ORDENES EXTRAS.

Orden de jamón	
Orden de salchicha	
Orden de tocino	
Orden de aguacate	
Orden de frijol	
Orden extra de huevo	
Orden extra de pollo	
Papa hash brown	

BEBIDAS CALIENTES

Café americano regular	*Refills*
Café americano descafeinado	*Refills*
Café espresso	*30ml*
Café espresso doble	*60ml*
Café latte	*240ml*
Café cappuccino	*240ml*
Chocolate	*240ml*
Variedad de tés	*240ml*

SELECCIÓN DE LECHE

Leche entera, deslactosada o light	*280ml.*
Leche de soya	*280ml.*
Leche de almendra	*280ml*

MIMOSAS

Mimosa *120ml*
Vino espumoso (60ml) y jugo fresco de naranja.

Mimosa afrutada *120ml*
Vino espumoso (60ml) con fruta de temporada.

* **Mimosa premiere** *375ml*
Champagne Moët & Chandon (375ml.) y jugo de naranja.

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JUGOS FRESCOS DE TEMPORADA

Naranja, Toronja, Zanahoria, Manzana o Mix *280 ml*

Guacamaya *280 ml*
Jugo de apio, perejil, naranja, piña y espinacas.

Licuado Energético *280 ml*
Licuado de leche entera, avena, miel de abeja, almendra, fresa y plátano.

Yogur spa *210g*
Licuado con manzana, yogur, kiwi, almendra y miel de abeja.

FRUTAS DE TEMPORADA

Ensalada de Desayuno *120g*
Ensalada de espinaca, pollo, tomate rostizado, nuez y naranja.

Frutas Frescas *120g*
Plato de papaya, piña, melón, sandía, servidas con miel de abeja y menta.

Saludable *150g*
Plato de papaya, piña miel, platano, manzana, frambuesa, crumble de granola, miel y yogur natural.

Energético *150g*
Plato de manzana con yogur natural, amaranto, almendra, avena y miel de abeja.

Tazón saludable *100g*
Aguacate, yogur blanco, frutos del bosque y granola.

PANES Y CEREALES

Canasta de pan Dulce *120g*
4 piezas de pan dulce recien horneado.

Avena *100g*
Preparada con leche de su elección o agua, con canela, plátano, fresa y uvas pasas.

Granola *100g*
Con yogur, vainilla, frutos rojos y miel de abeja.

All-Bran o Special K
Servido con la leche de su elección y acompañado de plátano, fresa y uvas pasas.

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DESAYUNOS DULCES

Pan cakes — *120g*
Servidos con fruta de temporada y miel maple.

Pan francés — *150g*
Servido con fruta de temporada y miel maple.

Pan francés caramel — *180g*
Servido con salsa de caramelo y plátanos caramelizados.

Waffles — *150g*
Servidos con fruta de temporada y azúcar glass.

CHILAQUILES

Rojos — *200g*
Con salsa de tomate rojo.

Verdes — *200g*
Con salsa de tomate verde.

Con Mole — *200g*

Rojos con dos huevos, pollo o res — *250g*

Verdes con dos huevos, pollo o res — *250g*

Mole con dos huevos, pollo o res — *250g*

Tlacoyos mexicanos — *250g*
Verde, rojo, de mole o tricolor, servido con la salsa de su elección, crema, cilantro y cebolla

Quesadillas de La Ceiba — *250g*
Queso Oaxaca, quelites, flor de calabaza

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ESPECIALIDADES DE HUEVOS

Huevos de gallinas camperas al gusto *200g*
Servidos con tomate asado y papa hash brown.

Huevos rancheros *200g*

Benedictos *250g*
Jamón York y salsa holandesa.

Benedictos salmón *250g*
Salmón ahumado, salsa cremosa holandesa
y espárragos.

Tarta verde *200g*
Huevo, espinaca, crema de mascarpone y hojas.

Omelette clásico *200g*
Jamón y queso.

Omelette campesino *200g*
Chorizo, queso de cabra, cebolla y aguacate.

Tacos campesinos *20g*
Huevo frito, tortilla, frijoles y salsa de guajillo

Machaca mexicana *200g*
Cecina deshebrada revuelta con huevo, cebolla confitada
y tomates asados y frijoles.

Breakfast burrito *200g*
Huevo revuelto, queso, tocino y salsa de guajillo cremosa

TOAST AND BREAD

Morning toast *200g*
Pan brioche con queso de cabra, huevos revueltos
y hongos salteados con pesto.

Breakfast toast *200g*
Aguacate, huevo pochado, semillas de sésamo
y rúcula baby.

Avocado toast *200g*
Pan brioche, guacamole, aguacate fresco,
hojas mixtas y limón asado.

Bagel de salmón *200g*
Con queso crema, salmón ahumado y lechuga mixta.

Tostada de Burrata *200g*
Tomates Cherry, burrata fresca y rúcula aliñada
con aceite de oliva.

Gluten Free Lácteos Vegano Vegetariano Crudo, su consumo es bajo su proprio riesgo

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SIDE ORDERS

Side of ham	
Side of sausage	
Side of bacon	
Side of avocado	
Side of beans	
Side of egg	
Side of chicken	
Side of Hash brown	

HOT DRINKS

Regular American coffee	*30ml*
Decaffeinated American coffee	*30ml*
Espresso	*30ml*
Double espresso	*60ml*
Latte	*240ml*
Cappuccino	*240ml*
Hot Chocolate	*240ml*
Assortment of Teas	*240ml*

MILK SELECTIONS

Whole, lactose-free or light milk	*280ml*
Soy milk	*280ml*
Almond milk	*280ml*

MIMOSAS

Mimosa *120ml*
Sparkling wine (60ml) and fresh squeezed orange juice.

Fruity Mimosa *120ml*
Sparkling wine(60ml) with seasonal fruit.

* **Premiere Mimosa** *375ml*
Moët & Chandon Champagne (375ml) and fresh squeezed orange juice.

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SEASONAL FRESH JUICES

Orange, grapefruit, carrot, apple or Mixed Juice *280 ml*

Guacamaya Juice *280 ml*
Juice made of celery, parsley, ornage, pineapple and spinach.

Energetic *280 ml*
Smoothie of whole milk, oatmeal, honey, almond, strawberry and banana.

Energy Yogurt Spa *210g*
Apple smoothie, yogurt, almond, honey and kiwi.

FRESH SEASONAL FRUIT PLATES

Breakfast bowl salad *120g*
Spinach, chicken, roasted tomato, walnut and orange salad.

Fresh Fruits *120g*
Plate with papaya, pineapple, melon, watermelon, served with honey and mint.

Healthy *150g*
Plate with papaya, pineapple honey, banana, apple, raspberry, granola crumble, honey and white yogurt.

Energetic *150g*
Apple dish with white yogurt, amaranth, almonds, oatmeal and honey.

Healthy bowl *100g*
Avocado, white yogurt, berries, and granola.

BREADS AND CEREALS

Assorted Bread Basket *120g*
4 pieces of freshly baked sweet bread.

Oatmeal *100g*
Prepared with milk of your choice or water, with cinnamon and banana, strawberry or raisins.

Granola *100g*
With white yogurt, vanilla, red fruits and honey.

All Bran or Special K
Served with milk of your choice and accompanied with banana, strawberry or raisins.

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SWEET MORNING

Pancakes — *120g*
Served with fresh seasonal fruit and syrup.

French Toast — *150g*
Served with fresh seasonal fruit and syrup.

Caramel French Toast — *180g*
Served with a caramel sauce and candied bananas.

Wafles — *150g*
Sprinkled with powdered sugar and served with fresh seasonal fruit.

CHILAQUILES

Red — *200g*
A mild red chile and tomato based sauce.

Green — *200g*
A jalapeño pepper and tomatillo based sauce.

Mole — *200g*
Traditional Oaxaca Mole.

Red served with two eggs, chicken or beef — *250g*

Green served with two eggs, chicken or beef — *250g*

Mole served with two eggs, chicken or beef — *250g*

Mexican tlacoyos — *250g*
Green, red, mole as your preference, served with cream, cilantro and onion.

La Ceiba quesadillas — *250g*
Oaxaca cheese, quelites, squash blossom.

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EGG SPECIALTIES

Made to order cage free eggs *200g*
Served with roasted tomato and hash brown.

Huevos Rancheros *200g*
Served on a corn tortilla and a red chile tomato based sauce.

Eggs Benedict 250g
Traditional with ham and topped with Hollandaise sauce.

Salmon Benedict *250g*
Served with smoked salmon, asparagus and topped with Hollandaise sauce.

Green Tart *200g*
Egg tart made with spinach, mascarpone cheese and greens.

Classic Omelette *200g*
Ham and cheese.

Farmers Omelette *200g*
Chorizo, goat cheese, onion, and avocado.

Farm tacos *200g*
Fried eggs, corn tortillas, beans and guagillo sauce.

Mexican Style Machaca *200g*
Shredded beef jerky scrambled with cage free eggs, candied onion, roasted tomatoes and served with beans.

Breakfast burrito *200g*
Made with scrambled cage free eggs, cheese, bacon and creamy guajillo sauce.

TOAST AND BREAD

Morning Toast *200g*
Brioche with goat cheese, scrambled cage free eggs, sauteed mushrooms and pesto.

Breakfast Toast *200g*
Avocado, poached egg, sesame seeds and baby arugula.

Avocado Toast *200g*
Brioche, guacamole, fresh avocado, greens and grilled lime.

Salmon Bagel *200g*
Smoked salmon, cheese and lettuce.

Burrata Toast *200g*
Cherry tomatoes, fresh burrata and arugula dressed with olive oil.

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