



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 130
Latte 130
Capuchino 130
Moka 160
Matchalatte 160
Café de Olla 160

COFFEE COCKTAILS

ESPRESSO TONIC (355 ml) 190
Coffee & Tonic Water
Café & Agua Tónica

DI CIOCCOLATO (180 ml) 280
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) 280
Baileys, Coffee, Half & Half &
Banana
Baileys, Café & Plátano



190

280

280

1921 AGAVE COLD (355 ml)  320
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 280

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) 60	
PASTRIES (pc)	55
FRUIT PLATTER (150g)  	265
Papaya, Honeydew, Watermelon, Pineapple, Berries	
BIRCHER MUESLI (160g) 	280
Oatmeal, Apple, Cranberries, Almonds, Granola Soy Milk, Almond Milk, Yogurt	
WAFLES (2pc)	360
Red Berries, Banana	
PANCAKES (3pc)	360
Natural, Banana, Chocolate, Blueberry or Gluten Free	
FRENCH TOAST (2pc)	360
Whipped Cream, Apple Compote, Berries	
PARFAIT (150g) 	320
Green Parfait Homemade Granola, Kiwi Compote Greek Yogurt	
OATMEAL (160g) 	290
Almonds, Linseed, Caraway, Raisins, Berries Milk to choose: Whole, Soy, Almond, Light, Lactose-Free	

MORNING DELIGHTS

AVOCADO TOAST (1pc)	240
Avocado, Alfalfa Sprout, Cherry Tomato Option: Poached Egg 1pc, Salmon 65g, Canadian Ham 40g	
HAZELNUT CREAM CREPE (2pc)	360
Vanilla Ice Cream, Red Berries	
CAJETA CREPE (2pc)	360
Stuffed with Caramel and Cream Cheese, Peaches and Cotija Cheese Foam	
SMOKED SALMON BAGEL (160g) 	395
Cream Cheese, Capers, Cherry Tomato, Red Onion, Boiled Egg	
CROQUE MADAME (200g)	380
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  	310
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	
VEGGIE FAJITA TACOS (3pc) 	280
Carrot, Zucchini, Eggplant, Onion, Guacamole Pico de Gallo	
"MACHACA" (200g) 	550
Shredded dry Beef, Egg, Red Sauce, Serrano Pepper, Fried Beans, Tortillas	
ENFRIJOLADAS (3pc)	425
Corn Tortilla, Stuffed With Chicken, Bathed in Peruvian Bean and Guajillo Sauce, Cream and Cheese	
ENMOLADAS (3pc) 	425
Corn Tortilla Stuffed With Chicken Bathed in Mole Poblano	
QUESADILLA TRILOGY (3pc)	460
Hand Made corn Tortilla, Mushroom, Chicken, Birria	
CHILE RELLENO DE HUITLACOCHÉ  	410
Poblano Pepper Stuffed With Huitlacoche Mushroom on Pork Rind Sauce	

SPECIALITIES

BENEDICT (180g) 	460
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	
POACHED WITH CRAB MEAT (110g)  	480
Poblano Pepper Sauce	


GOURMET
CULINARY

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.

CLÁSICOS

PAN CASERO DEL CHEF (pza) 60

PAN DULCE (pza) 55

PLATO DE FRUTAS (150gr) 265
 Papaya, Melón Verde, Sandía, Piña, Frutos Rojos

BIRCHER MUESLI (160gr) 280
 Avena, Manzana, Arándanos, Almendras, Granola
 Leche, Soya, Almendra, Yogurt

WAFLES (2 pza) 360
 Frutos rojos, plátano

HOT CAKES (3 pza) 360
 Naturales, Plátano, Chocolate, Blueberry o Gluten Free

PAN FRANCÉS (2pza) 360
 Compota de Manzana, Frutos Rojos

PARFAIT (150gr) 320
 Parfait Verde Granola Casera, Compota de Kiwi
 Yogurt Griego

AVENA CALIENTE (160gr) 290
 Frutos Rojos, Arándanos, Leche a elegir: Entera, Soya
 Almendras, Light, Deslactosada, Agua

DELICIAS DE LA MAÑANA

TOSTADO DE AGUACATE (1pza) 240
 Germinado de Alfalfa, Tomates Cherry, Pan de Hogaza
 Opción: Huevo Pochado 1pza, Salmón 65g
 Lomo Canadiense 40g

CREPA DE CREMA DE AVELLANA (2pza) 360
 Helado de vainilla, Frutos Rojos

CREPA DE CAJETA (2pza) 360
 Rellenas de cajeta y queso crema, duraznos y espuma de queso
 Cotija

BAGEL DE SALMÓN AHUMADO (160gr) 395
 Queso Crema, Alcaparrón, Tomate Cherry, Pesto
 Cebolla Morada, Huevo Cocido

CROQUE MADAME (200 gr) 380
 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 310
 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
 Agregar: Arrachera, Pollo, Huevo 395

TACOS DE FAJITA VEGETARIANO (3pza) 280
 Zanahoria, Calabacín, Berenjena, Cebolla, Guacamole
 Pico de Gallo

"MACHACA" (200 gr) 550
 Machaca, Huevo, Salsa Ranchera, Chile Serrano
 Frijoles Refritos, Tortillas

ENFRIJOLADAS (3 pza) 425
 Tortilla de Maíz, rellena de pollo, bañados en Salsa
 de Frijol Peruano y Guajillo, Crema y Queso

ENMOLADAS (3 pza) 425
 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 HUITLACOCHO 410
 Chile poblano relleno de hongo huitlacocho sobre salsa de
 chicharrón

ESPECIALIDADES

BENEDICTINOS (180 gr) 460
 Lomo Canadiense o Salmón Ahumado

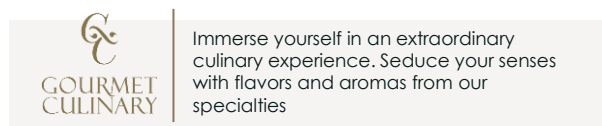
FLORENTINOS (190 gr) 460
 Huevos Pochados, Tocino, Muffin
 Salsa Cremosa con Espinaca

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
 Aguacate, Queso Gouda, Frijoles Refritos

POCHADOS CON CANGREJO (110 gr) 480
 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.