

Breakfast

8:00 AM – 12:00 PM

All our breakfasts are served with jam, honey and butter.

Continental Breakfast

Freshly squeezed orange, grapefruit or green juice

Sliced seasonal fruit, served with yogurt or cottage cheese and granola

Fresh baked pastries (croissant and toast)

American coffee or tea

Full Breakfast

Our continental breakfast plus:

*Two eggs any style, ingredients to choose:
Tomato, onion, mushroom, spinach, bell pepper, turkey ham,
bacon, sausage, cheddar or gouda cheese
Served with fresh herb salad.*

Healthy Breakfast

Our continental breakfast plus:

*White egg omelet with mushrooms, spinach and cactus.
Served with fresh herb salad.*

Whole wheat toast

Organic green tea

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Eggs

Two Eggs of your Choice  
Fried, poached, boiled
Served with fresh herb salad.

Omelet or Scrambled  
Ingredients to choose: tomato, onion, mushroom, spinach, red bell pepper, turkey ham, bacon, sausage, cheddar or gouda cheese
Served with fried black beans and roasted potatoes

Healthy Omelete  
White egg omelet with mushrooms, spinach and cactus.
Served with fresh herb salad.

Rancheros Eggs 
Fried eggs on a corn tortilla with refried beans, turkey ham and rancho sauce.
Served with avocado and chaya leaf.

Specialties

Pancakes, Waffles or French Toast 
Served with lemon, citrus butter and maple syrup.

Grilled Ham and Cheese Sándwich
Seed bread, gouda cheese, Monterrey jack cheese and turkey ham.
Served with homemade pickles and fresh herb salad.

Gratin Homemade Croissant
Homemade croissant, scrambled egg, gouda cheese and turkey ham.
Served with homemade pickles and fresh herb salad.

Chilaquiles
Tortilla chips dressed with green tomato or guajillo pepper sauce
Served with cream, cotija cheese, red onion and shredded chicken

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Egg Wrap

Refried beans, guacamole, Valladolid sausage, chipotle sauce and Oaxaca cheese.

Served with homemade pickles and fresh herb salad.

Juice & Fruits

To choose: orange, grapefruit, carrot and beet. ✓ 🌱

Healthy Juice

Grapefruit, pineapple, lemon, spinach, celery, parsley, cactus and chaya leaf.

Seasonal Fruit Plate

Served with granola, natural yogurt or cottage cheese.

Chia Pudding

Natural yogurt, coconut milk, granola and homemade berries jam.

Cereal & Bakery

Cereal

Assorted cereal served with banana and berries.

Energy Hot Oatmeal

Coconut milk, honey, chia seed, flaxseed, caramelized pear and toasted hazelnut.

Sweet Bread

Assorted of homemade sweet bread – 3pz

Toasted Bread Selection

Assorted homemade toasted bread – 3 pz

Toasted Bagel

Served with creamy mascarpone cheese and homemade jam.

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Lunch & Dinner

12:00 PM – 10:00 PM

Starters

Spring Roll 

Served with sweet chili sauce and fried leek.

Lamb Kibis

Served with chickpea hummus and fresh herb salad.

Fried Rice

Shrimp, chicken, beef.

Served with Tampico sauce and citrus soy.

Vegetarian Taco  

Falafel, butter lettuce, cucumber and yogurt sauce.

Served with salsa macha.

Salads

Caesar Salad 

Romaine lettuce, aged Parmesan cheese, dehydrated tomato and garlic croutons.

With Grilled Chicken

Green Salad  

Mix of lettuce, cucumber, green tomato, confit lemon and lemon vinaigrette.

Caprese Salad   

Fresh tomatoes, mozzarella cheese, basil leaves and balsamic vinegar.

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Prices shown in Mexican pesos.
VAT included. Service not included.
95 MXN Pesos per order for delivery fee will be added.

Soups

Chicken Broth 

Shredded chicken, vegetables, rice and fresh coriander.

Tortilla Soup  

Tomato, pasilla chili, corn chips, avocado, sour cream and fresh cheese.

Sandwiches

All sandwiches are served with French fries.

Club Sandwich

Beer bread, chicken breast, ham, bacon, egg, lettuce, tomato, alfalfa sprout and Swiss cheese.

Beef Burger

Sangria lettuce, tomato onion, homemade pickles, Swiss cheese and bacon relish.

Vegetarian Burger 

Soy meat, vegan cheese, guacamole, baby spinach, homemade pickles, tomato and red onion.

Mexican Snacks

Guacamole 

Served with pico de gallo and tortilla chips.

Quesadillas

Flour tortilla stuffed with Chihuahua cheese and choice of:

 Cheese
 Mushrooms
Chicken
Beef

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Pasta & Pizza

Please ask for our gluten--free options

Tortiglioni with Pesto 🥜

Grilled shrimp, baby spinach, cherry tomato and aged Parmesan cheese.

Fetuccini and Roasted Peppers 🌱

Capers, olives, cherry tomato and aromatic leaves.

Pepperoni Pizza

Tomato sauce, mozzarella cheese and oregano.

Margarita Pizza ✓

Tomato sauce, fresh mozzarella cheese, tomato and basil pesto.

Cheese Pizza ✓

Tomato sauce and cheese mix

Main Dishes

All proteins are served with roasted vegetables, creamy polenta and tomato sauce

Grilled Salmon ☒

Grilled Flank Steak ☒

Grilled Chicken Breast ☒

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Desserts

Opera 🍷

Traditional almond cake, sour ganache and coffee butter cream.

Chesse Cake 🍷

Creamy cheesecake and fresh raspberry reduction with lemon.

Frosted Orange Pancake

Orange pancake, vanilla cream and sweet frosting.

Oatmeal Cookies

Served with milk.

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Kids Menú

All dishes on the kid's menu include French fries or fruit slices.

Crudites

Carrot, jicama, celery, pineapple, served with yogurt dressing.

Mac and Cheese

Cheddar cheese sauce.

Pomodoro Spaghetti

Tomato sauce and parmesan cheese.

Chicken Fingers

Served whit aurora sauce

Mini Beef Burger

Served with cheddar cheese

Ham and Cheese Croissant

Sangria lettuce, tomato, alfalfa sprouts, turkey ham and Swiss cheese.

Lettuce and Tuna Taquitos

Russian salad, sangria lettuce and avocado.

Chicken Soup

Shredded chicken, vegetables, rice and cilantro.

Vegetable Soup

Noodles and vegetables

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Overnight Menú

10:00 PM – 5:00 AM

Caesar Salad

Romaine lettuce, aged Parmesan cheese, dehydrated tomato and garlic croutons.

With Grilled Chicken

Green Salad

Mix of lettuce, cucumber, green tomato, confit lemon and lemon vinaigrette.

Beef Burger

Sangria lettuce, tomato onion, homemade pickles, Swiss cheese and bacon relish.

Vegetarian Burger

Soy meat, vegan cheese, guacamole, baby spinach, homemade pickles, tomato and red onion.

Tortiglioni with Pesto

Grilled shrimp, baby spinach, cherry tomato and aged Parmesan cheese.

Margarita pizza

Tomato sauce, fresh mozzarella cheese, tomato and basil pesto.

Cheese Pizza

Tomato sauce and cheese mix

Oatmeal Cookies

Served with milk.

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CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES

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