



Breakfast

PESOS

EGGS ANY STYLE <i>All day*</i>	\$200
Two eggs any style with sautéed tomatoes & bacon	
COOK'S OMELETTE	\$200
Omelette filled with spinach, mint, ham, manchego cheese & mushrooms	
HUEVOS RANCHEROS <i>All day*</i>	\$210
Two sunny-side-up eggs, panucho filed with requesón & epazote, black beans, salsa ranchera & sour cream	
HUEVO ESCONDIDO	\$210
Hidden eggs with lentils, longaniza, green salsa with local tomato, serrano pepper, fresh cheese, sour cream	
CHILAQUILES <i>All day*</i>	\$170
Tortilla chips with red or green sauce, cheese, onion, cilantro & sour cream	
With chicken + \$50 With an egg + \$30	
BREAKFAST BURRITO <i>All day*</i>	\$220
Scrambled eggs with rice, beans, guacamole, pico de gallo wrapped in a handmade flour tortilla.	
TRES LECHES PANCAKES <i>All day*</i>	\$200
Fluffy pancakes, lime-infused tres leches sauce, whipped cream & seasonal fruit	
MOLLETE	\$240
Sourdough bread with red beans, roast beef with mushrooms, bacon, smoked cheese and an egg	

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

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

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

SMOOTHIES

\$210

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.