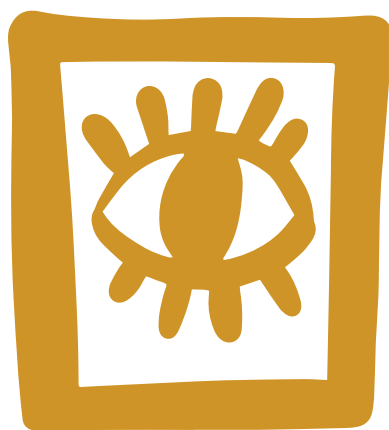




CASA MAYOR



#### 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.

## TO START

Yogurt and Granola v <sup>(1,7,8)</sup>	Honey, fresh fruit, assorted nuts	295
Banana Pancakes v <sup>(1,3,7,8)</sup>	Hazelnut butter, cocoa crumble, cinnamon	394
Caribbean Chia Pudding vG/G	Strawberry, coconut cream, cardamom	290
Maroma Waffles v <sup>(1,3,7,8)</sup>	Xoconostle, Melipona bee honey, seasonal fruit, chocolate almonds	350
Oatmeal with Dried Fruit vG <sup>(1,6,7,8)</sup>	Nuts, date sugar, cinnamon, served with milk of your choice: whole, light, almond or lactose-free	280
Local Fruit Plate vG/G	Seasonal selection	320
Casserole Brioche Cornbread v <sup>(1,3,6,7,8)</sup>	Strawberry, pecan, Papantla vanilla, cinnamon, maple syrup	320

## SPECIALTIES

Pan-seared Red or Green Chilaquiles v <sup>(1,3,7)</sup>	Cream, panela cheese, onion, cilantro, avocado Add Fried Egg or Chicken 267	400
Huevos Rancheros v/G <sup>(1,3,7)</sup>	Refried beans, tortilla, pico de gallo, queso fresco, tatemada ranchero sauce	395
Maroma Eggs Benedict <sup>(1,3,7)</sup> 	Poached egg, grilled onion, roasted tomato, cochinita pibil, hollandaise, habanero	400
Machaca Burrito Sonora Style <sup>(1,3,7)</sup>	Egg, pico de gallo, roasted salsa, avocado, cheese	395
Carrot Toast vG <sup>(1)</sup>	Carrot gravlax, chickpeas, preserved lime, cilantro, broccoli, arugula	350
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	360

## JUICES

Chlorophyll Shot vG/G	Spinach, celery, lettuce, kale, cucumber, parsley	170
Vitamin Juice vG/G	Orange, guava, papaya, strawberry, kiwi	180
Maroma Juice vG/G	Caribbean coconut, maca, pineapple, orange, passion fruit, ginger	180

## EXTRAS

Assorted Berries vG/G	250
Sliced Avocado vG/G	150
Breakfast Potatoes vG/G	150
Side Salad vG/G	150
Additional Egg v <sup>(3)</sup>	150
Side Breakfast Meats; Bacon, Ham, or Sausage <sup>(1, 12)</sup>	150

vG Vegan

v Vegetarian

G Gluten Free



Chef Daniel's recommendation