

## STARTERS

<b>SEASONAL FRUIT</b> (1,5,7,8) <b>VG</b>	210
Papaya, cantaloupe, watermelon, pineapple, your choice of yogurt, cottage cheese, and homemade granola	
<b>XOCONOSTLE BOWL</b> (1,7,5,8)	220
Muesli, banana, homemade granola, xoconostle compote, fresh blueberries	
<b>OATMEAL</b> (1,5,7,8)	190
Mixed nuts, banana, strawberry, and brown sugar	
<b>TRADITIONAL CHURROS</b> (1)	140
Our signature recipe with Oaxacan chocolate dipping sauce	

## TOAST

<b>FRENCH TOAST</b> (1,3,7,12) <b>VG</b>	240
Cinnamon roll brioche, blueberry compote, ricotta cheese, spiced crumble	
<b>APPLE PIE TOAST</b> (1,5,7,8,12) <b>VG</b>	220
Sourdough bread, cream cheese, poached apple, cranberries, Pecan and cinnamon crumble	
<b>AVOCADO TOAST</b> (1,3)	220
Sourdough bread, fried egg, chipotle aioli, bacon, cherry tomatoes, purslane	
<b>LOCAL TOMATOES TOAST</b> (1,5,7,8,12)	210
Rye bread, melted manchego cheese, grilled tomato, comfited tomato, green tomato, sundried tomato balsamic glazé, basil	
<b>SALMON BAGEL SANDWICH</b> (1,3,7,11)	265
Fine herbs cream cheese, avocado, cucumber, capers and Meyer lemon mayonnaise, homemade lentil sprouts	

## MAIN

<b>MOTULEÑOS EGGS</b> (1,3,7) <b>G</b>	250
Motuleña sauce, ham, plantain, peas, ranchero cheese, corn tortilla, cilantro	
<b>ANY STYLE EGGS</b> (1,3,7) <b>G</b>	240
Your choice of fried, omelet, scrambled, poached. Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla	
<b>DUCK QUESABIRRIAS</b> (1,7) <b>G</b>	340
Duck birria cooked with maguey stalk, birria broth, lime, and cilantro	
<b>CHILAQUILES DOÑA MARY</b> (1,3,7) <b>G</b>	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	
<b>TRADITIONAL CHILAQUILES</b> (1,3,7) <b>G</b>	240
Red or green salsa, refried beans, red onion, cream, ranchero cheese, cilantro, and your choice of egg or chicken	
<b>BURRITO GRATIN</b> (1,3,7)	260
Scrambled egg with chorizo, refried beans, Oaxaca cheese, pico de gallo, guacamole, pickled onion	
<b>HUEVOS RANCHEROS</b> (1,3,7)	245
Refried beans, corn tortilla, sunny side up eggs, salsa roja, ranchero cheese, pico de gallo, cilantro	
<b>BREAKFAST SANDWICH</b> (1,3,7)	260
Sourdough bread, chipotle aioli, egg, melted cheese, ham, bacon and grilled tomato	
<b>BANOFFEE PANCAKES</b> (1,3,7)	240
Banana, Nutella, caramel, whipped cream and cacao nibs	
<b>EGGS BENEDICT</b> (1,3,5,7,8,11,12)	265
Corn and cheese muffin, poached eggs, avocado, short rib, fresh purslane, hollandaise, and a drizzle of salsa macha	



## BREAKFAST

### FRESHLY SQUEEZED JUICE

Orange	85
Green	85
Grapefruit	85
Berries, ginger, a drizzle of chlorophyll	200
Orange, pineapple, and maca	200

**A** - 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.

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

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