



# breakfast

## HUEVOS MOTULEÑOS

-\$220<sup>mx</sup>

*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<sup>mx</sup>

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

## HUEVOS DIVORCIADOS

-\$220<sup>mx</sup>

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

## RED OR GREEN CHILAQUILES

-\$240<sup>mx</sup> Beef

-\$220<sup>mx</sup> Chicken

-\$220<sup>mx</sup> Eggs

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

## ENCHILADAS HUASTECAS

-\$320<sup>mx</sup>

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

## ENCHILADAS DE POLLO

-\$280<sup>mx</sup>

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

## AVOCADO TOAST

-\$220<sup>mx</sup>

*Toasted bread with avocado, mixed greens and grilled panela cheese*

## OMELETTE

-\$240<sup>mx</sup>

*Omelette accompanied by potatoes sautéed with butter and refried beans*

## FRENCH TOAST

-\$220<sup>mx</sup>

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

## SEASONAL FRUIT PLATE

-\$110<sup>mx</sup>

*Variety of fresh seasonal fruit*

## FRUIT CUP WITH YOGURT

-\$110<sup>mx</sup>

*Fresh fruit with natural yogurt, granola and honey*

## SWEET BREAD

-\$90<sup>mx</sup>

*Variety of homemade sweet bread*

100%

VEGAN

GLUTEN-FREE

DAIRY-FREE

SOY-FREE

SEAFOOD-FREE

FISH-FREE

MEAT-FREE

EGG-FREE

DAIRY-FREE

SOY-FREE

SEAFOOD-FREE