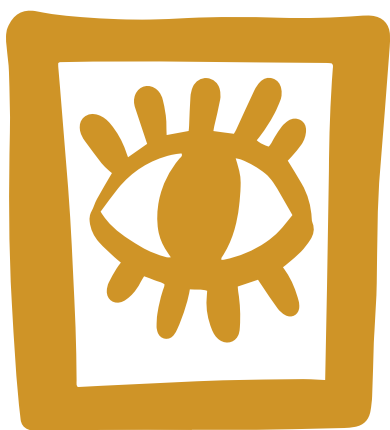




CASA MAYOR



TO START

Yogurt and Granola <sup>v (1,7,8)</sup>	Honey, fresh fruit, assorted nuts	372
Banana Pancakes <sup>v (1,3,7,8)</sup>	Hazelnut butter, cocoa crumble, cinnamon	394
Caribbean Chia Pudding <sup>VG/G</sup>	Strawberry, coconut cream, cardamom	475
Maroma Waffles <sup>v (1,3,7,8)</sup>	Xoconostle, Melipona bee honey, seasonal fruit, chocolate almonds	452
Oatmeal with Dried Fruit <sup>VG (1,6,7,8)</sup>	Nuts, date sugar, cinnamon, served with milk of your choice: whole, light, almond or lactose-free	394
Local Fruit Plate <sup>VG/G</sup>	Seasonal selection	406
Casserole Brioche Cornbread <sup>v (1,3,6,7,8)</sup>	Strawberry, pecan, Papantla vanilla, cinnamon, maple syrup	534

SPECIALTIES

Pan-seared Red or Green Chilaquiles <sup>v (1,3,7)</sup>	Cream, panela cheese, onion, cilantro, avocado Add Fried Egg or Chicken 267	545
Huevos Rancheros <sup>v/G (1,3,7)</sup>	Refried beans, tortilla, pico de gallo, queso fresco, tatemada ranchero sauce	557
Maroma Eggs Benedict <sup>(1,3,7)</sup>	Poached egg, grilled onion, roasted tomato, cochinita pibil, hollandaise, habanero	638
Machaca Burrito Sonora Style <sup>(1,3,7)</sup>	Egg, pico de gallo, roasted salsa, avocado, cheese	638
Carrot Toast <sup>VG (1)</sup>	Carrot gravlax, chickpeas, preserved lime, cilantro, broccoli, arugula	568
Your Choice of Eggs <sup>(1,3,7)</sup>	Fried, scrambled, omelet, poached or hard-boiled. Served with roasted roots, refried beans, and roasted tomato with your choice of bacon, sausage, ham or side salad	568

JUICES

Chlorophyll Shot <sup>VG/G</sup>	Spinach, celery, lettuce, kale, cucumber, parsley	209
Vitamin Juice <sup>VG/G</sup>	Orange, guava, papaya, strawberry, kiwi	354
Maroma Juice <sup>VG/G</sup>	Caribbean coconut, maca, pineapple, orange, passion fruit, ginger	336

EXTRAS

Assorted Berries <sup>VG/G</sup>	406
Sliced Avocado <sup>VG/G</sup>	336
Breakfast Potatoes <sup>VG/G</sup>	336
Side Salad <sup>VG/G</sup>	336
Additional Egg <sup>v (3)</sup>	336
Side Breakfast Meats; Bacon, Ham, or Sausage <sup>(1, 12)</sup>	336

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.