

MEXICAN CUISINE

CLASSICS		— EGG SPECIALITIES —	
Fruit Platter Papaya, Honeydew, Watermelon, Pineapple, Honey, House Granola, Cottage Cheese	\$160	 Poached with Green Sauce 2pcs Beans with Avocado Leaf, Maize Dough, Pressed Pork 	\$2
& <mark>Blanca Blue Sunrise</mark> Greek Yogurt, Green Apple, Guava, Banana, Berries, House Granola	\$200	Steak & Egg Tampiqueña <i>602</i> Guacamole, Refried Beans, Quesadilla	\$3
Pancakes <i>3pcs</i> or Waffles <i>3pcs</i> Natural, Banana or Chocolate	\$200	 Rancheros 2pcs Red Sauce, Potatoes, Roasted Baby Scallions 	\$2
Berries, Maple Syrup		Shredded 10z, Guajillo Pepper Sauce,	\$2
French Toast <i>2pc</i> Apple Sauce, Whipped Cream	\$210	Refried Beans, Homemade Tortillas	
Coats Almonds, Linseed, Caraway, Raisins, Berries	\$200	Molletes Trilogy Crispy White Bread, Pork Rind 202, Sausage202, Egg	\$2
• Milk • Soy • Almond • Water Smoked Salmon Bagel <i>302</i>	\$240	 Aztec Crepe 2pcs Egg, Sausage, Squash Blossom, Goat Cheese, Coriander, Gratinated Cheese Sauce 	\$2
Cream Cheese with Fennel, Egg, Organic Lettuce, Tomatoes, Capers, Shallots		 Poached with Crab Meat 40z Poblano Pepper Sauce 	\$2
—— MEXICAN BAKERY —		Benedict	\$2
Assorted Morning Pastries 6 pieces	\$160	Canadian Bacon 202 or Smoked Salmon 202 📀 Asparagus, Tomato, Roasted Mushrooms	
Baker's Basket 6 pieces Selection of Artisanal Bread and Toast Homemade Jam and Butter	\$160	TAFER Croissant Egg Frittata, Salmon 202, Spinach, Tomato, Salad, Sour Curd with Coriander and Chives	\$2
MEXICAN TRADITIONS		—— EGGS ANY STYLE —	
 Chilaquiles Green or Red Sauce Egg 2pcs or Chicken 4oz Cheese, Sour Cream, Onion, Coriander, Avocado 	\$230	 Omelette/Fried/Poached or Scrambled 2pcs Your Selection of Ingredients: Tomato · Onion · Jalapeño Pepper · Bell Pepper Spinach · Mushrooms · Turkey Ham 2oz Cheese: Panela / Mozzarella / Oaxaca 	\$2
Enfrijoladas <i>3pcs</i> Mulato Pepper, Mushrooms, Ranchero Cheese, Sour Cream, Avocado	\$230	Acompanied by: Hash Brown, Tomatoes, Roasted Mushrooms, Assorted Sauces	
Chicken Enchiladas <i>4oz</i> Green or Red Sauce Cheese, Sour Cream, Onion, Coriander, Avocado	\$230	GOURMET CULINARY Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.	

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.