

Breakfast

Juices \$80

TUTIFRUTI

Watermelon, apple, orange & strawberry.

V8

Carrot, spinach, lettuce, beets, celery, watercress and parsley.

GREEN POWER

Chaya, celery, cucumber, pineapple, parsley, spinach, green apple.

CARROT

BEET

Rainbow fruits

RAINBOW \$170

Seasonal fruits, sweetened cocoa and amaranth nibs.

OATMEAL \$175

Milk, apple, strawberries and cranberries.

YOGURT AND FRUIT \$170

Greek yogurt, berries.

Eggs

EGGS TO TASTE \$165

Poached, hard, steamed, scrambled or omelette.

MOTULEÑOS \$185

Fried eggs on handmade tortillas with tomato sauce, peas, fresh cheese, and fried plantains.

HAM & CHEESE FRENCH BREAD \$185

Layers of bread covered in egg with ham and cheese gratin.

ALBAÑIL EGGS \$185

Scrambled eggs with chaya in green sauce, accompanied by sautéed potatoes, and zucchini hash brown.

LIGHT CORNFIELD OMELETTE \$185

Egg whites with pumpkin flower, poblano chili and corn, warm cherries tomatoes and zucchini hash brown.

Sides \$45 each

Ham, bacon, sausage. (Turkey-based options).

BEANS \$25

TORTILLAS \$25

BREAD \$25



Breakfast

Pan Cakes & Waffles

HIBISCUS \$175

Traditional pancakes with hibiscus flower jam and red berries.

BANANA \$175

Gluten-free bread cakes, with cardamom banana compote.

PIÑA COLADA \$175

Oatmeal waffles with piña colada compote.

WAFFLES & CHICKEN \$220

Waffles with fried chicken and honey mustard.

Green Force

Vegan breakfasts.

PICO DE GALLO TOAST \$185

Toasted baguette with refried beans, roasted tofu & pico de gallo.

CHILAQUILES \$185

Chilaquiles with red sauce, sautéed tofu and vegan chorizo.

Extra chicken. \$95

VEGGIE POKE BOWL \$220

Hearty plate of grilled tofu, chickpeas with yellow curry, sautéed tomatoes with spinach, quinoa and avocado.