

DESAYUNOS

DESAYUNO CONTINENTAL \$250.00
Fruta de temporada, jugo natural, pan tostado, mantequilla y café

DESAYUNO AMERICANO \$340.00
Fruta de temporada, huevo u omelet al gusto, pan tostado, pan dulce, mantequilla y café

BEBIDAS

Café

Regular ó descafeinado \$60.00
Expreso \$60.00
Capuccino \$65.00

Leche \$60.00

Regular, descremada, deslactosada, soya, almendra


Té \$60.00

Variedad de sabores

JUGOS NATURALES


Naranja \$120.00
Toronja \$120.00
Jugo verde \$95.00
Smothie de fresa-kiwi \$200.00

HUEVOS

HUEVOS AL GUSTO \$280.00 
Revueltos, fritos, volteados, pochados o duros acompañados de tocino, papa hash brown y salchicha


OMELET AL GUSTO \$290.00 
Acompañados de tocino, papa hash brown y salchicha

AVENA Y CERALES

CEREAL CON LECHE \$120.00  *gf*
Froot Loops, Zucaritas, Corn Pops o Choco Krispis acompañado con plátano

AVENA CON LECHE \$140.00  *gf*
Acompañada de uva pasa y canela


AVENA CON AGUA \$85.00  *gf*
Acompañada de uva pasa y canela


AVENA CON LECHE DE ALMENDRAS \$160.00  *gf*
Acompañada de uva pasa y canela

AVENA CON LECHE DE SOYA \$160.00  *gf*
Acompañada de uva pasa y canela

AVENA CON FRUTAS \$180.00  *gf*
Acompañada de frutos rojos silvestres

CLASICOS

PAN FRANCES \$220.00 
Con canela, fruta de temporada y azúcar glas

WAFFLES \$220.00 
Con fruta de temporada y azúcar glas

HOT CAKES \$220.00
Con fruta de temporada y salsa de frutos rojos

FRUTA

FRUTA CONTINENTAL \$110.00  *gf*

PLATO DE FRUTA DEL CHEF \$220.00 *gf*
Fruta de temporada y frutos rojos, acompañada de yogurt natural, granola, queso cottage y miel de abeja

PLATO DE FRUTA GRANDE \$110.00 *gf*
Variedad de fruta de temporada acompañada con fresa

FRUTAS ANTIOXIDANTES \$290.00 *gf*
Papaya, mora azul, fresa, kiwi e higos acompañados de yogurt natural, menta y miel de agave

YOGURTH GRIEGO \$290.00  *gf*
Acompañado con fresas, frambuesa, nueces y granola

FRUTAS CON SEMILLAS DE CHIA \$290.00
Frutas de temporada con semillas de chía hidratadas con leche de almendra, ralladura de coco tostado, nueces y miel de agave

MEXICANO

CHILAQUILES ROJOS

Servidos con crema y queso

Naturales \$190.00
Con huevo \$220.00
Con pollo \$250.00
Con arrachera \$340.00

CHILAQUILES VERDES

Servidos con crema y queso

Naturales \$190.00
Con huevo \$220.00
Con pollo \$250.00
Con arrachera \$340.00

HUEVOS RANCHEROS \$190.00
Huevos fritos montados en tortillas de maíz y frijoles

HUEVOS

RANCHEROS EAT WELL \$200.00 *gf*
Claras de huevo fritas con manteca de coco, montados sobre tortilla deshidratada al horno y bañados con salsa de molcajete

CHILAQUILES MAYAS 

Servidos con salsa Xcatic

Naturales \$190.00
Con huevo \$240.00
Con pollo \$270.00
Con arrachera \$360.00

HUEVOS MOTULEÑOS \$220.00

Huevos estrellados montados en una tortilla frita untada con frijoles refritos y bañados con salsa de jitomate, adornado con jamón, chícharos y queso rallado

BURRITO \$280.00

Huevo con tocino, frijoles y queso manchego, acompañados con salsa mexicana y guacamole

ESPECIALES DE LA CASA

TOSTADO \$220.00

Claras de huevo fritas con manteca de coco, montados en pan integral tostado con guacamole y bañados con salsa ranchera

BENEDICTINOS \$290.00 

Huevos escalfados montados sobre muffin inglés con jamón y salsa holandesa

MULTIGRANO \$220.00 

Huevos fritos montados sobre pan multigrano tostado, coronados con longaniza ahumada de Valladolid y guacamole

MUFFIN INGLES \$340.00 

Omelet de queso montado sobre muffin inglés y aguacate con tocino Canadiense, gratinado con salsa holandesa y acompañado de papa hash brown y ensalada de arúgula

WAAJ KAAYE \$350.00 

Pan tostado multigrano con guacamole, salmón ahumado, acompañado de ensalada de arúgula y tomate cherry

CLUB SANDWICH \$240.00 

Omelete de queso cheddar, tocino, jamón de pierna, aguacate, lechuga y tomate, acompañado de papa hash brown y salchicha

CLUB SANDWICH PIBIL \$320.00 

Omelete con queso Oaxaca, tocino, jamón de pierna, aguacate, lechuga, tomate, frijol negro, acompañado de guacamole y habanero

BAGUETTE DE SALMÓN \$340.00

Acompañado de mermelada de habanero, cebolla morada, pepino, lechuga y queso crema

EMPANADAS DE MAIZ 

Con queso Chihuahua, ensalada de col, crema y lechuga

Con carne \$150.00
Con pollo \$150.00
Con champiñones \$150.00
Con minilla \$150.00

MENÚ COME BIEN

Nuestro Chef ha elaborado estos deliciosos platos teniendo en cuenta el bienestar de los huéspedes, dándoles la libertad de escoger el tamaño de la porción, el equilibrio nutricional y la calidad de los ingredientes.

BARRA DE MANTEQUILLA DE MANÍ Y CHOCOLATE

Media \$80.00 | Entera \$120.00
Para empezar el día con energía barra de chocolate y cacahuates servido con rebanadas de plátano

ENSALADA DE ARUGULA Y QUINOA *gf* 

Media \$125.00 | Entera \$250.00
Combinación de arúgula y quinoa con queso de cabra

ENSALADA THAI *gf*

Media \$120.00 | Entera \$240.00
Tradicional ensalada Thai con pollo y camarones

TACOS VEGANOS *gf* 

Media \$110.00 | Entera \$220.00
Desayuno muy mexicano y saludable tacos con queso tofu y frijoles negros con una salsa de molcajete

NUESTRA PROMESA DE APROVISIONAMIENTO

Buscamos activamente proveedores en los que confiamos para el aprovisionamiento de ingredientes orgánicos, sostenibles y éticos siempre que sea posible.

BREAKFAST

CONTINENTAL BREAKFAST \$250.00
Seasonal fruit, fresh juice, toasted bread, butter and coffee

AMERICAN BREAKFAST \$340.00
Seasonal fruit, fresh juice, eggs or omelette, toasted bread, sweet bread, butter and coffee

BEVERAGES

Coffee
Regular or decaf \$60.00
Express \$60.00
Capuccino \$65.00

Milk \$60.00
Regular, skim, lactose-free, soy, almond

Tea \$60.00
Assorted flavors

FRESH JUICES

Orange \$120.00
Grapefruit \$120.00
Green juice \$95.00
Strawberry-kiwi smoothie \$200.00

EGGS

EGGS ANY STYLE \$280.00
Scrambled, fried, poached, hard boiled accompanied with bacon, hash brown potatoes and sausage

OMELETTE \$290.00
Served with bacon, hash brown potatoes and sausage

CEREAL & OATMEAL

CEREAL WITH MILK \$120.00 *gf*
Froot Loops, Zucaritas, Corn Pops or Choco Krispis with banana

OATMEAL WITH MILK \$140.00 *gf*
Accompanied with raisin and cinnamon

OATMEAL WITH WATER \$85.00 *gf*
Accompanied with raisin and cinnamon

OATMEAL WITH ALMOND MILK \$160.00 *gf*
Accompanied with raisin and cinnamon

OATMEAL WITH SOY MILK \$160.00 *gf*
Accompanied with raisin and cinnamon

OATMEAL WITH FRUITS \$180.00 *gf*
Accompanied with wild berries

CLASSICS

FRENCH TOAST \$220.00
Home made bread dip in egg and cinnamon cream

WAFFLES \$220.00
Accompanied with seasonal fruit and powdered sugar

HOT CAKES \$220.00
Served with seasonal fruit and red berry sauce

FRIUT

CONTINENTAL FRUIT \$110.00 *gf*

CHEF'S FRUIT PLATE \$220.00 *gf*
Seasonal fruit, red berries, served with natural yogurt, granola, cottage cheese and honey

BIG FRUIT PLATE \$110.00 *gf*
Variety of seasonal fruits accompanied with strawberries

ANTIOXIDANTS FRUIT \$290.00 *gf*
Papaya, blueberry, strawberry, kiwi and figs served with natural yogurt, mint and agave honey

GREEK YOGURT \$290.00 *gf*
Served with strawberries, raspberries, nuts and granola

FRUITS WITH CHIA SEEDS \$290.00
Seasonal fruits with hydrated chia seeds with almond milk, toasted grated coconut, walnuts and agave honey

MEXICAN

RED CHILAQUILES
Crunchy tortillas with red sauce, cream and cheese

Natural \$190.00
With egg \$220.00
With chicken \$250.00
With flank steak \$340.00

GREEN CHILAQUILES
Crunchy tortillas with green sauce, cream and cheese

Natural \$190.00
With egg \$220.00
With chicken \$250.00
With flank steak \$340.00

RANCHEROS EGGS \$190.00
Fried eggs over corn tortilla, beans and molcajete sauce

RANCHEROS EGGS EAT WELL \$200.00 *gf*
Egg whites fried with coconut butter, over baked dehydrated tortilla and molcajete sauce

MAYAN CHILAQUILES
Served with Xcatic sauce

Natural \$190.00
With egg \$240.00
With chicken \$270.00
With flank steak \$360.00

MOTULEÑOS EGGS \$220.00
Fried eggs over fried tortilla spread with refried beans and bathed in tomato sauce, garnished with ham, peas and grated cheese

BURRITO \$280.00
Egg with bacon, beans and manchego cheese, served with mexican sauce and guacamole

HOUSE SPECIALS

TOASTED \$220.00
Egg whites fried with coconut butter, mounted on toasted whole wheat bread and guacamole; topped with ranchera sauce

BENEDICTINOS \$290.00
Two halves of an English muffin, each topped with Canadian bacon, a poached egg, and Hollandaise sauce

MULTIGRAIN \$220.00
Fried eggs mounted on toasted multigrain bread, topped with smoked sausage from Valladolid and guacamole

ENGLISH MUFFIN \$340.00
Cheese omelette mounted on English muffin and avocado with Canadian bacon, gratin with Hollandaise sauce and served with has brown potato and arugula salad

WAAJ KAAYE \$350.00
Multigrain toast bread with guacamole, smoked salmon, served with arugula salad and cherry tomato

CLUB SANDWICH \$240.00
Omelette with cheese, cheddar, bacon, ham, avocado, lettuce, tomato, served with hash brown potatoes and sausage

PIBIL CLUB SANDWICH \$320.00
With Oaxaca cheese, bacon, ham, avocado, lettuce, tomatoe, black beans accompanied with guacamole and habanero chili

SALMON BAGUETTE \$340.00
Served with habanero jam, purple onion, cucumber, lettuce and cream cheese

CORN EMPANADAS
With Chihuahua cheese, accompanied with cabbage salad, sour cream and lettuce

With beef \$150.00
With chicken \$150.00
With mushrooms \$150.00
With tuna \$150.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients

ARUGULA & QUINOA SALAD *gf*
Half \$125.00 | Full \$250.00
Combination of arugula and quinoa accompanied by goat cheese

CHOCOLATE & PEANUT BUTTER BAR
Half \$80.00 | Full \$120.00
Bar of chocolate and peanuts accompanied with banana slices

THAI SALAD *gf*
Half \$120.00 | Full \$240.00
Traditional thai salad with chicken and shrimp

VEGAN BREAKFAST TACOS *gf*
Half \$110.00 | Full \$220.00
Mexican breakfast and healthy tacos with cheese tofu and black beans accompanied with a molcajete sauce

OURSOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

