

GOOD MORNING
BREAKFAST MENU AT RESTAURANTE DEL PARQUE

TO START

• SEASONAL FRUIT	140
Selection of fresh seasonal fruit with handmade granola	
•• YOGURT WITH QUINOA	140
Greek yogurt, cranberries, artisanal strawberry marmalade	
•• PAPAYA AND HONEY	130
Fresh papaya served with mezquite honey, lime, cottage cheese	
•• OATMEAL AND APPLE	140
Variety of milks to your choice, banana, applesauce, cinammon and brown sugar	
•• DEL PARQUE PANCAKES	145
Served with seasonal fruit, maple syrup, cajeta	
•• FRENCH TOAST	145
Berries brioche served with apple with balsamic and vanilla sauce	
• CHEF-CURED SALMON BAGEL	250
Salmon bagel with avocado purée, black olives, radishes, cherry tomato, cheese mousse, hard-boiled egg, spinach and sprouts	

OUR SPECIALTIES

TRADITIONAL CHILAQUILES FROM CASA PARQUE, RED OR GREEN	180
Cream, panela cheese, beans, onion, cilantro, avocado. Enjoy them with eggs to your choice or chicken	
MOLLETES	195
Served with pico de gallo, pápalo, molcajete sauce and guacamole. Enjoy them with chorizo, cecina or flank steak	
• BURRITO AU GRATIN	180
Burrito stuffed with beans and machaca with egg, topped with Oaxaca cheese. Served with guacamole and fresh salad	
EGG WHITE FRITTATA	170
Egg white with dried tomato and fine herbs baked in the oven. Served with fresh salad and grilled panela cheese	
EGGS TO YOUR CHOICE	170
Fried, scrambled, omelette, poached or hard. Served with potato, beans and local roasted tomato with your choice of bacon, sausage, ham or green salad	
HUEVOS A LOS TRES CHILES	180
Fried eggs topped with chipotle and xoconostle sauce on a gratin tortilla with jalapeño and cheese	
• HUEVOS CAZUELA	180
Fried eggs covered with tortilla, topped with bean and chile ancho sauce, ranchero cheese, cream, organic avocado from the region	
• POACHED EGGS FROM CASA PARQUE	190
Poached eggs over candied portobello confit stuffed with spinach and wheat germ, topped with creamy mushroom sauce and country salad	
• EGG SANDWICH	195
Fried egg sandwich with chile ancho ham and cheese mix served with potato and fresh salad	
• HUARACHE SAN MIGUEL	195
Huarache with beans and cecina, topped with ranchero cheese and cream, served with guacamole and molcajete sauce	

SPECIAL JUICES

SUPER GREEN	150
Orange juice, pineapple, cactus, spinach, celery, parsley, ginger, and spirulina	
ENERGIZING	160
Banana, strawberry, mango, apple and orange juice	
DEL PARQUE	160
Beet, grapefruit, carrot and maca	

ADDITIONAL TEMPATIONS

MIMOSA CASA PARQUE	217
Xoconostle, sparkling wine	
ADD TO ANY DISH	SHRIMP 110 FLANK STEAK 120

• VEGETARIAN • VEGAN • CONTAINS GLUTEN

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. 10% service charge is not included.