THE PARAMAR
BEACHFRONT HOTEL BOUTIQUE PV

Good Morning!

BREAKFAST MENU

Please choose 1 option and a drink for your complimentary breakfast.

LIGHT & HEALTHY

Organic Oatmeal
Prepared with water or milk.

Yogurt & Granola Bowl
With tropical fresh fruit.

Tropical fresh fruit place
Please ask for season availability.

DISHES SWEET TEMPTATIONS

Buttermilk Pancakes
Natural, banana or chocolate (served with whipped cream).

Natural Waffles
Banana, strawberry, peach, apple compote or chocolate syrup (served with whipped cream).

Sweet Crepes
Chocolate, banana and whipped cream or apple compote and whipped cream.

Brioche French Toast
With fruit compote and whipped cream.

Sweet Molletes
Crunchy toasted Mexican bolillo with butter, sugar and cinnamon.

MEXICAN CLASSICS

Molletes a la Mexicana
Crispy toasted Mexican bolillo topped with refried beans and melted cheese. Served with Mexican pico de gallo (diced tomato, onion and cilantro | Non-spicy).

Quesadillas
Choose corn or flour tortillas, filled with melted cheese with the option to add ham or chorizo. Served with beans and Mexican pico de gallo (diced tomato, onion and cilantro | Non-spicy).

Chilaquiles
Fried corn chips simmered in your choice of red or green sauce. Served with refried beans, one egg (fried or scrambled), and one side of your choice.

EGGS SPECIALTIES

Eggs Any Style (2pcs)
Plain or with ham, bacon, chorizo or pico de gallo (diced tomato, onion and cilantro | Non-spicy).

Rancheros Eggs
2 fried eggs on a crispy tortilla topped with traditional tomato sauce (non-spicy). Served with refried beans and one side of your choice.

Divorced Eggs
2 fried eggs, one topped with green sauce and the other with red sauce, served over a fried tortilla. Accompanied by refried beans and one side of your choice.

Pesto Benedict
2 poached eggs served on a soft muffin with smoked pork ham, finished with our house-made creamy pesto sauce. Served with our house mixed greens salad.

Omelette Natural
A la Mexicana (tomato, onion and cilantro), chorizo, bacon or ham. Served with refried beans and one side of your choice.

Poached Eggs
2 eggs served on a soft muffin, accompanied by our house mixed greens salad.

Huevos Ahogados
2 eggs gently poached in red sauce, served over refried beans and finished with cream and cotija cheese.

Egg White Omelette

Light egg white omelette with tomato, onion, cilantro and grated cheese, served with a fresh house greens salad.

Croque Vallarta

Fried egg over toasted bread, topped with smoked ham and melted cheese, finished with our house-made creamy white sauce. Served with a fresh mixed greens salad.

Egg, Ham & Cheese Crepe

A delicated crepe filled with fried or scrambled egg, smoked ham and melted cheese, topped with our homemade creamy white sauce. Served a longside a fresh house greens salad.

*Additional side options: Chilaquiles | Potatoes | Mixed fruit portion | House mixed greens salad | Refried beans

EXTRAS

Milk | Chocomilk | Juice	$35
Yogurt	$35
Small Organic Oatmeal	$45
Mollete (1pc)	$35
Natural Pancake	$35
Chilaquiles side	$45
Potatoes side	$25
Fried beans side	$25
Extra chorizo, bacon, ham or cheese	$35
Sweet Crepe (1pc)	$75
Brioche French Toast	$95
Quesadilla (1pc)	$35
Fruit portion side	$40
Extra complete breakfast	$170
Mimosa	$85
Bloody Mary	$85

KIDS MENU

Choose any 2 items + 1 side + 1 drink

Options

One egg any style | One pancake | Small mixed fruit portion | One quesadilla (corn or flour tortilla) | Small chilaquiles portion

Drinks

American Coffee and Tea (Unlimited Refil) | Milk | Chocolate Milk | Freshly squeezed orange juice | Fresh green juice

Side Options

Refried beans | Potatoes | Fresh fruit portion

ENJOY!

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@theparamarvallarta @theparamarhotel