

**All day*: served until 5pm

	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	\$240
FRUIT PLATE <i>All day*</i> Fresh seasonal fruit served with yoghurt & homemade granola	\$180
LA ZEBRA BIRCHER Oats & chia seeds soaked in coconut & almond milk, homemade yoghurt, fruit preserves & granola	\$210
AVOCADO TOAST Toasted sourdough bread with fresh avocado, pickled cactus, cotija cheese, seeds, cherry tomato	\$200

EGGS ANY STYLE <i>All day*</i> Two eggs any style with sautéed tomatoes & bacon	\$210
COOK'S OMELETTE Omelette filled with spinach, mint, ham, manchego cheese & mushrooms	\$210
HUEVOS RANCHEROS <i>All day*</i> Two sunny-side-up eggs, panucho filed with requesón & epazote, black beans, salsa ranchera & sour cream	\$220
HUEVO ESCONDIDO Hidden eggs with lentils, longaniza, green salsa with local tomato, serrano pepper, fresh cheese, sour cream	\$230
CHILAQUILES <i>All day*</i> Tortilla chips with red or green sauce, cheese, onion, cilantro & sour cream With chicken + \$60 With an egg + \$50	\$170
BREAKFAST BURRITO <i>All day*</i> Scrambled eggs with rice, beans, guacamole, pico de gallo wrapped in a handmade flour tortilla.	\$240
TRES LECHES PANCAKES <i>All day*</i> Fluffy pancakes, lime-infused tres leches sauce, whipped cream & seasonal fruit	\$200
MOLLETE Sourdough bread, red beans, roast beef, mushrooms, bacon, smoked cheese, fried egg	\$250

EXTRAS

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

FRESH JUICES

Glass \$120 Liter \$300

Watermelon, pineapple, orange or grapefruit.

AGUAS FRESCAS

Glass \$120 Liter \$300

TURTLE HATCH

Pineapple, cucumber, cilantro

PINK SOMBRERO

Strawberry, cucumber, mint, lime

MAYAN MIX

Hibiscus, ginger, lime, cinnamon, chia seeds

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

TEA

ORGANIC SELECTION
\$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, 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.