

## STARTERS

- **SEASONAL FRUIT** 190  
Papaya, cantaloupe, watermelon, pineapple, your choice of yogurt, cottage cheese, and homemade granola
- **XOCONOSTLE BOWL** 200  
Muesli, banana, homemade granola, xoconostle compote, fresh blueberries
- **SUNRISE SALAD** 200  
Quinoa, carrot, avocado, pineapple, strawberry, sunflower seed, baby greens, vegan raspberry dressing
- **OATMEAL** 190  
Mixed nuts, banana, strawberry, and brown sugar
- **TRADITIONAL CHURROS** 130  
Our signature recipe with Oaxacan chocolate dipping sauce

## TOAST

- **FRENCH TOAST** 220  
Cinnamon roll brioche, blueberry compote, ricotta cheese, spiced crumble
- AVOCADO TOAST** 200  
Sourdough bread, fried egg, chipotle aioli, bacon, cherry tomatoes, purslane
- **LOCAL TOMATOES TOAST** 190  
Rye bread, melted manchego cheese, grilled tomato, confited tomato, green tomato, sundried tomato balsamic glazé, basil
- SALMON BAGEL SANDWICH** 240  
Fine herbs cream cheese, avocado, cucumber, capers and meyer lemon mayonnaise, homemade lentil sprouts

## MAIN

- **MOTULEÑOS EGGS** 230  
Motuleña sauce, ham, pantain, peas, ranchero cheese, corn tortilla, cilantro
- **ANY STYLE EGGS** 220  
Your choice of fried, omelet, scrambled, poached.  
Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla
- **DUCK QUESABIRRIAS** 340  
Duck birria cooked with maguey stalk, birria broth, lime, and cilantro
- **CHILAQUILES DOÑA MARY** 220  
Our famous Doña Mary's salsa with xoconostle and ancho chili  
Served with refried beans, fresh cream, red onion, ranchero cheese, cilantro, and avocado
- **TRADITIONAL CHILAQUILES** 220  
Red or green salsa, refried beans, red onion, cream, ranchero cheese, cilantro, and your choice of egg or chicken
- BURRITO GRATIN** 240  
Scrambled egg with chorizo, refried beans, Oaxaca cheese, pico de gallo, guacamole, pickled onion
- **HUEVOS RANCHEROS** 220  
Refried beans, corn tortilla, sunny side up eggs, salsa roja, ranchero cheese, pico de gallo, cilantro
- MEXICAN SHAKSHUKA** 230  
Stew made with potatoes, chorizo, xcatic chili, poblano chili, beans, onions, cilantro, jocoque, za'atar
- **VEGAN PANCAKES** 220  
Banana, oats, chía and flaxseed, caramelized hazelnut, orange and lavender compote
- EGGS BENEDICT** 240  
Corn and cheese muffin, poached eggs, avocado, short rib, fresh purslane, hollandaise, and a drizzle of salsa macha



## BREAKFAST

### FRESHLY SQUEEZED JUICE

Orange	80
Green	80
Grapefruit	80
Berries, ginger, a drizzle of chlorophyll	185
Orange, pineapple, and maca	185

### • VEGETARIAN

220 • VEGAN

### • GLUTEN-FREE

340

### WAKE UP TO THE AROMA OF COFFEE

220 We are proud to serve a 100% organic coffee from Chiapas, Mexico. Endorsed by CERTIMEX, a certification body for organic and fair trade products and processes with international accreditation and national authorisation, with reliable and innovative procedures that contribute to sustainable development. [certimexsc.com/cmxc](http://certimexsc.com/cmxc)

### FROM THE WAVES TO THE HEART OF MEXICO

240 Our commitment is to bring to your table the freshest ingredients, that is why we collaborate with Egretta Foodservice, its seafood portfolio is composed of 100% sustainable products from open ocean fish farms which guarantee not only the conservation of wild species but also guarantee seafood protein free of plastics, antibiotics, heavy metals and genetic modifications. In addition, Egretta Foodservices works with local fishing cooperatives, which provide responsible fishing by not targeting poached species, which increases the freshness and quality of the fish that reaches your table. [egretta.mx/](http://egretta.mx/)

240 Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements. All prices are quoted in MXN and are inclusive of 16% tax. 15% service charge is not included.

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