



## 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) 210  
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) 340  
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 330

**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 190

**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	
WAFFLES (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) 	360
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)	340
Avocado, Cherry Tomato, Beetroot Puree 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) 	460
Cream Cheese, Capers, Cherry Tomato, Red Onion, Boiled Egg	
CROQUE MADAME (200g)	460
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 WITH CHORIZO RANCHERO (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)	480
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)   	580
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) 	360
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)	340
Aguacate, Tomates Cherry, Pure de Betabel, 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) 	460
Queso Crema, Alcaparrón, Tomate Cherry, Pesto Cebolla Morada, Huevo Cocido	
CROQUE MADAME (200 gr)	460
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 CON CHORIZO RANCHERO (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	460
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)	480
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	

## PREMIUM CULINARY

HUEVOS BENEDICTINOS CON CANGREJO (110 gr)	580
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.

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