



NICE & TASTY

- FRUITS PARTY  \$150
Seasonal fruit salad
Adds: yogurt \$25 granola \$35
- BREAD BASKET \$75
White bread (2 pcs) and seed bread (2pcs) served with butter and homemade jam.
- GERMAN STYLE \$235
Grilled bratwurst sausage, scrambled eggs, toast bread & sauteed potatoes, served with Dijon mustard.
- BREAKFAST SANDWICH \$115
White bread, ham, bacon, manchego cheese, lettuce, tomato & 1 fried egg.
- CUBAN RICE \$140
Two fried eggs, white rice, fried ripe plantain, and red tomato sauce.

TOAST

- SALMON TOAST (1 PCS) \$235
Seed bread toast, smoked salmon, alfalfa sprouts, cherry tomatoes, goat cheese, capers, basil oil, guacamole & beet salad on the side.
- SUPER FIT (1 PCS) \$135
Seed bread toast, guacamole, cherry tomatoes, alfalfa sprouts & beet salad on the side.
- AVOCADO TOAST (1 PCS) \$110
Seed bread toast, guacamole, olive oil, lemon juice, beet salad on the side. You can add two ingredients: fried egg , poached, capers, goat cheese and mushroom sauteed.

ADD-ON:	Goat cheese \$40	Fried egg \$25
	Smoked bacon \$40.	Poached egg \$25
		Scrambled egg \$25

SWEET BREAKFAST

- FRENCH TOAST (2PCS) \$180
Traditional french toast served with seasonal fruit, butter and homemade jam.
- WAFFLE TOWER \$195
Banana nutella stuffed waffles.
- RED BERRIES PANCAKES (3 PCS) \$180
Red berries & cream cheese stuffed pancakes.
- WAFFLES OR PANCAKES? \$160
You can choice between Waffles or Pancakes (3PCS), served with fresh fruits, butter and homemade jam.

ADD-ON:	Fried egg \$25	Nutella \$40
	Scrambled egg \$35	Smoked bacon \$40
	Cream cheese \$40	Cajeta (milk caramel) \$40
		Strawberries \$40



Order Here!



100% Homemade Bakery.

WE ARE OPEN
MONDAY TO FRIDAY FROM 7:00 AM TO 3:00 PM
AND SATURDAYS FROM 7:00 AM TO 2:00 PM
PRICES INCLUDE VAT. TIP IS NOT INCLUDED.

THE FAVORITES

EGGS AT YOUR TASTE \$140
Served with beans on the side, mexican sauce, toast bread and sauteed potatoes.
PREPARATION:
Scrambled Fried eggs Omelette
YOU CAN ADD TWO INGREDIENTS:
Peppers, ham, bacon, mushrooms, fresh tomatoes, onions, sausages, cheese, avocado & goat cheese.

Add-on: \$40

OMELETES

- MAYA'S OMELETTE \$150
Sautéed Chaya (Mayan spinach) & onion w/ manchego cheese, served w/ sauteed potatoes & mini molletes.
- VEGGIE OMELETTE \$165
Eggs white omelette stuffed sauteed vegetables (spinach, onion, zucchini, bell pepper, carrot, mushrooms, eggplant) with a basil oil flavor twist; served w/ house salad & seeded toast.
- TRAVELER'S OMELETTE\$215
Eggs Omelette served on a bed of beans, filled with/ grilled flank steak; manchego cheese, onion & bell pepper; served w/ avocado, sauteed potatoes, red tomato sauce & corn tortillas.
- SMOKED SALMON OMELETTE \$205
Eggs omelette stuffed smoked salmon & cream cheese; served w/ house salad & seeded toast.
- MEDITERRANEAN OMELETTE \$160
Mushroom and goat cheese omelette with black olives; served w/ house salad & seeded toast.

CROISANTS

- RED FRUITS \$120
Cream cheese and fresh homemade berry jam.
- STRAWBERRIES & PASTRY CREAM \$95
- STRAWBERRIES & MILK CARAMEL \$120
- NUTELLA & BANANA \$120
- CAPRESSE \$100
Tomatoes, goat cheese, arugula, olive oil.
- SALMON \$195
Smoked salmon , goat cheese, arugula, avocado, onion, basil oil, capers.
- TUNA \$160
Fresh Tuna salad with mayonnaise, avocado, onion, and tomato.
- HAM & CHEESE \$80

SALADS

- CAESAR SALAD \$170
Grilled chicken breast, romaine lettuce, avocado, garlic bread croutons, parmesan cheese & caesar dressing.
- POPEYE SALAD \$175.
Spinach salad w/ grilled chicken breast, goat cheese, walnuts, dried cranberries, cherries tomatoes & honey mustard.

Create your own salad:

Base: \$110
Lettuce, arugula, spinach, cherry tomato, black olives, onion, balsamic glaze & olive oil.

CHOOCE THE PROTEIN (200g):
Chicken \$60 Tuna \$140 Flank steak \$120

Toppins:	Dressings:
Parmesan cheese \$40	Caesar Dressing
Blue cheese \$40	Mustard & Honey
Bacon \$40	Olive Oil
Goat cheese \$40	Balsamic Vinegar
Walnuts \$40	
Green apple \$40	

VIVA MEXICO

NORTEÑOS EGGS \$185

Scrambled eggs cooked with finely chopped serrano pepper & flank steak served with a side of red chilaquiles & black beans.

MOTULEÑOS-STYLE EGGS \$180

Dish featuring crispy fried tortillas layered with refried black beans, two sunny side up eggs & red tomato sauce, finished with diced ham, green peas, onion, cheese, cilantro served with a side of sweet fried plantains.

DIVORCED EGGS \$150

Feature two sunny-side-up eggs served on corn tortillas, layered with refried black beans, with one egg drowned in red sauce and the other in green sauce topped with cheese, onion & cilantro served with a side of black beans.

RANCHEROS - STYLE EGGS \$150

Featuring crispy fried tortillas layered with refried black beans, two sunny side up eggs & red tomato sauce, finished with slice of onion, fresh cheese, cotija cheese, cilantro served with a side of black beans.

MEXICAN-STYLE EGGS \$140

Scrambled eggs with tomato, green pepper, and onion served with beans & chilaquiles corn chips with tomato sauce, half cream, onions, cilantro & fresh cheese.

CHILAQUILES

Base: Fried corn tortilla chips (totopos) cooked in a red or green tomato salsa.

Toppings: Fresh cheese, cotija cheese, half cream sliced onions & fresh cilantro.

- Natural \$115

Chicken \$170

Egg \$125

Flank steak \$230

MOLLETES

Open-faced homemade bread baguette topped with refried beans and melted manchego cheese served with a side of pico de gallo.

\$120
You can add two ingredients:
Mushroom, bacon, bell peppers, ham or sausage.
Add-on: \$40

ROLL & LOVE

SWISS ENCHILADAS (5 PCS) \$199

Corn tortillas stuffed with shredded chicken, bathed in a green sauce and covered with cheese, half & half cream, onion & cilantro.

ENFRIJOLADAS (5 PCS) \$190

Corn tortillas stuffed with shredded chicken or scrambled eggs bathed in a beans sauce and covered with cheese, half & half cream, onion & cilantro.

ENTOMATADAS (5 PCS) \$190

Corn tortillas stuffed with shredded chicken or scrambled eggs bathed in a red sauce and covered with cheese, half & half cream, onion & cilantro.

Add-on: \$40 Sausage, avocado or bacon.

KEKAS & TACOS

VEGETARIAN QUESADILLAS (3 PCS) \$199

Made with a folded corn tortilla filled with Oaxaca cheese & a variety of cooked vegetables, mushroom, spinach, pumpkin flower, garlic, a little bit of soy sauce served with beans & guacamole.

BREAKFAST TACOS (3 PCS) \$140

Truffle corn tortillas stuffed with scrambled eggs w/ sausage & manchego cheese served with pico de gallo & green sauce.

TACOS 3 (PCS)

Homemade huitlacoche tortilla, sautéed onion, taco sauce & Mexican sauce.

- Chicken \$160

Flank steak \$180

SANDWICHES

DON TOMAS \$295

Artisanal homemade white bread w/ grilled chicken breast, strips of crispy cooked bacon, tomato, lettuce, ham, manchego cheese & mayonnaise.

TUNA SANDWICH \$270

Artisanal white bread w/ tuna salad by mixing with mayonnaise, diced tomato, chopped onion, and a splash of lemon juice & lettuce, avocado, hard-boiled eggs.

HAM & CHEESE SANDWICH \$225

Artisanal homemade white bread w/ ham, manchego cheese, pickles, mayonnaise & mustard.

HEALTHY SANDWICH \$240

Artisanal homemade seed bread w/grilled chicken breast, fresh cheese, avocado, roasted onion, tomato & chipotle mayonnaise.

CHOOSE:

French fries, house salad or sautéed potatoes .

BURGERS

BBQ (250G) \$325

Beef burger, manchego cheese, bacon, roasted onion, lettuce, tomato, pickles & BBQ sauce.

DELICIOUSLY (250G) \$370

Beef burger, manchego cheese, Roquefort cheese, bacon, caramelized onion in red wine, arugula & avocado.

BASIC (250G) \$298

Beef burger, manchego cheese, lettuce, tomato, roasted onion & pickles.

Add-on \$40:
Sausage, avocado, mushrooms, bacon or manchego cheese.

CHOOSE:

French fries, house salad or sautéed potatoes .

HUNGRY ANGRY

GRILLED CHICKEN \$180.

Grilled chimichurri chicken breast (250g) seasoned.

GRILLED TUNA \$298

Grilled tuna fillet (200 g) on the side with butter, soy and lemon sauce.

MARINATED FLANK STEAK \$330

Grilled marinated flank steak (250 g) with homemade chimichurri sauce.

SELECT TWO SIDES:

- Rice of the day

Sautéed potatoes

House salad

Grilled vegetables

Add-on:
French fries order \$110

FAJITAS

CHICKEN FAJITAS \$150

Grilled chicken strips (250g), seasoned with salt and pepper, served with bell peppers and onions, accompanied by 5 corn tortillas.

FLANK STEAK FAJITAS \$200

Grilled flank steak strips (250g), seasoned with salt and pepper, served with bell peppers and onions, accompanied by 5 corn tortillas.



RICO Y ABUNDANTE

FRUITS PARTY  \$150

Ensalada de frutas de temporada
Ingrediente extra : yogurt \$25 granola \$35

CANASTA DE SELECCIÓN DE PANES \$75
2 PZA. pan blanco y 2 PZA. de pan de semilla
acompañados de mantequilla y mermelada casera.

DESAYUNO ESTILO ALEMÁN \$235
Salchicha bratwurst al grill, huevos revueltos, pan
tostado y papas salteadas acompañado de mostaza
Dijon.

SÁNDWICH DE DESAYUNO \$115
Pan blanco, jamón, tocino, queso manchego, lechuga,
tomate y 1 huevo estrellado.

ARROZ A LA CUBANA \$140
Arroz blanco, 2 huevos estrellados, plátano frito,
salsa roja.

TOSTADAS

TOSTADA DE SALMÓN (1 PZA.) \$235
Pan de semilla tostado, salmón ahumado, alfalfa,
tomate cherry, queso de cabra, alcaparras, aceite de
albaca, guacamole y ensaladita de betabel.

SÚPER FIT (1 PZA.) \$135
Pan de semilla tostado, guacamole, tomate cherry,
brotes de alfalfa y ensaladita de betabel.

TOSTADA DE AGUACATE (1 PZA.) \$110
Pan de semilla tostado, guacamole, aceite de oliva.
jugo de limón y ensaladita de betabel.
(Incluye 2 ingredientes : Huevo estrellado, pochado, alfalfa,
queso de cabra y champiñón salteado.)

EXTRAS:

- HUEVO ESTRELLADO \$25
- HUEVO REVUELTO \$35
- HUEVO POCHADO \$25
- QUESO DE CABRA \$40
- TOCINO AHUMADO \$40
- ALFALFA \$40

DESAYUNOS DULCES

TOSTADA FRANCESA (2 PZA.) \$180
Pan francés tradicional, acompañado de frutas de
temporada, mantequilla y mermelada de la casa.

TORRE DE WAFLES \$195
Wafles relleno de nuetella y plátano.

HOT CAKES DE FRUTOS ROJOS (3 PZA.) \$180
Hot cakes relleno de queso philadelphia y
mermelada de frutos rojos .

WAFLES OR HOT CAKES ? \$160
Elige wafles o hot cakes, orden acompañada de
frutas de temporada, mantequilla y mermelada de
la casa.

EXTRAS:

- Huevo estrellado \$25
- Huevo revuelto \$35
- Queso crema \$40
- Nutela \$40
- Tocino ahumado \$40
- Cajeta \$40
- Fresas \$40



Panadería 100% hecha en casa

ABIERTO DE LUNES A VIERNES DE 7:00AM-3:00PM.
SÁBADOS DE 7:00AM-2:00PM
PRECIOS INCLUYEN IVA. PROPINA NO INCLUIDA

LOS FAVORITOS

HUEVOS PREPARADOS A SU GUSTO \$140
Acompañados de frijol, pico de gallo, pan y papas
salteadas.

PREPARACIÓN:
Revueltos Estrellados Omelette

ELIGE 2 INGREDIENTES:
Pimientos, jamón, tocino, champiñones,
tomate fresco, cebolla, chorizo, queso
manchego, queso de cabra, aguacate.

Ingrediente extra: \$40

OMELETTES

OMELETTE MAYA \$150
Relleno de chaya, cebolla salteada, queso
manchego acompañado de papas salteadas y
mini molletes.

OMELETTE VEGETARIANO \$165
Claras rellenas de verduras salteadas bañadas
con aceite de albahaca, acompañado de ensalada
de la casa y pan de semilla.

OMELETTE DEL VIAJERO \$215
Relleno de arrachera, pimiento, cebolla, queso
manchego, sobre salsa de frijol negro acompañado
de aguacate, papas salteadas, salsa roja y tortillas.

SALMÓN Y PHILADELPHIA \$205
Relleno de salmón ahumado y queso philadelphia,
acompañada de ensalada de la casa y pan de
semillas.

OMELETTE MEDITERRÁNEO \$160
Relleno de queso de cabra, champiñones y
aceitunas negras, acompañado de ensalada de la
casa y pan de semillas.

CROISSANTS

FRUTOS ROJOS \$120
Queso philadelphia y mermelada casera de
frutos rojos.

FRESAS & CREMA PASTELERA \$95

FRESAS & CAJETA \$120

NUTELA & PLÁTANO \$80

CAPRESSE \$100
Tomate, queso de cabra, arúgula, aceite de oliva.

SALMÓN \$195
Salmón ahumado, queso cabra, arúgula, aguacate,
cebolla, aceite de oliva, alcaparras.

ATÚN \$160
Atún cocido, mayonesa, aguacate, cebolla y tomate.

JAMÓN Y QUESO \$80

ENSALADA

CÉSAR \$170
Pechuga de pollo al grill sobre mix de lechuga y
aguacate, crutones, queso parmesano, aderezo César.

POPEYE \$175
Hojas de espinaca fresca, nueces troceadas, arándanos
deshidratados, tomate cherry, queso de cabra, pechuga
de pollo, aderezo de mostaza y miel.

Crea tu ensalada:
BASE \$110: mix de lechugas, arúgula, espinaca, tomate
cherry, aceitunas negras, cebolla, glaze balsámico y
aceite de oliva.

ELIGE TU PROTEÍNA (200G):
Pollo \$60 Atún \$140 Arrachera \$120

Toppins:
Parmensano \$40
Queso azul \$40
Tocino \$40
Queso de cabra \$40
Nueces \$40
Manzana verde \$40

Aderezos:
Mostaza y Miel
Aceite de Oliva
Vinagre Balsámico
Aderezo César

A LA MEXICANA

HUEVOS NORTEÑOS \$185 

Revueltos con carne de res y chile serrano, acompañado de chilaquiles.

HUEVOS MOTULEÑOS \$180

2 Huevos estrellados sobre tostadas de maíz, bañados con salsa roja, queso manchego, jamón, chícharo verde, queso cotija, cilantro, cebolla, plátano maduro frito y frijol.

HUEVOS RANCHEROS \$150

2 Huevos estrellados sobre tortilla de maíz, bañados con salsa roja, queso fresco, queso cotija, cilantro y cebolla.

HUEVOS DIVORCIADOS \$150

2 Huevos fritos, tortilla de maíz, 1 con salsa roja y otro con salsa verde, frijol, queso cotija, queso fresco, cilantro y cebolla.

HUEVOS A LA MEXICANA \$140

Revueltos con tomate, pimienta verde y cebolla, acompañado de frijol y chilaquiles rojos .

CHILAQUILES

Totopos hechos en casa bañados en salsa roja/verde, media crema, queso fresco, queso cotija, cilantro y cebolla.

Pollo \$170

Naturales \$115

Arrachera \$230

Huevo \$125

MOLLETES

1 PZA. de pan baguette, salsa de frijol, queso manchego gratinado, acompañado de pico de gallo. \$120

Incluye: 2 ingredientes

Pimientos, chorizo, jamón, tocino, champiñones.

Ingrediente extra \$40

ROLL & LOVE

ENCHILADAS SUIZAS (5PZA.) \$199

Taquitos rellenos de pollo, bañados de salsa verde, queso manchego gratinando, queso fresco, queso cotija, cilantro, cebolla y media crema.

ENFRIJOLADAS (5PZA.) \$190

Taquitos rellenos de pollo o huevo revuelto, bañados con salsa de frijol, queso fresco , queso cotija, cebolla, cilantro y media crema.

ENTOMATADAS (5PZA.) \$190

Taquitos rellenos de pollo o huevo revuelto, bañados con salsa roja, queso fresco, queso cotija, cebolla, cilantro y media crema.

Ingrediente extra \$40:
Chorizo, aguacate, tocino.

KEKAS Y TACOS

QUESADILLAS VEGETARIANAS (3PZA.) \$199

Tortilla casera de huitlacoche, relleno de for de calabaza, champiñones y espinaca saltada con ajo, cebolla y un toque de salsa soya, queso oaxaca, acompañado de guacamole y frijol.

TACOS DE DESAYUNO (3PZA.) \$140

Tortilla casera de huitlacoche, huevos revueltos con chorizo y queso manchego, acompañado de salsa taquera y pico de gallo.

TACOS (3PZA.)

Tortilla casera de huitlacoche, cebolla, salsa taquera, pico de gallo.

Pollo...\$160

Arrachera...\$180

SANDWICHES

SÁNDWICH “DON TOMÁS” \$295

Pan blanco artesanal (3PZAS.), pechuga de pollo, tocino, jamón, queso manchego, lechuga, tomate, mayonesa.

SÁNDWICH DE ATÚN \$270

Pan blanco artesanal, atún, cebolla, tomate, lechuga, aguacate, huevo duro, jugo de limón y mayonesa.

SÁNDWICH DE JAMÓN Y QUESO \$225

Pan blanco artesanal, jamón, queso manchego, mostaza, mayonesa, pepinillo.

EL SALUDABLE \$240

Pan de semilla artesanal, pechuga de pollo, queso fresco al grill, aguacate, cebolla asada, tomate fresco y mayonesa de chipotle.

ELIGE:

Papas salteadas, papas fritas o ensalada de la casa.

HAMBURGUESAS

100% artesanales

BBQ (250GR) \$325

Hamburguesa de res, queso manchego, tocino, cebolla asada, lechuga, tomate, pepinillos y salsa BBQ.

ESPECIALICIOSA (250GR) \$370

Hamburguesa de res, queso machego, queso azul, tocino, cebolla caramelizada al vino tinto, arrúgula y aguacate.

BÁSICA (250GR) \$298

Hamburguesa de res, queso manchego, lechuga, tomate, cebolla asada y pepinillos.

Ingrediente extra \$40:
Chorizo, aguacate, champiñones, tocino y queso manchego.

ELIGE:

Papas salteadas, papas fritas o ensalada.

HUNGRY ANGRY

PECHUGA DE POLLO \$180

Pechuga de pollo (250g) salpimentada y cocida a la plancha con chimichurri casero.

FILETE DE ATÚN \$298

Filete de atún (200g) salpimentado cocido a la plancha, con de salsa de soya y limón.

ARRACHERA MARINADA \$330

Arrachera marinada (250g) con chimichurri casero cocida a la plancha.

Elige 2 guarniciones:

Arroz del día

Papas salteadas

Ensalada de la casa

Verduras salteadas

Extras:
Orden de papas a la francesa.
\$110mxn

FAJITAS

FAJITAS DE POLLO \$150

Fajitas de pollo (250g) salpimentada y cocida a la plancha, con pimientos y cebolla acompañadas de tortillas de maíz (5 PZA).

FAJITAS DE ARRACHERA \$200

Fajitas de arrachera (250g) salpimentada y cocida a la plancha, con pimientos y cebolla acompañadas de tortillas de maíz (5 PZA).



COFFEE TIME

ESPRESSO 45 ML	\$50		
DOBLE ESPRESSO 90 ML	\$70		
CAPPUCCINO 300 ML	\$80		
FLAT WHITE 240ML	\$80		
LATTE		Hot	Cold
CHAI LATTE	\$80		
CHOCOLATE	\$80		
ESPRESSO AMERICANO	\$55		
TISANAS EURO TE	\$60		
TE (SOBRE)	\$45		
CAFE REFILL	\$65		
MATCHA LATTE	\$80		

FRAPPES

BASE DE CAFÉ, LACTEO Y HIELO
BASE OF COFFEE, DAIRY & ICE 420ML

NATURAL \$80	MOKA \$100
CAJETA \$95	OREO \$95
MILK CARMEL	OREO COOKIES
LECHERA \$85	MOKA BLANCO \$100
SWEETENED	WHITE MOKA
CONDENSED MILK \$85	

MALTEADAS

MALTEADAS DE HELADO \$140
ICE CREAM SHAKES 420 ML

Sabores	FRESA * STRAWBERRY
	VAINILLA * VANILLA
	CHOCOLATE
	OREO* OREO COOKIES
	CHOCO-MENTA
	TARO

LICUADOS

LICUADO DE FRUTAS NATURALES \$95
FRUITS MILKSHAKE 420 ML

YOGURT NATURAL, MANGO & MARACUYA
*NATURAL YOGURT, MANGO & PASSION FRUIT

PLÁTANO, AVENA, MANZANA Y CANELA
*BANANA, OATMEAL, APPLE, & CINNAMON

CREMA DE COCO, PLÁTANO Y PIÑA
*COCONUT CREAM, BANANA & PINEAPPLE

CACAO, PLÁTANO Y AVENA
*COCOA, BANANA & OATMEAL

PLÁTANO & FRESA
*BANANA & STRAWBERRY

PAPAYA, PLÁTANO & GRANOLA
*BANANA, PAPAYA & GRANOLA

Elige: LECHE REGULAR, DESLACTOSADA, COCO,
ALMDENDRA O SOYA.
REGUAR MILK, LACTOSE FREE, COCONUT,
ALMOND OR SOY.

JUGOTERAPY

DETOX \$95

NOPAL, APIO, PIÑA, ESPINACA, JUGO DE NARANJA.
PICKLY PEAR, PINEAPPLE, SPINACH, ORANGE JUICE.

ANTINFLAMATORIO \$80

BETABEL, PIÑA, JUGO DE NARANJA.
BEET, PINEAPPLE, ORANGE JUICE.

HAWAIIAN TROPIC \$75

ZANAHORIA, CÚRCUMA, JUGO DE NARANJA.
CARROT, TURMERIC, ORANGE JUICE.

ANTITENSIÓN \$70

PAPAYA, JUGO DE NARANJA,
PAPAYA, ORANGE JUICE.

ANTIGRIPAL \$65

FRESA, JENGIBRE, JUGO DE LIMÓN,
STRAWBERRIES, GINGER, LEMON JUICE.

HIDRATANTE \$60

MANZANA VERDE, JUGO DE LIMÓN, PEPINO,
SEMILLAS DE CHÍA.
GREEN APPLE, LEMON JUICE, CUCUMBER,
CHIA SEEDS.

DIURÉTICO \$85

ESPINACA, PIÑA, JUGO DE NARANJA.
ESPINACH, PINEAPPLE, ORANGE JUICE.

ANTIOX \$80

MARACUYÁ, MANGO, MENTA FRESCA.
PASSION FRUITS, MANGO, FRESH MINT.

POWER C \$95

FRESAS, KIWI , JUGO DE NARANJA.
STRAWBERRIES, KIWI, ORANGE JUICE.

SODAS Y AGUAS

COCA COLA 355 ML \$55
COCA LIGTH 355 ML \$55
COCA CERO 355 ML \$55

AGUA MINERAL 355 ML \$40
AGUA NATURAL 500 ML \$35

AGUA DE JAMAICA \$60
AGUA DE FRUTAS NATURALES \$65
LIMONADA \$60
NARANJADA \$65
LIMONDA DE SABORES \$65





SUPER SMOOTHIES

ENERGY DAY \$140
PLÁTANO, MANTEQUILLA DE MANÍ, ALMENDRA, AMARANTO, MACA, COCO.
BANANA, PEANUT BUTTER, ALMOND, AMARANTH, MACA, COCONUT.

CRAZY ACAI \$150
FRUTOS ROJOS, ACAÍ, GRANOLA ARTESANAL.
RED FRUITS, ACAI, ARTISANAL GRANOLA.

SUPER POWER \$120
PLÁTANO, AVENA, ALMENDRA, AMARANTO, ESPIRULINA, COCO.
BANANA, AMARANTH, OATMEAL, SPIRULINA, COCONUT.

CARIBEAN TOUCH \$120
PAPAYA, MANGO, MARACUYÁ, PIÑA, AVENA, CHÍA, COCO.
PAPAYA, MANGO, PASSION FRUIT, PINEAPPLE, OATMEAL, CHIA, COCONUT.

MATCHA BANANA \$150
PLÁTANO, MANGO, GRANOLA ARTESANAL, MATCHA, CHÍA.
BANANA, MANGO, ARTESANAL GRANOLA, MATCHA, CHIA.

GOLDEN \$120
PLÁTANO, MANGO, CANELA, JENGIBRE, CÚRCUMA, GRANOLA ARTESANAL.
BANANA, MANGO, CINNAMON, GINGER, TURMERIC, ARTISANAL GRANOLA.

FRESHLY DAILY \$120
FRESA, MANGO, PLÁTANO, GRANOLA ARTESANAL.
STRAWBERRY, MANGO, BANANA, ARTESANAL GRANOLA.

CHOCO BANANA \$120
CACAO, PLÁTANO, AMARANTO, ALMENDRA, COCO RALLADO, MIEL DE ABEJA.
COCOA, BANANA, AMARANTH, ALMOND, GRATED COCONUT, HONEY.

Elige: LECHE REGULAR, DESLACTOSADA, COCO, ALMDENDRA O SOYA.
REGUAR MILK, LACTOSE FREE, COCONUT, ALMOND OR SOY.

PAQUETE DE DESAYUNO \$280

SANDWICH DE DESAYUNO
PAN DE MOLDE ARTESANAL, JAMÓN, TOCINO, QUESO MANCHEGO, LECHUGA, TOMATE Y HUEVO ESTRELLADO.
ARTISANAL HOMEMADE WHITE BREAD, HAM, SMOKED BACON, MANCHEGO CHEESE, LETTUCE, TOMATO & ONE FRIED EGG.

MOLLETES
(1PZA.) PAN BAGUETTE, SALSA DE FRIJOL, QUESO MANCHEGO GRATINADO ACOMPAÑADO CON PICO DE GALLO.
OPEN-FACED HOMEMADE BREAD BAGUETTE TOPPED WITH REFRIED BEANS AND MELTED MANCHEGO CHEESE SERVED WITH A SIDE PICO DE GALLO.

INCLUYE/INCLUDES: 2 INGREDIENTES/ TWO INGREDIENTS

EXTRAS \$40: PIMIENTOS, CHORIZO, JAMÓN, TOCINO O CHAMPIÑONES.

ADD-ON: SWEET PEPERS, SAUSAGE, HAM, BACON, MUSHROOMS.

HOT CAKES
ORDEN DE (3 PZA.) ACOMPAÑADA DE FRUTAS DE TEMPORADA.
ORDER OF 3 PIECES ACCOMPANIED BY SEASONAL FRUITS.

SÚPER FIT
PAN TOSTADO DE SEMILLA, GUACAMOLE, TOMATE CHERRY, BROTES DE ALFALFA Y ENSALADITA DE BETABEL.
TOASTED SEED BREAD, GUACAMOLE, CHERRY TOMATOES, ALFALFA SPROUTS Y BEET SALAD.

CHILAQUILES DE HUEVO/ EGGS CHILAQUILES
TOTOPOS HECHOS EN CASA BAÑADOS EN SALSA ROJA/VERDE, MEDIA CREMA, QUESO FRESCO, QUESO COTIJA, CILANTRO Y CEBOLLA.
BASE: FRIED CORN TORTILLA CHIPS (TOTOPOS) COOKED IN A RED OR GREEN TOMATO SALSA.
TOPPINGS: FRESH CHEESE, COTIJA CHEESE, HALF CREAM SLICED ONIONS, AND FRESH CILANTRO.

HUEVOS PREPARADOS A SU GUSTO/ EGGS AT YOUR TASTE :
HUEVOS PREPARADOS SU GUSTO ACOMPAÑADOS DE FRIJOL, PICO DE GALLO, PAN TOSTADO Y PAPAS SALTEADAS.

EGGS PREPARED AT YOUR CHOICE SERVED WITH BEANS, PICO DE GALLO, TOAST BREAD, SAUTEED POTATOES.

ELIGE/CHOOCE:

REVUELTOS/ SCRAMBLED
ESTRELLADOS/ FRIED EGGS
OMELETTE

AÑADE 2 INGREDIENTES:

PIMIENTOS	PEPPER SWEET
JAMÓN	HAM
TOCINO	BACON
CHAMPIÑONES	MUSHROOM
TOMATE FRESCO	FRESH TOMATOES
CEBOLLA	ONIONS
CHORIZO	SAUSAGE
QUESO	CHEESE

INCLUYE/INCLUDES:

CAFÉ	BLACK COFFEE
FRUTAS:	FRUITS:
PAPAYA,	PAPAYA,
PIÑA,	PINEAPPLE,
MELÓN,	MELON,
MANZANA.	APPLE.
JUGO.	JUICE.

