




HEALTHY AWAKENING

<p> Blanca Blue Sunrise (5 oz) \$180  Mango Compote, Sweet Cous-Cous, Homemade Granola, Berries, Passion Fruit, Guava</p>	<p> Seasos Fruit (5 oz) \$120 Plain Yogurt, Homemade Granola, Lime Sorbet</p>
<p> Oatmeal (5 oz) \$140 Almonds, Linseed, Caraway, Raisins, Berries Milk to choose: Whole · Soy · Almond</p>	<p> Avocado Trilogy Toast (3 pcs) \$180  Smoked Salmon, Tofu and Tomato Pesto</p>



SANDWICHES & BREAD

<p> Smoked Salmon Bagel (3 oz) \$300 Smoked Salmon 4oz, Tomato Bagel, Cream Cheese, Capers, Cambray Onion, Lime</p>	<p> Wrap Vegetarian (5 oz) \$220  Roasted Lettuce, Provolone Cheese, Zucchini, Carrot, roasted Tomato</p>
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SPECIALITIES

<p> Egg and Beef \$300  Smoked Short Rib 6oz, Fried Eggs 2pcs, Potato Farm, Asparagus, Pork Rinds sauce</p>	<p> Eggs Florentina (2 pcs) \$140 Beef Sausage, Bechamel Sauce, Parmesan Cheese, Spinach</p>
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CLASSIC

<p> Egg Any Style (2 pcs) \$160  Hash Brown Potato, Butter Vegetables</p>	<p>Omelette Any Style (2 pcs) \$160 Hash Brown Potato, Butter Vegetables</p>
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Sides:

- Pork Sausage (4 oz)
- Flank Steak (4 oz)
- Bacon (4 oz)
- Chicken (4 oz)
- Egg (2 pcs)
- Avocado

WAFFLES

<p> Waffle (1 pc) \$200  Mascarpone Cream Cheese, Berries, Candied Nut, Caramel Ice Cream</p>

MEXICAN FLAVORS

<p> Blanca Blue Chilaquiles (6 pcs) \$160  Chicken Breast 4oz, Creamy Poblano and Pasilla Pepper Sauce, Mushroom, Cream, Cotija Cheese</p>	<p> Shredded Beef (4 oz) \$300  Guajillo Pepper and Chipotle Sauce, Flour Tortilla, Refried Beans</p>
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Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.

-  FISH
-  SEAFOOD
-  VEGAN
-  VEGETARIAN
-  GLUTEN FREE
-  SPICY

Prices are in Mexican pesos and include taxes.
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.