



breakfast

HUEVOS MOTULEÑOS

-\$220^{mx}

Fried eggs with ham, plantain and peas, served on a fried tortilla with red sauce accompanied by chilaquiles with cream and fresh cheese

HUEVOS RANCHEROS

-\$220^{mx}

Fried eggs on a corn tortilla in red sauce accompanied by avocado and refried beans

HUEVOS DIVORCIADOS

-\$220^{mx}

Eggs with red and green sauce accompanied by refried beans and avocado

RED OR GREEN CHILAQUILES

-\$240^{mx} Beef

-\$220^{mx} Chicken

-\$220^{mx} Eggs

Chilaquiles accompanied with chicken or beef, covered with cream and fresh cheese

ENCHILADAS HUASTECAS

-\$320^{mx}

Red enchiladas with cheese and cream, accompanied by grilled steak, refried beans, avocado and onion

ENCHILADAS DE POLLO

-\$280^{mx}

Green sauce enchiladas with chicken, Manchego cheese, sour cream, and avocado

AVOCADO TOAST

-\$220^{mx}

Toasted bread with avocado, mixed greens and grilled panela cheese

OMELETTE

-\$240^{mx}

Omelette accompanied by potatoes sauteed with butter and refried beans

FRENCH TOAST

-\$220^{mx}

Baguette bread with egg, vanilla and milk with sugar and cinnamon, accompanied by seasonal fruit

SEASONAL FRUIT PLATE

-\$110^{mx}

Variety of fresh seasonal fruit

FRUIT CUP WITH YOGURT

-\$110^{mx}

Fresh fruit with natural yogurt, granola and honey

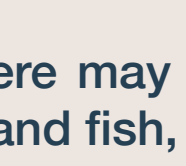
SWEET BREAD

-\$90^{mx}

Variety of homemade sweet bread

the sound of good omens

THE REEF
AWARENESS



The food prepared here may contain the following ingredients: dairy, nuts, gluten, soy, seafood, and fish, among others. If you have a specific allergy or dietary requirement, please inform a member of our team.
Prices in Mexican pesos, taxes included.



THE REEF
RESORTS AND SPA

FRAGATA