

Good morning!

Light & healthy

Tropical seasonal fresh fruit plate 
Organic oatmeal prepared with milk or water 
Yogurt & granola bowl - With tropical fresh fruit 

Sweet temptations

Classic buttermilk pancakes 
Natural, banana or chocolate (served with whipped cream)
Waffles
Natural, banana, strawberry, peach, apple compote or chocolate syrup with whipped cream
Sweet crêpes
Chocolate, banana & whipped cream or apple compote & whipped cream
Brioche French Toast
Molletes dulces
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 & cilantro — non-spicy).
Quesadillas
Choose corn or flour tortillas, filled with melted cheese, with the option to add ham or chorizo. Served with refried beans and Mexican pico de gallo (diced tomato, onion & 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.

Egg specialties

Eggs Any Style
Plain or with ham, bacon, chorizo, or pico de gallo (fresh tomato, onion, cilantro - non-spicy). Served with refried beans and one side* of your choice.
“Huevos Rancheros” 
Two 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 
Two 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 
Two 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
Plain, “a la Mexicana” (tomato, onion & cilantro), chorizo, bacon, or ham. Served with refried beans and one side* of your choice.
Poached eggs 
Two eggs served on a soft muffin, accompanied by our house mixed greens salad.
“Huevos Ahogados” 
Two 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 crêpe
Filled with fried or scrambled egg, smoked ham, and melted cheese, topped with our homemade creamy white sauce. Served with fresh house greens

*Sides: Chilaquiles · Potatos · Fruit · Mixed greens · Refried beans

Drinks

Unlimited American coffee & tea
Freshly squeezed orange juice · Natural green juice · Milk · Chocolate Milk

Kids menu

Choose 2: egg, pancake, fruit, quesadilla, chilaquiles
1 side: refried beans, potato, fruit
1 drink: milk, chocolate milk, orange juice

Extras

Milk, chocolate milk, juice \$35	Chorizo, bacon, ham or cheese \$35	Additional sides of: chilaquiles \$45 fruit \$40 potato \$25 refried beans \$25
Yogurt \$35	Sweet crêpe \$75	
Small organic oatmeal \$45	Brioche French Toast \$95	
Mollete \$35	Quesadilla \$35	
Plain pancake \$35	Mimosa \$85	
	Bloody Mary \$85	

Enjoy!