

COLD PRESSED JUICES

JUICES FRESH FRUIT JUICE \$95 🐨 🔗 Orange, Grapefruit, Carrot, Papaya

GREEN ENERGY \$170 ♥ ↔ Nopal, Cucumber, Parsley, Kale, Lemon, Ginger, Green Apple

ANTIFLAMATORY \$170 ♥ ↔ Carrot, Ginger, Tangerine, Turmeric

ANTIOXIDANT \$170 ♥ ↔ Organic Beetroot, Berries, Apple, Celery

PROBIOTIC SHOT \$80 ♥ ↔ Golden Powder, Ginger, Green Apple

SMOOTHIE

VITAMIN SMOOTHIE \$190 ♥ ↔ Soursop, Banana, Avocado, Coconut Cream, Chia Seeds

CARIBBEAN SMOOTHIE \$180 ♥ ↔ Coconut Water, Pineapple, Passion Fruit, Mamey

MORNING GLOW SMOOTHIE \$170 ♥ ↔ Cilantro, Ginger, Orange, Pineapple, Matcha

SWEET TREATS

MEXICAN SPICED FRENCH TOAST \$320 [●] ↔ Xoconostle, Chinantla Vanilla Cream

PANCAKES \$380 ^(☉) ↔ Ramon Flour, Date Molasses, Lemon Verbena Butter, Macerated Strawberries

PAN DULCE \$220 [●] ↔ Artisan Bread Of The House

MORNING WELLNESS

SEASONAL TROPICAL FRUIT \$320 [●] ↔ Granola, Yogurt

0% LOCAL ZUCCHINI GALETTE \$490 (●) ↔ Aged Mexican Cheese, Jocoque, Pumpkin Seeds, Quelites

AVOCADO TOAST \$480 ^(☉) ↔ Multigrain Bread, Cashew Cream, Brassica Leaves, Chipotle Olive Oil

Add 2 Poached Eggs \$120 Smoked Salmon 3 Oz \$200

MAYAN SHAKSHUKA \$520 ^(●) Baked Eggs, Chiltomate Sauce, Chickpea, Pickled Onion, Cilantro, Chaya, Goat Cheese

SIDES 60gr / 2 oz

APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE Turkey Or Pork	\$200 \$200
AVOCADO	\$200
ROSEMARY POTATOES	\$160
ASPARRAGUS	\$200
REFRIED BEANS	\$140
SMOKED SALMON 4 Oz	\$300

HARVEST AND GRAINS

ORGANIC OATS \$220 ♥ ↔ Almond Milk, Toasted Cashews, Red Banana, Coconut Sugar

CHIA PUDDING \$260 ♥ ↔ Macadamia, Dried Papaya, Coconut, Maple

ACAI BOWL \$330 [●] ↔ Banana, Walnut, Berries, Dates

BREAKFAST

THE CONTINENTAL \$550 (●) Stropical Sliced Fruit, Artisan Bread, One Harvest And Grain Selection

EGGS YOUR WAY \$560 Two Eggs, Rosemary Potatoes, Organic Greens, Beans, Bacon, Sausage

BRISAS BENNY \$760 Two Poached Eggs, House Made Ham, Herb Espelette Hollandaise, Asparagus, English Muffin

FRENCH SOFT SCRAMBLED \$600 (Seasonal Truffle, Chives, Brioche

HUEVOS RANCHEROS \$530 Two Fried Eggs, Crispy Fried Tortilla, Turkey Ham, Onion, Cilantro, Refried Beans, Pasilla Chili

BREAKFAST TLAYUDA \$500 Oaxaca Cheese, Chorizo, Avocado, Onion, Tomatillo Sauce

Add Two Fried Egg \$120

Spa Recommendation

) Vegetarian

Vegan

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.