



Life Begins After A Coffee

ICED COFFEE (355 ml) 180

Caramel / Capuchino Frappe
Iced Matcha Soy
Iced Moka
Iced Latte
Cold Brew

COFFEE (255 ml)

Americano 130
Espresso 130
Cortado 150
Macciato 160
Latte 160
Capuchino 160
Moka 160
Matchalatte 160
Café de Olla 180
Chocolate Mexicano 180

COFFEE COCKTAILS

ESPRESSO TONIC (355 ml)
Coffee & Tonic Water
Café & Agua Tónica

DI CIOCCOLATO (180 ml)
Averna 43 Liquor Coffee
Chocolate Syrup, Cinnamon
Anise Cream
Averna, Licor 43, Jarabe de
Chocolate/Café Canela
Crema de Anis

**BAILEYS BANANA COFFEE
FRAPPE** (355 ml)
Baileys, Coffee, Half & Half &
Banana
Baileys, Café & Plátano



210

280

340

1921 AGAVE COLD (355 ml) 360

Tequila Cream, Coffee
Agave Syrup, Vanilla
Crema de Tequila, Café, Miel
de Agave, Vainilla

PREMIUM MIMOSA

MIMOSA MOUSAI (75ml) 640
Moët & Chandon, Orange
Juice

JENNY BERRY MIMOSA (150 ml) 640
Moët & Chandon, Orange
Juice & Wild Berrys Puree

BELLINI MOUSAI (75 ml) 640
Moët & Chandon, Orange Juice
Peach Puree

Smoothies & Healing Infusion

SMOOTHIES 310

Tropical Trail (355 ml)
Banana, Mango, Passion Fruit, Milk
& Coconut Cream
Plátano, Mango, Maracuyá, Leche
& Crema de Coco

Berry Sip (355 ml)
Blueberry, Blackberry, Apple
Almond Milk, Honey, Cashews
Nuts
Mora azul, Zarzamora, Manzana
Leche de Almendra, Miel, Nuez
de la India

Nature's Caress (355 ml)
Soy Milk, Agave Syrup, Matcha
Avocado
Leche de Soya, Miel de Agave
Matcha & Aguacate

Tropic Refuge (355 ml)
Pineapple, Kiwi, Basil, Green
Apple & Pineapple Juice
Piña, Kiwi, Albahaca, Manzana
Verde & Jugo de Piña

Refreshing Joy (355 ml)
Melon, Papaya, Guava
Orange Juice
Melón, Papaya, Guayaba
Jugo de Naranja

Fruit Delirium (355 ml)
Carrot, Beetroot, Red
Apple, Agave Syrup, Orange Juice
Zanahoria, Betabel, Manzana
Roja, Miel de Agave & Jugo de
Naranja

Taste of the Forest (355 ml)
Spinach, Celery, Ginger, Banana
& Pineapple Juice
Espinaca, Apio, Jengibre, Plátano
& Jugo de Piña

HEALING INFUSION 180

Despertar (45 ml)
Pineapple, Honey, Turmeric
Green Chalk, Lemon
Piña, Miel, Cúrcuma, Tizana
Verde, Limón Amarillo

Ruby Red (45 ml)
Grapefruit Infusion
Strawberry, Blueberry
Spirulina
Infusión de Toronja, Fresa
Mora azul, Espirulina

Agregue Proteína
Add Protein

 10 USD

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

CHEFS SIGNATURE HOUSE BAKED BREAD(pc)	65
PASTRIES (pc)	60
FRUIT PLATTER(150g)  	265
Papaya, Honeydew, Watermelon, Pineapple, Berries	
BIRCHER MUESLI (160g) 	320
Oatmeal, Apple, Cranberries, Almonds, Granola Soy Milk, Almond Milk, Yogurt	
WAFLES (2pc)	360
Red Berries, Banana	
PANCAKES(3pc)	380
Natural, Banana, Chocolate, Blueberry or Gluten Free	
FRENCH TOAST(2pc)	380
Whipped Cream, Apple Compote, Berries	
PARFAIT(150g) 	340
Green Parfait Homemade Granola, Kiwi Compote Greek Yogurt	
OATMEAL(160g) 	320
Almonds, Linseed, Caraway, Raisins, Berries Milk to choose: Whole, Soy, Almond, Light, Lactose-Free	

MORNING DELIGHTS

AVOCADO TOAST(1pc)	310
Avocado, Alfalfa Sprout, Cherry Tomato Option: Poached Egg 1pc, Salmon 65g, Canadian Ham 40g	
HAZELNUT CREAM CREPE(2pc)	420
Vanilla Ice Cream, Red Berries	
CAJETA CREPE(2pc)	420
Stuffed with Caramel and Cream Cheese, Peaches and Cotija Cheese Foam	
SMOKED SALMON BAGEL (160g) 	420
Cream Cheese, Capers, Cherry Tomato, Red Onion, Boiled Egg	
CROQUE MADAME (200g)	420
Ham Sandwich, With sourdough bread, Three Cheese Sauce Fried Egg	

EGG SPECIALITIES

OMELETTE FRIED POACHED 	365
SCRAMBLED (180g)	
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, Martajada Sauce	

MEXICAN SPECIALTIES

VEGAN TLACOYO  	360
Corn Tortilla Stuffed With Refried Black Beans, Accompanied by Mushroom Chorizo and Purslane Salad	
CHILAQUILES CLASSIC (180g) 	365
Corn Tortilla, Red, Green or Poblano Pepper Cream Sauce ADD: Beef, Chicken or Egg	410
VEGGIE FAJITA TACOS (3pc) 	280
Carrot, Zucchini, Eggplant, Onion, Guacamole Pico de Gallo	
"MACHACA" (30g) 	550
Shredded dry Beef, Egg, Red Sauce, Serrano Pepper Fried Beans, Tortillas	
ENFRIJOLADAS (3pc)	460
Corn Tortilla, Stuffed With Chicken, Bathed in Peruvian Bean and Guajillo Sauce, Cream and Cheese	
ENMOLADAS (3pc) 	460
Corn Tortilla Stuffed With Chicken Bathed in Mole Poblano	
QUESADILLA TRILOGY(3pc)	460
Hand Made corn Tortilla, Mushroom, Chicken, Birria	
CHILE RELLENO DE HUITLACOCHÉ  	460
Poblano Pepper Stuffed With Huitlacoche Mushroom on Pork Rind Sauce	

SPECIALITIES

EGGS BENEDICT (180g) 	480
Canadian Bacon or Smoked Salmon	
FLORENTINE (190g)	460
Poached Eggs, Muffin, Bacon, Creamy Spinach Sauce	
RANCHEROS (120g)  	365
Corn Tortilla, Fried Eggs, Red Chili Sauce Fresh Cheese, Onions, Coriander	
VEGAN MACHACA  	340
Baked Mushrooms, Sautéed With Serrano Pepper Poblano And Hydrated Onions With Ranchero Sauce	
BREAKFAST BURRITO (150g)	460
• Scrambled Eggs, Fried Beans, Gouda Cheese • Veggie option: Coriander Rice, Pico de Gallo, Avocado Gouda Cheese, Refried Beans	

PREMIUM CULINARY

EGGS BENEDICT WITH CRAB MEAT(110g)   	560
Hollandaise Sauce	
LOBSTER OMELET  	580
Bathed in lobster bisquet, fried onion and asparagus	

Premium Culinary  20% Discount for All-Inclusive and Meal Plan
Prices in Mexican pesos and include taxes.
15% service charge will be added

 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.



Immerse yourself in an extraordinary
culinary experience. Seduce your
senses
with flavors and aromas from our
specialties

CLÁSICOS

PAN CASERO DEL CHEF(pza)	65
PAN DULCE (pza)	60
PLATO DE FRUTAS(150gr)  	265
Papaya, Melón Verde, Sandía, Piña, Frutos Rojos	
BIRCHER MUESLI(160gr) 	320
Avena, Manzana, Arándanos, Almendras, Granola Leche, Soya, Almendra, Yogurt	
WAFLES (2 pza)	360
Frutos rojos, plátano	
HOT CAKES (3 pza)	380
Naturales, Plátano, Chocolate, Blueberry o Gluten Free	
PAN FRANCÉS(2pza)	380
Compota de Manzana, Frutos Rojos	
PARFAIT(150gr) 	340
Parfait Verde Granola Casera, Compota de Kiwi Yogurt Griego	
AVENA CALIENTE (160gr) 	320
Frutos Rojos, Arándanos, Leche a elegir: Entera, Soya Almendras, Light, Deslactosada, Agua	

DELICIAS DE LA MAÑANA

TOSTADO DE AGUACATE(1pza)	310
Geminado de Alfalfa, Tomates Cherry, Pan de Hogaza Opción: Huevo Pochado 1pza, Salmón 65g Lomo Canadiense 40g	
CREPA DE CREMA DE AVELLANA(2pza)	420
Helado de vainilla ,Frutos Rojos	
CREPA DE CAJETA (2pza)	420
Rellenas de cajeta y queso crema, duraznos y espuma de queso Cotija	
BAGEL DE SALMÓN AHUMADO(160gr) 	420
Queso Crema, Alcaparrón, Tomate Cherry, Pesto Cebolla Morada, Huevo Cocido	
CROQUE MADAME (200 gr)	420
Sándwich con Jamón, Con Pan de Masa Madre, Salsa de Tres Quesos, Huevo Frito	

HUEVOS AL GUSTO

OMELETTE FRITOS  	365
POCHADOS REVUELTOS (180gr)	
Ingredientes a su elección:	
• Jitomate • Cebolla • Tocino • Pimiento • Chile Serrano	
• Espinaca • Champiñón • Jamón • Salchicha	
Queso: Mozzarella Oaxaca Gouda Cabra Pepper Jack	
Acompañados de Papas de la Casa,, Tomate Cherry	
Champiñones Rostizados, Espárrago, Salsa Martajada	

ESPECIALIDADES MEXICANAS

TLACOYO VEGANO  	360
Tortilla de maíz rellena de frijol negro refrito, acompañada de chorizo de champiñón y ensalada de verdolagas	
CHILAQUILES CLASICOS (180gr) 	365
Salsa Roja, Verde o Cremosa de Poblano	410
Agregar : Arrachera, Pollo, Huevo	
TACOS DE FAJITA VEGETARIANO (3pza) 	280
Zanahoria, Calabacín, Berenjena, Cebolla, Guacamole Pico de Gallo	
"MACHACA" (30 gr) 	550
Machaca, Huevo,Salsa Ranchera, Chile Serrano Frijoles Refritos, Tortillas	
ENFRIJOLADAS(3 pza)	460
Tortilla de Maíz, rellena de pollo, bañados en Salsa de Frijol Peruano y Guajillo, Crema y Queso	
ENMOLADAS (3 pza) 	460
Tortilla de maíz rellena de pollo bañadas con mole poblano	
TRILOGÍA DE QUESADILLAS(3 pza)	460
Tortilla de maíz Hecha a Mano, Champiñón, Tinga de Pollo, Birria	
CHILE RELLENO DE HUITLACOCHÉ  	460
Chile poblano relleno de hongo huitlacoche sobre salsa de chicharrón	

ESPECIALIDADES

HUEVOS BENEDICTINOS(180 gr) 	480
Lomo Canadiense o Salmón Ahumado	
FLORENTINOS (190 gr)	460
Huevos Pochados, Tocino, Muffin Salsa Cremosa con Espinaca	
RANCHEROS (120 gr)  	365
Tortilla de Maíz, Huevos Fritos, Salsa Roja Queso Fresco, Cebolla, Cilantro	
MACHACA VEGANA  	340
Setas homeadas, salteadas con chile serrano, poblano y cebollas hidratadas con salsa ranchera	
BURRITO DESAYUNO(150 gr)	460
Huevo Revuelto, Frijoles Refritos, Queso Gouda • Opción Vegetariana: Arroz al Cilantro, Pico de Gallo Aguate, Queso Gouda, Frijoles Refritos	

PREMIUM CULINARY

HUEVOS BENEDICTINOS CON CANGREJO(110 gr)   	560
Salsa Holandesa	
OMELETTE DE LANGOSTA  	580
Bañado en bisquet de langosta, cebolla frita y espárragos	

Premium Culinary  20% Descuento para All-Inclusive y Meal Plan
Precios en pesos mexicanos e incluyen impuestos.
15% de cargo por servicio será agregado

 PESCADO  MARISCOS  VEGANO  VEGETARIANO  SIN GLUTEN  PICANTE

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.

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extraordinary
culinary experience.
Seduce your senses
with flavors and aromas
from our specialties