




Life Begins After A Coffee

<p>ICED COFFEE(355 ml)  180</p> <p>Caramel / Capuchino Frappe Iced Matcha Soy Iced Moka Iced Latte Cold Brew</p>	<p>COFFEE COCKTAILS</p> <p>ESPRESSO TONIC (355 ml) 180 Coffee & Tonic Water Café & Agua Tónica</p> <p>DI CIOCCOLATO(180 ml) 260 Averna 43 Liquor Coffee Chocolate Syrup, Cinnamon Anise Cream Averna,Licor 43,Jarabe de Chocolate/Cafe Canela Crema de Anis</p> <p>BAILEYS BANANA COFFEE FRAPPE(355 ml) 260 Baileys,Coffee, Half & Half & Banana Baileys,Café & Plátano</p>	<p>1921 AGAVE COLD(355 ml)  260 Tequila Cream, Coffee Agave Syrup,Vanilla Crema de Tequila, Café, Miel de Agave, Vainilla</p> <p>PREMIUM MIMOSA </p> <p>MIMOSA MOUSAI(75ml) 640 Moët & Chandon,Orange Juice</p> <p>JENNY BERRY MIMOSA(150 ml) 640 Moët & Chandon, Orange Juice & Wild Berrys Puree</p> <p>BELLINI MOUSAI(75 ml) 640 Moët & Chandon, Orange Juice Peach Puree</p>
<p>COFFEE(255 ml) </p> <p>Americano 120 Espresso 120 Cortado 140 Macciato 120 Latte 120 Capuchino 120 Moka 160</p>		

Smoothies & Healing Infusion

<p>SMOOTHIES 260</p> <p>Tropical Trail(355 ml) Banana, Mango, Passion Fruit, Milk & Coconut Cream Plátano, Mango, Maracuyá,Leche & Crema de Coco</p> <p>Berry Sip(355 ml) Blueberry, Blackberry, Apple Almond Milk, Honey, Cashews Nuts Mora azul, Zarzamora, Manzana Leche de Almendra, Miel, Nuez de la India</p> <p>Nature's Caress(355 ml) Soy Milk, Agave Syrup, Matcha Avocado Leche de Soya, Miel de Agave Matcha & Aguacate</p> <p>Tropic Refuge(355 ml) Pineapple, Kiwi, Basil, Green Apple & Pineapple Juice Piña. Kiwi, Albahaca, Manzana Verde & Jugo de Piña</p>	<p>Refreshing Joy(355 ml) Melon, Papaya, Guava Orange Juice Melón, Papaya, Guayaba Jugo de Naranja</p> <p>Fruit Delirium(355 ml) Carrot, Beetroot, Red Apple,Agave Syrup,Orange Juice Zanahoria, Betabel, Manzana Roja, Miel de Agave & Jugo de Naranja</p> <p>Taste of the Forest(355 ml) Spinach, Celery, Ginger, Banana & Pineapple Juice Espinaca, Apio, Jengibre, Plátano & Jugo de Piña</p> <p>Golden Milk(355 ml) Almond Milk, Turmeric, Ghee Cinnamon, Cardamom, Nutmeg Leche de Almendra, Cúrcuma Ghee, Canela, Cardamomo, Nuez Moscada</p>	<p>HEALING INFUSION 180</p> <p>Despertar(45 ml) Pineapple, Honey, Turmeric Green Chalk, Lemon Piña, Miel, Cúrcuma, Tizana Verde, Limón Amarillo</p> <p>Ruby Red(45 ml) Grapefruit Infusion Strawberry, Blueberry Spirulina Infusión de Toronja, Fresa Mora azul, Espirulina</p>
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Premium Culinary  20% Discount applies
for All-Inclusive and Meal Plan Prices are in
Mexican pesos and include taxes.

Premium Culinary 20% Descuento
para All-Inclusive y Meal Plan
Precios en pesos mexicanos e
incluyen impuestos.

CLASSICS

PASTRIES (pc)	55
FRUIT PLATTER (150g)  	260
Papaya, Honeydew, Watermelon, Pineapple, Berries	
BIRCHER MUESLI (160g) 	280
Oatmeal, Apple, Cranberries, Almonds, Granola Soy Milk, Almond Milk, Water	
PANCAKES (3pc)	280
Natural, Banana, Chocolate, Blueberry or Gluten Free	
FRENCH TOAST (2pc)	280
Whipped Cream, Apple Compota, Berries	
PARFAIT (150g) 	260
Green Parfait Homemade Granola, Kiwi Compota, Greek Yogurt	
OATMEAL (160g) 	260
Almonds, Linseed, Caraway, Raisins, Berries Milk to choose: Whole, Soy, Almond	

MORNING DELIGHTS

AVOCADO TOAST (1pc)	210
Avocado, Soybean Sprout, Cherry Tomato, Pesto, Loaf Bread Option: Poached Egg 1pc, Salmon 65g, Canadian Ham 40g	
BERRY SWEET CREPE (2pc)	340
Vanilla Ice Cream, Red Berries, Hazelnut Cream	
SMOKED SALMON BAGEL (160g) 	395
Cream Cheese, Capers, Cherry Tomato, Red Onion, Boiled Egg	
CROQUE MADAME (200g)	320
Ham Sandwich, Melted Cheese Sauce, Fried Egg	


EGG SPECIALITIES

OMELETTE FRIED POACHED  SCRAMBLED (180g)	360
Your Selection of Ingredients:	
• Tomato • Onion • Bacon • Bell Pepper • Serrano Pepper • Poblano Chili	
• Spinach • Mushrooms • Ham • Sausage	
Cheese: Mozzarella Oaxaca Gouda Goat Pepper Jack	
Accompanied by: House Potato, Cherry Tomato, Roasted Mushrooms, Asparagus, Assorted Sauces	

MEXICAN SPECIALTIES

CHILAQUILES CLASSIC (180g) 	280
Corn Tortilla, Red, Green or Poblano Pepper Cream Sauce ADD: Beef, Chicken or Egg	380
VEGGIE FAJITA TACOS (3pc) 	210
Carrot, Zucchini, Eggplant, Onion, Guacamole Pico de Gallo	
"MACHACA" (200g) 	550
Shredded dry Beef, Red Sauce, Serrano Pepper, Fried Beans, Tortillas	
ENFRIJOLADAS (3pc)	410
Corn Tortilla, stuffed with chicken, bathed in Peruvian Bean and Guajillo Sauce, cream and Cheese	
QUESADILLA TRILOGY (3pc)	460
Hand Made corn Tortilla, Mushroom, Chicken, Birria	

SPECIALITIES

BENEDICT (180g) 	410
Canadian Bacon or Smoked Salmon	
FLORENTINE (190g)	360
Poached Eggs, Muffin, Bacon, Creamy Spinach Sauce	
MOTULEÑOS (150g) 	280
Corn Tortilla, Ranchera Sauce, Plantain, Ham Green Peas, Refried Beans, Cream	
RANCHEROS (120g)  	280
Corn Tortilla, Fried Eggs, Red Chili Sauce Fresh Cheese, Onions, Coriander	
PORTOBELLO CAPRESE (1pc) 	260
Tofu and Almond Cream, Cherry Tomato Spinach, Ranchera Sauce	
BREAKFAST BURRITO (150g)	360
• Scrambled Eggs, Fried Beans, Gouda Cheese • Veggie option: Coriander Rice, Pico de Gallo, Avocado Gouda Cheese, Refried Beans	
POACHED WITH CRAB MEAT (110g)  	380
Poblano Pepper Sauce	





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.

CLASICOS

PAN DULCE (pza)	55
PLATO DE FRUTAS(150gr)  	260
Papaya, Melón Verde, Sandía, Piña, Frutos Rojos	
BIRCHER MUESLI(160gr) 	280
Avena, Manzana, Arándanos, Almendras, Granola Leche, Soya, Almendra, Agua	
HOT CAKES(3 pza)	280
Naturales, Plátano, Chocolate, Blueberry o Gluten Free	
PAN FRANCÉS(2pza)	280
Crema Batida, Compota de Manzana, Frutos Rojos	
PARFAIT(150gr) 	260
Parfait Verde Granola Casera, Compota de Kiwi Yogurt Griego	
AVENA CALIENTE (160gr) 	260
Frutos Rojos, Arándanos, Leche a elegir: Entera, Soya Almendras	

DELICIAS DE LA MAÑANA

TOSTADO DE AGUACATE(1pza)	210
Germinado de Soya, Tomates Cherry, Pesto, Pan de Hogaza Opción: Huevo Pochado 1pza, Salmón 65g Lomo Canadiense 40g	
CREPA DE FRUTOS ROJOS(2pza)	340
Helado de vainilla ,Crema de Avellana	
BAGEL DE SALMÓN AHUMADO(160gr) 	395
Queso Crema, Alcaparrón, Tomate Cherry, Pesto Cebolla Morada, Huevo Cocido	
CROQUE MADAME (200 gr)	320
Sándwich con Jamón, Salsa de Quesos, Huevo Frito	

HUEVOS AL GUSTO

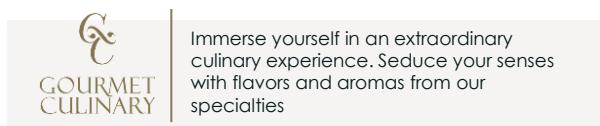
OMELETTE FRITOS  	360
POCHADOS REVUELTOS (180gr)	
Ingredientes a su elección:	
• Jitomate • Cebolla • Tocino • Pimiento • Chile Serrano	
• Chile Poblano • Espinaca • Champiñón • Jamón • Salchicha	
Queso: Mozzarella Oaxaca Gouda Cabra Pepper Jack	
Acompañados de Papas de la Casa,, Tomate Cherry	
Champiñones Rostizados, Espárrago, Diversas Salsas	

ESPECIALIDADES MEXICANAS

CHILAQUILES CLASICOS (180gr) 	280
Salsa Roja, Verde o Cremosa de Poblano Agregar : Arrachera, Pollo, Huevo	380
TACOS DE FAJITA VEGETARIANO (3pza) 	210
Zanahoria, Calabacín, Berenjena, Cebolla, Guacamole Pico de Gallo	
"MACHACA" (200 gr) 	550
Machaca, Salsa Ranchera, Chile Serrano Frijoles Refritos, Tortillas	
ENFRIJOLADAS(3 pza)	410
Tortilla de Maíz, rellena de pollo, bañados en Salsa de Frijol Peruano y Guajillo, Crema y Queso	
TRILOGÍA DE QUESADILLAS(3 pza)	460
Tortilla de maíz Hecha a Mano, Champiñón, Tinga de Pollo, Birria	

ESPECIALIDADES

BENEDICTINOS (180 gr) 	410
Lomo Canadiense o Salmón Ahumado	
FLORENTINOS (190 gr)	360
Huevos Pochados, Tocino, Muffin Salsa Cremosa con Espinaca	
MOTULEÑOS (150 gr) 	280
Tortilla de Maíz, Salsa Ranchera, Plátano Macho Jamón, Chicharo, Frijoles Refritos, Crema	
RANCHEROS (120 gr)  	280
Tortilla de Maíz, Huevos Fritos, Salsa Roja Queso Fresco, Cebolla, Cilantro	
PORTOBELLO CAPRESE 	260
Crema de Tofu y Almendras, Tomate Cherry, Espinacas Salsa Ranchera	
BURRITO DESAYUNO(150 gr)	360
Huevo Revuelto, Frijoles Refritos, Queso Gouda • Opción Vegetariana: Arroz al Cilantro, Pico de Gallo Aguacate, Queso Gouda, Frijoles Refritos	
POCHADOS CON CANGREJO (110 gr)  	380
Holandesa de Chile Poblano	



Precios en pesos mexicanos e incluyen impuestos.
Aviso: El consumo de carnes, aves, mariscos o huevos crudos o poco cocinados, o leche no pasteurizada puede aumentar su riesgo de enfermedades transmitidas por los alimentos.