

GOOD MORNING!!

BREAKFAST MENU

Please choose 1 option & a drink for your complimentary breakfast

LIGHT options

Organic Oatmeal 

Prepared with water or milk

Yogurt & Granola bowl 

With tropical fresh fruit

Tropical fresh fruit plate 

Please ask for season availability

SWEET dishes

Buttermilk pancakes - served with whipped cream 

Natural, banana or chocolate

Natural Waffles - served with whipped cream

Strawberry, peach, apple compote or chocolate syrup

Brioche French Toast

With fruit compote & whipped cream

Sweet molletes

Crunchy toasted Mexican bolillo with butter, sugar and cinnamon

Sweet crêpes

Chocolate, banana & whipped cream OR apple compote & whipped cream

TYPICAL Mexican

Molletes a la Mexicana 

Crunchy toasted Mexican bolillo with fried beans & melted cheese. Served with Mexican “pico de gallo” (diced tomato, onion & cilantro)

Quesadillas 

Choose from corn or flour tortillas. Can be served with only cheese or add ham or chorizo. Served with fried beans and Mexican “pico de gallo” (diced tomato, onion & cilantro)

Chilaquiles (red or green)  

Deep fried corn chips, cooked in either red or green sauce. Served with fried beans and a piece of egg (fried or scrambled), plus an additional side of your choice *

THE eggs

Any style (2 pzs)

Natural or with ham, bacon, chorizo or pico de gallo. Served with fried beans & an additional side of your choice *

“Rancheros” 

2 fried eggs on fried tortilla, topped with tomato sauce. Served with fried beans & an additional side or your choice *

“Divorced” eggs

Fried eggs. One with green sauce and one with red sauce on fried torilla. Served with fried beans & an additional side of your choice *

Pesto Bennedict 

2 poached eggs served on a muffin, with smoked pork ham. Sauced with our special creamy pesto sauce. Served with house salad mix.

Omelette

Natural, “a la mexicana” (tomato, onion & cilantro), chorizo, bacon or ham. Served with fried beans & an additional side of your choice *

Poached eggs 

2 pieces of eggs served on a muffin. Accompanied with house green salad mix.

Bowl of poached eggs in red sauce 

2 eggs “drowned” in red sauce, with fried beans on the bottom and topped with heavy cream and Cotija cheese

Egg White Omelette 

With tomato, onion, cilantro & grated cheese. Served with green salad mix.

Croque Vallarta

Fried egg on top of toast with smoked ham & melted cheese. Sauced with delicious, creamy white homemade sauce. Served with house salad green mix.

Egg, Ham & Cheese Crêpe

With fried or scrambled egg smoked pork ham, melted cheese and sauced with our creamy white home-made white sauce. Served with house salad green mix.

*** additional side options: chilaquiles, potato, mixed fruit portion, house salad mix, fried beans**

THE extras

Glass of choco milk, milk or juice \$25

Yogurt \$30

Small organic oatmeal \$40

Mollete (1 pz) \$30

Natural pancake (1 pz) \$30

Chilaquiles side \$40

Potato side \$20

Fried bean side \$20

Extra chorizo, bacon, ham or cheese \$35

Sweet crêpe (1 pz) \$75

Brioche French Toast \$95

Quesadilla (1 pz) \$30

Fruit portion side \$40

Extra complete breakfast \$170

Mimosa \$85

Bloody Mary \$85

KIDS menu

Choose any 2 + 1 side ** + 1 drink

1 egg any style

1 pancake

1 small mixed fruit portion

1 quesadilla (corn or flour tortilla)

1 small chilaquiles portion

**** side options for kids: fried beans, potato, fresh fruit portion**

THE drinks

Choose 1 + unlimited american coffee & tea:

Glass of Milk

Glass of choco milk

Freshly squeezed orange juice glass

Fresh green juice glass