



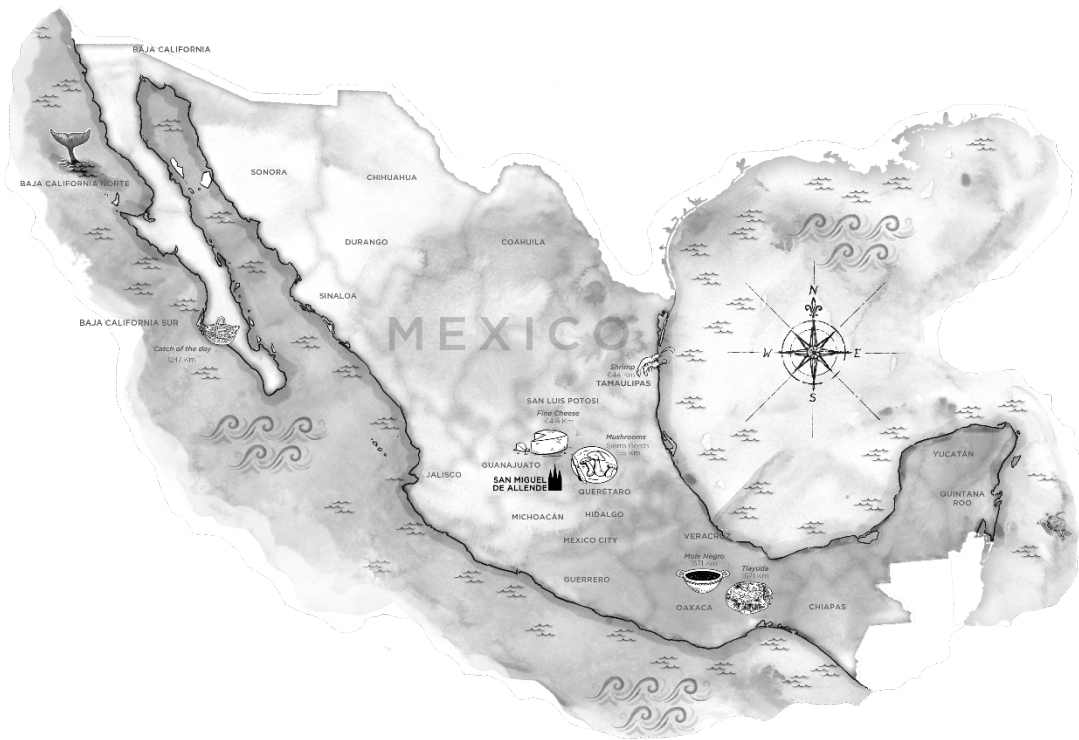
## A CULINARY TAPESTRY

Our menus are a celebration of Mexico's rich and diverse culinary landscape—where every ingredient carries the soul of its region and the story of its people.

From the artisan cheeses of Querétaro, aged with care in the highlands, to the wild mushrooms of the Sierra Gorda, gathered in misty forests, each bite is rooted in tradition. The catch of the day from Baja California's Pacific coast brings the ocean's freshness to the table, while shrimp from Tamaulipas evokes the bounty of the Gulf. And in the south, Oaxaca's mole negro, tlayudas, and chocolate offer a taste of ancient rituals and bold flavors, crafted with reverence and fire.

This is more than a menu, it's a mosaic of Mexico's edible heritage. A tribute to freshness, authenticity, and the timeless connection between land and table.

*¡Buen provecho!*



# BREAKFAST

## STARTERS

**SEASONAL FRUIT VG** 210  
Papaya, cantaloupe, watermelon, pineapple, your choice of yogurt, cottage cheese, and homemade granola <sup>(1,5,7,8)</sup>

**XOCONOSTLE BOWL** 220  
Muesli, banana, homemade granola, xoconostle compote, fresh blueberries <sup>(1,7,5,8)</sup>

**OATMEAL** 190  
Mixed nuts, banana, strawberry, and brown sugar <sup>(1,5,7,8)</sup>

**TRADITIONAL CHURROS- 6 PIECES** 140  
Our signature recipe with Oaxacan chocolate dipping sauce <sup>(1)</sup>

## TOAST

**FRENCH TOAST VG** 240  
Cinnamon roll brioche, blueberry compote, ricotta cheese, spiced crumble <sup>(1,3,7,12)</sup>

**APPLE PIE TOAST VG** 220  
Sourdough bread, cream cheese, poached apple, cranberries, Pecan and cinnamon crumble <sup>(1,5,7,8,12)</sup>

**AVOCADO TOAST** 220  
Sourdough bread, fried egg, chipotle aioli, bacon, cherry tomatoes, purslane <sup>(1,3)</sup>

**LOCAL TOMATOES TOAST** 210  
Rye bread, melted manchego cheese, grilled tomato, confited tomato, green tomato, sundried tomato balsamic glazé, basil <sup>(1,5,7,8,12)</sup>

**SALMON 100g BAGEL SANDWICH\*** 265  
Fine herbs, cream cheese, avocado, cucumber, capers, Meyer lemon mayonnaise, homemade lentil sprouts <sup>(1,3,7,11)</sup>

## MAIN

**MOTULEÑOS EGGS G** 250  
Two eggs, motuleña sauce, ham, plantain, peas, ranchero cheese, corn tortilla, cilantro <sup>(1,3,7)</sup>

**ANY STYLE EGGS G** 240  
Two eggs prepared to your choice: fried, omelet, scrambled, poached. Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla <sup>(1,3,7)</sup>

**DUCK QUESABIRRIAS - 3 PIECES G** 370  
Duck birria cooked with maguey stalk, birria broth, lime, and cilantro <sup>(1,7)</sup>

**CHILAQUILES DOÑA MARY G** 240  
Our famous Doña Mary's salsa with xoconostle and ancho chili Served with refried beans, fresh cream, red onion, ranchero cheese, cilantro, and avocado <sup>(1,3,7)</sup>

**TRADITIONAL CHILAQUILES G** 240  
Red or green salsa, refried beans, red onion, cream, ranchero cheese, cilantro, and your choice of two eggs or chicken <sup>(1,3,7)</sup>

**BURRITO GRATIN** 260  
Two eggs scrambled with chorizo, refried beans, Oaxaca cheese, pico de gallo, guacamole, pickled onion <sup>(1,3,7)</sup>

**HUEVOS RANCHEROS** 245  
Refried beans, corn tortilla, two sunny side up eggs, salsa roja, ranchero cheese, pico de gallo, cilantro <sup>(1,3,7)</sup>

**BREAKFAST SANDWICH** 260  
Sourdough bread, chipotle aioli, two eggs, melted cheese, ham, bacon and grilled tomato <sup>(1,3,7)</sup>

**BANOFFEE PANCAKES- 2 PIECES** 240  
Banana, Nutella, caramel, whipped cream and cacao nibs <sup>(1,3,7)</sup>

**EGGS BENEDICT\* - 2 PIECES** 240  
Corn and cheese muffin, two poached eggs, avocado, short rib, fresh purslane, hollandaise, and a drizzle of salsa macha <sup>(1,3,5,7,8,11,12)</sup>

## FRESHLY SQUEEZED JUICE - 300ml

Orange 85

Green 85

Grapefruit 85

Berries, ginger, a drizzle of chlorophyll 200

Orange, pineapple, and maca 200

## SIGNATURE DISH

**VG - VEGETARIAN**

**V - VEGAN**

**G - GLUTEN-FREE**

## OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

## FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

## THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

\*Consuming raw or undercooked foods may increase the risk of foodborne illness.

Prices in MXN and are inclusive of 16% tax. Service not included.