



Desayuno | Breakfast

Algo dulce / Something sweet

Fruta de Temporada / Seasonal Fruit \$335
plato de fruta fresca, yogurt griego, granola
fresh fruit bowl with greek yogurt, granola

Bowl Funcional / Functional Bowl \$380
plátano, papaya, manzana, melón o mango, leche inteligente de coco, chía, maíz nixtamalizado, yerbabuena, miel.
banana, apple, papaya, watermelon or mango, smart coconut milk, nixtamalized corn, chia, peppermint, mayan honey

Hot Cakes Elote y Amaranto / Corn Amaranth Pancakes \$335
con miel o mermeladas de frutos rojos (Con o Sin Gluten)
with honey or red fruit marmalade (gluten free available)

Pan de Elote o Plátano / Corn or Banana Bread \$280
de plátano con tres leches, o de elote con rompopo
banana bread with tres leches, or corn bread with eggnog
** Pregunta si tenemos disponible sin gluten / Ask if gluten free is available

Lo Salado / Better Salty

Huevos Rancheros Yucatecos / Yucatan Style Eggs \$355
estrellados, en salsa verde de pepita, queso fresco de Chiapas, epazote, tortilla frita acompañado de frijoles negros
fried eggs on top of corn tortillas, our special green pumpkin seed sauce, fresh Chiapas cheese, epazote, side of black beans

Omelette de Chaya / Chaya leaf Omelette \$345
omelette con queso oaxaca y champiñones, adornado con aguacate y guarnicion de frijoles negros
omelette with oaxaca cheese and mushrooms, topped with avocado and with black beans on the side

Chilaquiles de la Casa / Homemade Chilaquiles *

\$335

totopos de maíz, salsa roja, cebolla, cilantro, queso fresco de Chiapas, aguacate, crema fresca de rancho, frijoles negros.
ried corn totopos, covered in red sauce, topped with onion, coriander, fresh cheese, avocado, sour cream and a side of black beans

Enfrijoladas *

\$339

rellenas de queso, con crema de rancho y queso fresco
corn tortillilla stuffed with cheese, covered in black bean sauce, topped with red onion, fresh cream and fresh cheese

Toast de Aguacate / Avocado Toast *

\$339

pan a base de cereales germinados, cultivado orgánicamente (libre de gluten), aguacate, y germinados
organically harvested grain flourless bread, gluten free, avocado

* Toppings

Verduras / Veggies	\$65
Chorizo / Pork Sausage	
huevo / eggs	
Cochinita or Poc Chuc	\$75
cecina / salted beef	\$85
camarón / shrimp	\$105

Tacos de Cochinita / Cochinita style pork tacos

\$379

achiote, cebolla curtida morada, naranja agria, habanero
red recado, pickled red onion, sour orange, habanero sauce

Bebidas | Beverages

Cafe o Te / Coffee & Tea

Sin Alcohol / Alcohol free

Cafe Negro / Black Coffee	85	Juice of the day	155
Capuccino	100	Agua/ Still Water 473ml	130
Latte	100	A. Mineral / Sparkling W.473ml	140
Espresso	85	A. Natural/ Still Water 946ml	200
Espresso Doble	125	Soda Mate Reg / light 355ml	150
Te / Tea	100		