

**BREAKFAST**  
**RESTAURANTE DEL PARQUE**


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**STARTERS**

<b>SEASONAL FRUIT BOWL</b> (1,5,7,8) <b>VG</b>	<b>220</b>
Your choice of yogurt or cottage cheese, and homemade granola	
<b>MERCADITO'S PARFAIT</b> (1,5,7,8) <b>VG</b>	<b>185</b>
Fresh strawberry from Irapuato, homemade granola	
<b>OATMEAL</b> (1,5,7,8) <b>VG</b>	<b>210</b>
Your selection of milk, agave honey, fried plantain and mixed nuts	
<b>TRADITIONAL CHURROS</b> (1)	<b>140</b>
Our signature house recipe with Oaxacan chocolate dipping sauce	

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**MAIN**

<b>AVOCADO TOAST</b> (1) <b>V</b>	<b>210</b>
Sourdough bread, guajillo adobo, cherry tomato, fresh squash blossom, epazote leaves, salt-cured nopal cactus	
<b>GUAVA FRENCH TOAST</b> (1,3,7) <b>VG</b>	<b>240</b>
Nixtamalized guava, amaranth, piloncillo syrup, pinole	
<b>BANANA PANCAKES</b> (1,3,7) <b>VG</b>	<b>240</b>
Oaxacan chocolate, vanilla cream, caramelized banana	
<b>MOLLETES AHOGADOS</b> (1,7)	<b>230</b>
Homemade bolillo bread, Oaxaca cheese, chorizo and potatoes with epazote, adobo sauce	
 <b>SMOKED PICANHA BARBACOA TACOS</b> (1)	<b>350</b>
Cooked in agave stalk and dark lager beer, handmade corn tortillas, avocado, traditional garnishes barbacoa broth	
<b>ENFRIJOLADAS</b> (1,3,7)	<b>260</b>
Bean sauce cooked with avocado leaves, stuffed with scrambled egg with chorizo and epazote, Istmeño cheese cream, cilantro, red onion	
<b>VEGAN BURRITO</b> (1) <b>V</b>	<b>250</b>
Refried beans, mushroom chorizo, spinach, purslane, zucchini, squash blossom, nopal, avocado pickled onion, cilantro	
<b>SQUASH BLOSSOM TETELA</b> (1,5,7,8,11) <b>VG</b>	<b>260</b>
Requesón, purslane and cactus salad, black mole	
<b>DIVORCIADOS FRIED EGGS</b> (1,3,7)	<b>240</b>
Refried beans with chicharron, corn tortilla, morita chile and green salsas, ranchero cheese, pico de gallo, cilantro	
<b>EGGS TO YOUR CHOICE</b> (1,3,7)	<b>240</b>
Your choice of fried, omelet, scrambled, poached. Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla	
<b>AL COMAL MEMELA</b> (3,7) <b>G</b>	<b>250</b>
Beans, fried egg, green or red sauce, fresh cheese	
<b>CHILAQUILES WITH COLORADITO MOLE</b> (1,5,7,8,11)	<b>240</b>
Istmeño cheese, cream, fresh purslane, cilantro, Oregano-infused pickled red onion. Add to your order: Beef Picanha Tasajo 250   Shrimp 310	
<b>TRADITIONAL CHILAQUILES</b> (1,3,7)	<b>240</b>
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	
<b>CHOLULA POCHADO EGGS</b> (1,3,5,7,8,11)	<b>250</b>
Corn masa sope with chicharron stew, covered with poblano mole, sesame seed, ranchero cheese, red onion, cilantro	

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<b>FRESHLY SQUEEZED JUICES</b>	<b>85</b>
Orange, Green, Grapefruit	

<b>FRESH SPECIALTIES</b>	<b>200</b>
Berries, ginger, a drizzle of chlorophyll Beets, grapefruit, and maca	



**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.



**SIGNATURE DISH**

**VG - VEGETARIAN    V - VEGAN    G - GLUTEN-FREE**