

BREAKFAST



Con sabor a México

CHILAQUILES \$190

Fried corn tortillas bathed in green or red sauce with onion, cilantro, cream, fresh cheese, and refried beans

Add: egg \$50, chicken \$70 or arrachera \$90

CHILAQUILES CHIDOS \$230

Fried corn tortillas filled with cheese, bathed in green or red sauce with cream, cheese, cilantro, and refried beans

OMELET DE MILPA \$195

Egg omelet filled with corn, squash, asparagus, and panela cheese served with baked tomatoes and sautéed green beans

TACOS DIVORCIADO \$195

Fried eggs cooked to order, on homemade corn tortilla, topped with green and red sauce with avocado and refried beans

OMELET FIFÍ \$210

3 egg whites with spinach, asparagus, panela cheese, accompanied by baked tomatoes and fresh green beans



SANDWICH PATRON \$210

Homemade bread with cheeses, avocado, fried egg, bacon, pistachio pesto and tomato salsa

BURRITO CON AGUACATE TEMPURA \$195

Corn tortilla burrito with Mexican-style scrambled eggs, chihuahua cheese, and fried avocado, served with mixed greens and tomato salsa



SIGUENOS



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Hogar dulce hogar

FRUTA DE TEMPORADA \$170

Fresh seasonal fruit served with homemade granola and Greek yogurt

PAN FRANCES \$190

Homemade brioche bread French toast served with berry compote and whipped cream

THE FRENCHI \$220

Brioche bread French toast with a Mexican vanilla cream, sugar crust, candied walnuts, and berry compote

PANCAKES \$195

3 pancakes served with whipped cream and berry compote

BAGEL \$205

Bagel served with herbed cream cheese, hard-boiled egg, pistachio pesto, red onion, mixed greens, and smoked salmon



DESAYUNO AMERICANO \$215

2 eggs any style, bacon, pancake, sausage, and homemade hash browns

HUEVOS BENEDICTOS \$270

Homemade brioche bread, pork loin, asparagus, baked tomatoes, pistachio pesto, poached eggs, hollandaise sauce, and mixed greens

AVOCADO TOAST \$220

Homemade brioche bread, pistachio pesto, tomato tartare, avocado, mixed greens, and olive oil



SIGUENOS

