

# á la carte

## farm fresh breakfasts

### Huevos Motuleños

Con base de frijol, tostadas, bañados con salsa roja, jamon y platanos fritos

\$165

### Huevos Benedictinos

Base de pan tostado con huevos pochados, bañados en salsa holandesa y acompañado de un sofrito de chaya, jamon y crema

\$210

### Breakfast Burrito

Wheat Tortilla, Chorizo Sausage, Avocado, Cilantro, Scrambled Eggs

\$160

## mornings specialties

### Fruity Pancakes con Chispas de Chocolate

Acompañado con tropezos de frutos frescos y decorado con caramelo artesanal

\$190

### Chilaquiles Rojos o Verdes (Pollo o Camaron)

Base de frijol, tostadas, crema, queso, cilantro cebolla morada curtida

\$195

### Enchiladas Suizas con Pollo

Bañados con salsa Suiza (verde), gratinadas, con gajos de tomate y chaya frita para decorar

\$220

### Molletes

Base de pan con frijol, chorizo, y queso gratinado

\$170

### Quesadillas Marineras

Con tortilla de espinaca, queso y tomate cherry fresco

\$195

### Tostada de Aguacate

Base de pan, aguacate, huevo frito y arugula fresca

\$195

### Tostada Francesa Tipo Tiramisu

Dos piezas de pan brioche, mezcla de yogurt griego, queso filadelfia, decorado con caramelo artesanal espolvado con cocoa y frutas

\$185



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### Motul Style Eggs

Two fried eggs on top of tostadas with refried beans, red sauce, ham and fried plantains

\$165

### Eggs Benedict

Poached eggs on toasted bread, covered in hollandaise sauce and accompanied by a sauté of chaya, ham and cream

\$210

### Breakfast Burrito

Wheat tortilla, scrambled eggs, chorizo sausage, avocado and cilantro

\$160

## mornings specialties

### Fruity Pancakes with Chocolate Chips

Pancakes with fresh fruit, sprinkles of chocolate chips and decorated with artesanal caramel

\$190

### Red or Green Chilaquiles (Chicken or Shrimp)

Tortilla chips with red or green sauce (non spicy) topped with grilled chicken or shrimp

\$195

### Chicken Swiss Enchiladas

Covered in green sauce (non spicy), melted cheese, and garnished with tomato wedges and fried chaya

\$220

### Molletes

Toasted bread topped with refried beans, chorizo and melted cheese

\$170

### Marinera Quesadillas

Spinach tortilla, topped with red ranchero sauce (non spicy), cheese and fresh cherry tomatoes

\$195

### Avocado Toast

Toasted bread, topped with avocado, fried egg and fresh arugula

\$195

### French Toast a la Tiramisu

Two slices of brioche bread, with a mix of Greek yogurt, Philadelphia cheese, decorated with artesanal caramel, cocoa and fresh fruit

\$185

