



# Breakfast

## STARTERS

PESOS

<b>BAKED GOODS</b> (per piece) Choose from our daily selection	<b>\$35</b>
<b>TOAST &amp; PRESERVES</b> Homemade coconut bread & preserves	<b>\$90</b>
<b>AÇAI BOWL LA ZEBRA</b> Mango and banana topped with amaranth grains, caramelized papaya, jalapeno jelly and seasonal fruits	<b>\$200</b>
<b>FRUIT PLATE</b> Fresh seasonal fruit served with yoghurt & homemade granola	<b>\$145</b>
<b>LA ZEBRA BIRCHER</b> Oats & chia seeds soaked in coconut & almond milk, homemade yoghurt, fruit preserves & granola	<b>\$170</b>

## EGGS

PESOS

<b>EGGS ANY STYLE</b> Two eggs any style with sautéed tomatoes & bacon	<b>\$170</b>
<b>COOK'S OMELETTE</b> Omelette filled with spinach, mint, ham, manchego cheese & mushrooms	<b>\$180</b>
<b>HUEVOS RANCHEROS</b> Two sunny-side-up eggs, panucho filled with requésón & epazote, black beans & salsa ranchera	<b>\$170</b>

## CLASSICS

<b>CHILAQUILES</b> Tortilla chips with red or green sauce, cheese, onion, cilantro & sour cream <b>With Chicken + \$40    With an egg + \$20</b>	<b>\$145</b>
<b>BREAKFAST BURRITO</b> Scrambled eggs with rice, beans, guacamole, pico de gallo wrapped in a handmade flour tortilla.	<b>\$170</b>
<b>TRES LECHES PANCAKES</b> Fluffy pancakes, lime-infused tres leches sauce, whipped cream & seasonal fruit	<b>\$170</b>

## EXTRAS

**Bacon \$55 | Chorizo \$55 | Mushrooms \$45 | Single pancake \$55 | Cheese \$45  
Egg \$35 | Avocado \$55 | Rice & beans \$45 | Home fries \$65**

## FRESH JUICES

**Glass \$100    Liter \$245**

Watermelon, pineapple, orange or grapefruit.

Subject to availability

## TEA

ORGANIC SELECTION

\$60

## COFFEE

<b>Espresso</b>	\$70
<b>Double Espresso</b>	\$90
<b>Macchiato</b>	\$90
<b>Americano</b>	\$70
<b>Iced Americano</b>	\$70
<b>Latte</b>	\$90
<b>Iced Latte</b>	\$90
<b>Cappuccino</b>	\$90
<b>Frappuccino</b>	\$100
<b>Hot Chocolate</b>	\$70

## SMOOTHIES

\$160

### BEACH BLISS

Orange, guava, papaya, passionfruit, honey, bee pollen

### JUNGLE JAM

Pineapple, apple, chaya, ginger, lime

### TROPICAL STORM

Orange, strawberry, banana, passionfruit, yogurt

### BERRY MEXICAN

Rice milk, mixed berries, banana, pumpkin seeds, cinnamon, lime

### COOL BREEZE

Rice milk, pineapple, avocado, cilantro, mint, cinnamon, black pepper

### MEXICAN BUZZ

Rice milk, cacao, tres leches cake, espresso, banana and cinnamon

**ALMOND & SOY MILK +\$60**

All of our dishes are made from scratch and to order. We bake our bread & hand make our tortillas, salsas, sauces, marmalades & granola. We source the best quality ingredients available to us. We have partnered with local & regional farms & purveyors whom supply us with free range eggs, meat, sustainably caught fresh fish, vegetables and dairy products.