

# 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



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## 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.