



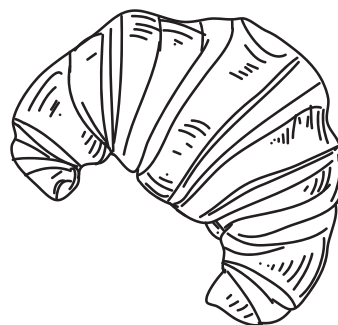
## Juice Fresh Fruit (300 ml)

- Orange juice \$76
- Grapefruit juice \$76
- Carrot juice \$76
- Tomato juice \$76
- Green juice \$78
- Mixed or seasonal juice \$78
- Fresh fruit (360 g) \$114
- Fresh fruit with yughurt or cottage cheese (360 g) \$192
- Milkshake \$120



**Cereal** With milk \$86  
(40 g)

**Bakery**  
1 piece \$40



## Continental Breakfast \$139

Juice or fruit, toast or pastry, jam & butter, coffee or tea.

(Juice 200 ml or fruit 150 g, coffee or tea 150 ml, toast or bakery 1 piece)

## Eggs with dry meat \$206

Au Gratin. (Egg 120 g, dry meat 40 g)

## Tarasco style Eggs \$170

A delicious sauce of pasilla chilli smothering two ranch fried eggs.

(Egg 120 g, sauce 120 ml)

## Veracruz style Eggs \$199

Three scrambled eggs with the traditional sauce of Veracruz. (Egg 180 g, sauce 100 ml)

## Your choice of Eggs \$170

Up to 3 ranch eggs made to your preference with golden brown bacon or sausage or ham. (Egg 180 g, bacon or sausage or ham 25 g)

## Your choice of steak tips \$260

Chipotle style, Mexican style or construction worker style. (Steak 150 g, beans 40 g)

## Yecapixtla Cecina \$214

The most delicious dry meat with beans, chilaquiles and refried beans.

(Egg 120 g, cecina 150 g, beans 60 g)



Morning pick-me-up

**Bloody Mary** with Smirnoff (300 ml) \$145

**Mimosa** with sparkling wine of the house (150 ml) \$145

**Bellini** with sparkling wine of the house (150 ml) \$160



## Coffee

(150 ml)

American \$49

American Gourmet \$54

Cappuccino (200 ml) \$68

Espresso (80 ml) \$56

Irish Coffee \$179

Hot chocolate (200 ml) \$64

Tea \$49

Milk \$49

## Butter Pan Cakes \$144

With bacon or ham or sausage, butter and honey or mable syrup. (180 g)

## Poblan Mole Enchiladas \$194

Exquisite enchiladas with chicken smothered in mole accompanied by refried beans.

(Chicken 120 g, tortilla 75 g, mole 120)

## Miner style Enchiladas \$175

The traditional enchiladas with guajillo chilli and chicken.

(Chicken 100 g, tortilla 75 g)

## Green or Red Chilaquiles \$160

With chicken or egg, fresh cheese, fresh onion rings and cream.

(Chicken 50 g, tortilla chips 75 g, egg 50 g)

## Huevos Benedict \$227

Two poached eggs over our delicious English muffins smothered with Canadian loin and Hollandaise sauce. (Egg 120 g, loin 80 g)

## Mexico Citys Eggs \$199

A delicious dish of poached eggs on a fried tortilla with cured pork meat and fresh ranch cheese. (Egg 120 g, cured pork meat 150g)

## Mediterranee Eggs \$249

Tender farm egg omelette with Nova Scotia smoked salmon, with cream cheese, Spanish capers and onion rings. (Egg 180 g, salmon 50 g)

## Steak and Eggs \$334

For those with big appetites! Steak & eggs with julienne fries and tomato slices. (Steak 200 g, egg 60 g)

