

BREAKFAST
RESTAURANTE DEL PARQUE

STARTERS

- SEASONAL FRUIT BOWL 200
Your choice of yogurt or cottage cheese, and homemade granola

 - MERCADITO'S PARFAIT 170
Fresh strawberry from Irapuato, homemade granola

 - OATMEAL 190
Your selection of milk, agave honey, fried plantain and mixed nuts

 - TRADITIONAL CHURROS 130
Our signature house recipe with Oaxacan chocolate dipping sauce
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MAIN

- AVOCADO TOAST 200
Sourdough bread, guajillo adobo, cherry tomato, fresh squash blossom, epazote leaves, salt-cured nopal cactus

- GUAVA FRENCH TOAST 220
Nixtamalized guava, amaranth, piloncillo syrup, pinole

- BANANA PANCAKES 220
Oaxacan chocolate, vanilla cream, caramelized banana

- MOLLETES AHOGADOS 210
Homemade bolillo bread, oaxaca cheese, chorizo and potatoes with epazote, adobo sauce

- SMOKED PICANHA BARBACOA TACOS 320
Cooked in agave stalk and dark lager beer, handmade corn tortillas, avocado, traditional garnishes
barbacoa broth

- ENFRIJOLADAS 240
Bean sauce cooked with avocado leaves, stuffed with scrambled egg with chorizo and epazote, istmeño cheese
cream, cilantro, red onion

- VEGAN BURRITO 230
Refried beans, mushroom chorizo, spinach, purslane, zucchini, squash blossom, nopal, avocado
pickled onion, cilantro

- TASAJO HUARACHE 220
Asiento lard, refried beans, avocado, cream, cheese, pico de gallo, cilantro

- DIVORCIADOS FRIED EGGS 220
Refried beans with chicharron, corn tortilla, morita chile and green salsas, ranchero cheese, pico de gallo, cilantro

- EGGS TO YOUR CHOICE 220
Your choice of fried, omelet, scrambled, poached.
Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla

- SMOKED BARBACOA CEMITA 295
Avocado, caramelized onions, cheese from Oaxaca, pápalo quelite, chipotle

- CHILAQUILES WITH COLORADITO MOLE 220
Istmeño cheese, cream, fresh purslane, cilantro, Orégano-infused pickled red onion.
ADD TO YOUR ORDER: BEEF PICANHA TASAJO 250, SHRIMP 310
- TRADITIONAL CHILAQUILES 220
Red or green salsa, refried beans, red onion, cream, ranchero cheese, cilantro, and your choice of egg or chicken
ADD TO YOUR ORDER: BEEF PICANHA TASAJO 250 , SHRIMP 310
- CHOLULA POCHADO EGGS 230
Corn masa sope with chicharron stew, covered with poblano mole, sesame seed, ranchero cheese, red onion, cilantro

FRESHLY SQUEEZED JUICES 80
Orange
Green
Grapefruit

FRESH SPECIALTIES 185
Berries, ginger, a drizzle of chlorophyll
Beets, grapefruit, and maca

• VEGETARIAN • VEGAN • GLUTEN-FREE

WAKE UP TO THE AROMA OF COFFEE

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/cmX

FROM THE WAVES TO THE HEART OF MEXICO

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/

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.