



# Breakfast

PESOS

<b>EGGS ANY STYLE</b> <i>All day*</i>	<b>\$200</b>
Two eggs any style with sautéed tomatoes & bacon	
<b>COOK'S OMELETTE</b>	<b>\$200</b>
Omelette filled with spinach, mint, ham, manchego cheese & mushrooms	
<b>HUEVOS RANCHEROS</b> <i>All day*</i>	<b>\$210</b>
Two sunny-side-up eggs, panucho filed with requesón & epazote, black beans, salsa ranchera & sour cream	
<b>HUEVO ESCONDIDO</b>	<b>\$200</b>
Hidden eggs with lentils, longaniza, green salsa with local tomato, serrano pepper, fresh cheese, sour cream	
<b>CHILAQUILES</b> <i>All day*</i>	<b>\$160</b>
Tortilla chips with red or green sauce, cheese, onion, cilantro & sour cream	
<b>With chicken + \$50    With an egg + \$30</b>	
<b>BREAKFAST BURRITO</b> <i>All day*</i>	<b>\$200</b>
Scrambled eggs with rice, beans, guacamole, pico de gallo wrapped in a handmade flour tortilla.	
<b>TRES LECHES PANCAKES</b> <i>All day*</i>	<b>\$200</b>
Fluffy pancakes, lime-infused tres leches sauce, whipped cream & seasonal fruit	
<b>MOLLETE</b>	<b>\$240</b>
Sourdough bread with red beans, roast beef with mushrooms, bacon, smoked cheese and an egg	

	<b>PESOS</b>
<b>BAKED GOODS</b> (per piece) Choose from our daily selection	<b>\$50</b>
<b>TOAST &amp; PRESERVES</b> <i>All day*</i> Homemade coconut bread & preserves	<b>\$100</b>
<b>AÇAI BOWL</b> Mango and banana topped with amaranth grains, caramelized papaya, jalapeno jelly and seasonal fruits	<b>\$220</b>
<b>FRUIT PLATE</b> <i>All day*</i> Fresh seasonal fruit served with yoghurt & homemade granola	<b>\$170</b>
<b>LA ZEBRA BIRCHER</b> Oats & chia seeds soaked in coconut & almond milk, homemade yoghurt, fruit preserves & granola	<b>\$200</b>
<b>AVOCADO TOAST</b> Toasted sourdough bread with fresh avocado, pickled cactus flower, cotija cheese, seeds and cherry tomato	<b>\$190</b>

## EXTRAS

Bacon \$70 | Chorizo \$70 | Mushrooms \$50 | Single pancake \$50 | Cheese \$60  
Egg \$50 | Avocado \$70 | Rice & beans \$50 | Home fries \$60

## FRESH JUICES

**Glass \$120    Liter \$280**

Watermelon, pineapple, orange or grapefruit.

Subject to availability

## TEA

ORGANIC SELECTION  
\$70

*\*All day: served until 5pm*

## COFFEE

<b>Espresso</b>	\$80
<b>Double Espresso</b>	\$100
<b>Macchiato</b>	\$90
<b>Americano</b>	\$90
<b>Iced Americano</b>	\$90
<b>Latte</b>	\$100
<b>Iced Latte</b>	\$100
<b>Cappuccino</b>	\$100
<b>Frappuccino</b>	\$120
<b>Hot Chocolate</b>	\$80

## SMOOTHIES

\$200

### 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

Horchata, cacao, tres leches cake, espresso, banana and cinnamon

**ALMOND & SOY MILK +\$70**

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.