

BOCADOS

STEAK HOUSE

CLASSICS

	Fruit Platter	\$140
	Papaya, Honeydew, Watermelon, Pineapple, Honey, House Granola, Cottage Cheese	
	Blanca Blue Sunrise	\$180
	Greek Yogurt, Green Apple, Guava, Banana, Berries, House Granola	
	Pancakes 3pcs or Waffles 3pcs	\$220
	Natural, Banana or Chocolate Berries, Maple Syrup	
	French Toast 2pcs	\$200
	Apple Sauce, Whipped Cream	
	Oats	\$160
	Almonds, Linseed, Caraway, Raisins, Berries • Milk • Soy • Almond • Water	
	Smoked Salmon Bagel 3oz	\$300
	Cream Cheese with Fennel, Egg, Organic Lettuce, Tomatoes, Capers, Shallots	

MEXICAN BAKERY

	Assorted Morning Pastries	\$160
	6 pieces	
	Baker's Basket 6 pieces	\$160
	Selection of Artisanal Bread and Toast Homemade Jam and Butter	

MEXICAN TRADITIONS

	Chilaquiles	
	GREEN OR RED SAUCE	
	EGG 2pcs	\$220
	OR CHICKEN 4oz	\$240
	Cheese, Sour Cream, Onion, Coriander, Avocado	
	Enfrijoladas 3pcs	\$160
	Mulato Pepper, Mushrooms, Ranchero Cheese, Sour Cream, Avocado	
	Chicken Enchiladas 4oz	\$240
	GREEN OR RED SAUCE	
	Cheese, Sour Cream, Onion, Coriander, Avocado	

EGG SPECIALITIES

	Poached with Green Sauce 2pcs	\$220
	Beans with Avocado Leaf, Maize Dough, Pressed Pork	
	Steak & Egg Tampiqueña 6oz	\$320
	Guacamole, Refried Beans, Quesadilla	
	Rancheros 2pcs	\$220
	Red Sauce, Potatoes, Roasted Baby Scallions	
	Dried Beef	\$270
	Shredded 1oz, Guajillo Pepper Sauce, Refried Beans, Homemade Tortillas	
	Molletes Trilogy	\$220
	Crispy White Bread, Pork Rind 2oz, Sausage 2oz, Egg	
	Aztec Crepe 2pcs	\$280
	Egg, Sausage, Squash Blossom, Goat Cheese, Coriander, Gratinated Cheese Sauce	
	Poached with Crab Meat 4oz	\$380
	Poblano Pepper Sauce	
	Benedict	\$320
	CANADIAN BACON 2oz OR SMOKED SALMON 2oz 	
	Asparagus, Tomato, Roasted Mushrooms	
	TAFER Croissant	\$290
	Egg Frittata, Salmon 2oz, Spinach, Tomato, Salad, Sour Curd with Coriander and Chives	

EGGS ANY STYLE

	Omelette / Fried / Poached or Scrambled 2pcs	\$180
	YOUR SELECTION OF INGREDIENTS:	
	• Tomato • Onion • Jalapeño Pepper • Bell Pepper	
	• Spinach • Mushrooms • Turkey Ham 2oz	
	• Cheese: Panela / Mozzarella / Oaxaca	
	Acompanied by: Hash Brown, Tomatoes, Roasted Mushrooms, Assorted Sauces	



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Prices are in Mexican pesos and include taxes.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.