

DESAYUNO | BREAKFAST

HUEVOS | EGGS

HUEVOS AL GUSTO \$280
 ANY STYLE EGGS
 Con dos ingredientes a elegir (vegetales, jamón, queso o espinaca) / With two ingredients of your choice (vegetables, ham, cheese or spinach)

Extra: Queso de cabra, tomate deshidratado, jamón serrano, parmesano, salmón ahumado, alcaparras / EXTRA: Goat cheese, dehydrated tomato, serrano ham, parmesan cheese, smoked salmon, capers

***Todos los huevos están acompañados de aguacate, ensalada, hash brown** / *All the eggs are served with avocado, salad, hash brown

SHAKSHUKA CLASICA \$310
 CLASSIC SHAKSHUKA
 Pimientos, huevos, tomate, queso feta, pan pita / Peppers, eggs, tomato, feta cheese, pita bread

SHAKSHUKA VERDE \$310
 GREEN SHAKSHUKA
 Salsa verde, kale, queso panela, pan pita / Green sauce, kale, panela cheese, pita bread

CROQUE-MADAME \$320
 Pan de masa madre, huevo frito, jamón, salsa bechamel, queso gruyere / Sourdough bread, fried egg, ham, bechamel sauce, gruyere cheese

SANDWICH DE HUEVO EN CROISSANT \$290
 BREAKFAST SANDWICH
 Omelette, queso manchego, aguacate, chorizo vegano / Omelette, manchego cheese, avocado, vegan chorizo

TOSTADA VEGANA \$310
 VEGAN TOAST
 Hummus de paprika, champiñones, berenjena asada, tomates, albahaca, reducción de balsámico / Paprika hummus, mushrooms, roasted eggplant, tomatoes, basil, balsamic reduction

TOSTADA DE AGUACATE \$325
 AVOCADO TOAST
 Semilla de girasol, tomate cherry, rábano, queso cottage / Sun flower seeds, cherry tomato, radish, cottage cheese

WAFFLE CON SALSA CASERA DE AVELLANAS \$365
 WAFFLE WITH HOMEMADE HAZELNUT SAUCE
 Mix de frutos rojos, plátano
 Mixed berries, banana

EVERYTHING BAGEL \$310
 Bagel, salmón ahumado, alcaparras, limón, queso crema
 Bagel, smoked salmon, capers, lime, cream cheese

LIGHT BREAKFAST

BREAKFAST BOWL \$345
 Tomates cherries, champiñones, aguacate, quinoa, queso panela asado, arúgula, huevos pochados
 Cherry tomatoes, mushrooms, avocado, quinoa, roasted panela cheese, arugula, poached eggs

AÇAÍ BOWL \$345
 Fresas, crema de coco, almendras tostadas / Strawberries, coconut cream, roasted almonds

BOWL DE CHOCOLATE CON AÇAÍ \$340
 CHOCOLATE ACAI BOWL
 Plátano, dátiles, chips de chocolate, polen / Banana, dates, chocolate chips, pollen

PARFAIT DE CHIA CON LECHE DE COCO \$275
 CHIA PARFAIT WITH COCONUT MILK
 Granola de cereza, fruta de temporada, miel / Cherry granola, seasonal fruit, honey

AVENA CON MANZANA Y CANELA \$245
 OATMEAL WITH APPLE & CINNAMON
 Leche de coco, miel, nueces, hemp
 Coconut milk, honey, walnuts, hemp

YOGURT DE COCO \$225
 COCONUT YOGHURT
 Fruta de temporada, hemp, granola de cereza y mantequilla de maní / Seasonal fruit, hemp, cherry granola, peanut butter

PLATO CON FRUTA DE TEMPORADA \$260
 LARGE SEASONAL FRUIT PLATTER

EXTRAS

HUEVO / EGG \$40
TOFU \$90
AGUACATE / AVOCADO \$80
SALMÓN / SALMON \$125
TOCINO / BACON \$90

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un cargo de servicio del 15% a todos los alimentos y bebidas. / Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.

- V** Vegetariano/ Vegetarian
- V** Vegano/ Vegan
- G** Libre Gluten / Gluten Free