



Juice Fresh Fruit (300 ml)

Orange juice \$78

Grapefruit juice \$78

Carrot juice \$78

Tomato juice \$80

Green juice \$84

Mixed or seasonal juice \$85

Fresh fruit (360 g) \$125

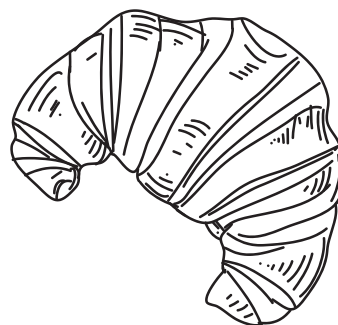
Fresh fruit with yughurt or cottage cheese (360 g) \$195

Milkshake \$125



Cereal With milk \$86
(40 g)

Bakery 1
piece \$45



Continental Breakfast \$145

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 \$225

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

Tarasco style Eggs \$175

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

(Egg 120 g, sauce 120 ml)

Veracruz style Eggs \$205

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

Your choice of Eggs \$190

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 \$265

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

Yecapixtla Cecina \$240

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

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



*We accept all credit cards • Prices are in Mexican pesos • Prices include TAX • Products are subject to availability
For invoice issuing please present your RFC (Federal Taxpayer Code) to the cash register or reception*



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) \$70

Espresso (80 ml) \$56

Irish Coffee \$180

Hot chocolate (200 ml) \$70

Tea \$52

Milk \$49

Butter Pan Cakes \$145

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

Poblan Mole Enchiladas \$235

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

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

Miner style Enchiladas \$180

The traditional enchiladas with guajillo chilli and chicken.

(Chicken 100 g, tortilla 75 g)

Green or Red Chilaquiles \$210

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

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



Huevos Benedict \$260

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

Mexico Citys Eggs \$220

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 \$298

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 \$339

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

