

BREAKFAST

FLUFFY PANCAKE \$180
Filled with hazelnut cream, accompanied by homemade mango compote, and macerated forest fruits.

OVERNIGHT OATS \$160
Homemade muesli with peanut butter, side with banana, chia seeds and fresh red berries.

FRENCH TOAST \$170
Brioche bread accompanied by red fruit coulis, creamy mascarpone-yogurt, and fresh forest berries.

SEASONAL FRUIT BOWL \$140
Seasonal fruit served with greek yogurt, granola and local honey.

ENCAMISADOS EGGS \$150
Tortillas filled with fried eggs, served over a bean sauce, accompanied by local sausage, pickled onion, and fried chaya.

KAHAL CHILAQUILES \$180
Green or orange chilaquiles, served with chicken or eggs, fresh cheese, sour cream, avocado, and pickled onion.

MOTULEÑOS EGGS \$140
Fried eggs on a tortilla toast and refried beans, traditional Motul-style sauce, accompanied by fried plantain, ham and peas.

YUCATECAN ENCHILADAS \$140
Tortilla filled with hard-boiled egg, bathed in traditional pumpkin seed sauce and house tomato sauce.

AVOCADO TOAST \$160
Sourdough bread with creamy avocado, egg to your liking, accompanied by green salad, cherry tomatoes, and house dressing.

EGGS TO YOUR LIKING

\$110

Two eggs prepared to your liking with your choice of protein and vegetables, accompanied by refried beans and orange chilaquiles.

Protein (1): Turkey ham, local sausage, or bacon.

Vegetables (3): Spinach, white onion, tomato, chaya.

BREAD SLICES

\$45

Two slices of sourdough bread, accompanied by butter and red fruit coulis.

All our food is made to order and with fresh local ingredients.

