

B R E A K F A S T

START THE DAY WITH A HEALTHY SHOT

EARLY RISER

Beet, pineapple, carrot, lemon

WELLNESS SHOT

Green apples, cayenne, lemon, ginger, celery

IMMUNE BOOSTING

Apple, lemon, ginger, turmeric

T O S T A R T

FRUIT PLATE ✓

Banana bread, thyme honey

PAPAYA PLATE ✓

GREEK YOGURT ⑤

Seasonal fruit, thyme honey

CEREAL ⑤

Corn Flakes, All Bran, Fruit Loops, Special K, Raisin Bran

HOMEMADE GRANOLA ⑤

Rolled oats, nuts, dried fruits

OATMEAL ⑤

Steel-cut oats, raisins, brown sugar, coconut, milk or water

SEASONAL BERRIES ✓

GRAPEFRUIT SUPREMES ✓

COCONUT MUESLI ⑤

Coconut milk hydrated oatmeal with melon and apple

G O O D M O R N I N G

All served with coffee or tea, juice, bread or pastry basket and seasonal fruit

CONTINENTAL BREAKFAST

Oatmeal or coconut muesli

MEXICAN BREAKFAST ⊗

Ranchero style fried eggs on handmade tortillas, pickled red onion, cilantro with refried beans

AMERICAN BREAKFAST ⊗

Two eggs your way, grilled house potatoes and cherry tomatoes with choice of breakfast meat

HEALTHY START ⊗

Egg white omelet, feta cheese, bell pepper, spinach, asparagus with Greek salad

BAJA BREAKFAST

Eggs benedict with seared lobster, chipotle hollandaise with grilled asparagus and tomatoes

Gluten free ⊗

Vegan ✓

Vegetarian ⑤

EGGS "YOUR WAY" ⊗

Grilled house potatoes and cherry tomatoes with choice of meat: bacon, sausage, chicken sausage or ham

SPINACH OMELETTE ⊗

Chard, parsley, asparagus, onion, Manouri cheese

"MILPA'S" OMELETTE ⊗

Huitlacoche, squash blossoms, Oaxaca cheese, salsa verde

MACHACA WITH EGGS

Onion, serrano chile, tomato, avocado, salsa verde with refried beans and tortillas

WELL-BEING

AVOCADO TOAST

Sourdough toast, avocado, two poached eggs, tomato, arugula, spiraled vegetables

EGG WHITE OMELETTE ⊗

Feta cheese, bell pepper, spinach, asparagus, onion with Greek salad

"AHOGADOS" EGGS

Local chorizo, cactus paddle, panela cheese, pasilla chile sauce with refried beans

HUEVOS RANCHEROS ⊗

Ranchero style fried eggs on handmade tortillas, pickled red onion, cilantro with refried beans

CHILAQUILES

Tortilla chips with green, red or habanero sauce, red onion, sour cream, aged cheese
add: chicken, eggs, or steak

EGGS BENEDICT

Canadian ham, hollandaise sauce with grilled asparagus and tomatoes

BAJA EGGS BENEDICT

Seared lobster or salmon, chipotle hollandaise sauce with grilled asparagus and tomatoes

FULL BREAKFAST

Includes a mimosa or an East Cape bloody Mary

S W E E T T R E A T S

FRENCH TOAST ⑤

Cinnamon and sugared brioche bread, jocoque vanilla cream, berries, dates, almonds

WAFFLES ⑤

Jocoque vanilla cream, berries, powdered sugar

PANCAKES ⑤

Berries, caramelized pumpkin seeds, powdered sugar

S I D E S

SAUSAGE: PORK or CHICKEN / SMOKED BACON: PORK or TURKEY / ASPARAGUS / AVOCADO / SPINACH / HOUSE POTATOES / EXTRA EGG / REFRIED BEANS / GRILLED TOMATOES / YOGURT / FRUIT or BERRIES / TOAST or TORTILLAS

M O R N I N G B E V E R A G E S

DRIP COFFEE

Regular or decaffeinated

ESPRESSO, CAPPUCINO, LATTE

FRENCH PRESS

Bizarri Blend: medium roast
Arte Etrusco: dark roast
Mezzanote: medium-dark decaf

TEA SELECTION

Earl grey, English breakfast, green jasmine chamomile blossom

FRESH JUICES

Orange, grapefruit, carrot, green

SMOOTHIES

Berries: banana, berries, almond milk
Fresh: cucumber, mint, ginger, green juice
Tropical: mango, pineapple, coconut milk

EAST CAPE BLOODY MARY

MIMOSA STATION

Cranberry, Black Tea Syrup
Grapefruit, Oregano Infusion
Orange, Rosemary Infusion
Peach, Basil Syrup
Guava, Mint Infusion