwi

OVERNIGHT OATS WITH QUINOA SEEDS 🌿🌿

Vanilla soaked oatmeal + quinoa seed + candied walnuts

- Apple or banana •
- Coconut milk or almond milk

FRENCH TOAST 🌿

Brioche + walnut compote + red berries and cardamom

\$135

AMARANT AND COCONUT PANCAKES 🌿

Banana + maple syrup + berries and homemade hazelnut cream with cocoa

\$135

CIABATTA WITH PUMPKIN 🌿🌿

Roasted pumpkin + avocado + onion + arugula + tomato sauce

\$135

- Goat cheese

CIABATTA WITH SERRANO HAM

Basil butter + fresh mozzarella cheese + tomato + organic arugula + Iberian serrano ham + "chile de arbol" oil

\$145

SALMON TOAST

Cream cheese + parsley + capers + serrano chili + cured salmon

\$145

APPLE + BACON TOAST

Coconut flour bread + cream cheese + apple + agave honey + crispy bacon

\$130

AVOCADO + EGG TOAST 🌿

Black brioche + avocado + hardboiled egg + tomato + pickled pepper + chili flakes

\$145

FRIED EGG

Creole corn tostada + avocado puree + egg + bacon + serrano chili + radish + tanned onion

\$130

ASPARAGUS OMELETTE 🌿

Asparagus + fresh mozzarella cheese + avocado + "molcajetada" sauce & seeds bread

\$145

GREEN CHILAQUILES 🌿🌿

Corn "tortillas" + green sauce + vegan seeds cheese + beans + avocado + purple cabbage + coriander

\$125

- Chicken or eggs

\$155

BEANS & "HOJA SANTA" TETELA 🌿🌿

Stuffed corn "gordita" + beans + "hoja santa" + "molcajetada" sauce + avocado puree

\$125

RED ENCHILADAS 🌿🌿

Mushrooms tinga + chile guajillo sauce + cotija cheese of almonds + potato + carrot

\$145

Vegetarian 🌿
Vegan 🌿🌿