



Del Canasto

FRUITS

SEASONAL FRUITS



Served with homemade granola and honey.

HEALTHY BOWL



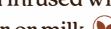
Greek yogurt, berries, avocado, almonds, chia, serrano pepper, celery, chocolate and honey.

CEREALS

Homemade granola served with melipona honey.



Homemade oatmeal infused with cinnamon, prepared with water or milk.



GREEK YOGURT



Your choice of: raspberry, peach, or mango.

CHARCUTERIE & CHEESES

Cold cuts & cheeses board accompanied with homemade rustic bread

IBERIAN HAM

Served with tomato, garlic, olive oil.

HOMEMADE GRAVLAX

Salmon or catch of the day, olive oil, cream cheese, red onion and capers.

SELECTION OF CHEESES

AND COLD CUTS

Served with seasonal fruit compotes and pickles.

SELECTION OF LOCAL AND INTERNATIONAL CHEESES

Served with seasonal fruit compotes, pickles and roasted nuts.

PASTRY & ABUELA'S BAKERY

A selection of homemade bread with traditional recipes from Abuela's and from around the world.

ABUELA'S BASKET

Selection of homemade pastries (5 pc)

PASTRY PIECE

TOASTED BREAD

Your choice of: Bagel, multigrain, brioche, white bread. Served with homemade jams and butter.

De la Abuela

EGGS YOURSTYLE

OMELETTE, SCRAMBLED, FRIED, POACHED OR BOILED.

Tomato, onion, mushroom, spinach, bell pepper, turkey ham, bacon, gouda cheese, or cheddar cheese.

Side of your choice: Green salad and sundried tomatoes, hash brown potatoes, bacon, turkey sausage, fried beans.

HEALTHY OMELETTE

Egg whites, onion, spinach, mushrooms.

LOS RANCHEROS DE LA ABUELA

Fried eggs, ranchera sauce, on a corn tortilla, beans, turkey ham, chaya and avocado.

EGGS BENEDICT

Poached egg on brioche bread, canadian pork loin, hollandaise sauce, asparagus, tomatoes.

ENFRIJOLADAS

Fried tortillas filled with scrambled eggs, smothered in bean sauce, cream, cotija cheese, red onion and Valladolid longaniza.

● GLUTEN FREE ● NUTS ● VEGETARIAN ● VEGAN

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Consumption is at the guest's discretion. Kindly inform our team if you have any food allergies or wish to know more about the ingredients in your dish. All prices are in mexican pesos and include 16% VAT. A 15% service charge will be added.



LOS CHILAQUILE

Tortilla chips, green or guajillo salsa, sour cream, cilantro, onion, cotija cheese.

ADD CHICKEN

ADD EGG

ADD JERKY BEEF

TACOS COCHINITA PIBIL

Baked pork in banana leaves, annatto paste and orange juice.

TACOS BARBACOA

Traditional baked beef in maguey leaves.

LAS QUESADILLAS

Corn masa with Oaxaca cheese.

ABUELA SPECIALTIES

HOT CAKES

Pancakes with orange butter, whipped cream and melipona honey.

GOLDEN WAFFLE

Buttercream and warm maple syrup.

CARAMELIZED FRENCH TOAST

"LA ABUELA"

Homemade brioche bread, berry compote and mascarpone whipped cream.

SALMON BRUSCHETTA

Multigrain bread, gravlax salmon, basil pesto, asparagus, sundried tomatoes and arugula.

AVOCADO BRUSCHETTA

Flaxseed bread, poached eggs, chili oil and black sesame seeds.

EGG ROLL CROISSANT

Filled with fried eggs, roast turkey ham and cheddar cheese.

Del Comal

MEXICAN TRADITIONAL FLAVORS

Accompanied with salsas raw green, charred red, habanero, guacamolada. Corn tortillas or flour tortillas.

TACOS DORADOS

Stuffed with potato or chicken, lettuce, sour cream and cotija cheese.

LAS QUESADILLAS

Corn masa with Oaxaca cheese.

Your choice of: chicken, chorizo with potatoes, huitlacoche, mushrooms, poblano rajas with sour cream.

TLACOYOS

Corn Masa filled with beans. Served with grilled meat, nopales, cotija cheese and onion.

SOPECITOS

Corn masa, fried beans, accompanied with scrambled eggs, beef, or chicken.

TAMALES

Your choice of two:

PLANTAIN & BEANS

BEEF & RED SALSA

CHICKEN & GREEN SALSA

RAJAS & CHEESE

VEGETABLES

SWEET RICE WITH RAISINS

SWEET

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