

COLD PRESSED JUICES

SMOOTHIE

FRESH JUICES \$130 🍪 😂

Orange, Grapefruit, Carrot and Papaya

GREEN ENERGY \$170 ♥ ⇔ Nopal, Cucumber, Parsley, Kale, Lime, Ginger and Green Apple

Carrot, Ginger, Tangerine and Turmeric

ANTIOXIDANT \$170 🔮 💝 Organic Beetroot, Berries, Apple and Celery

Golden Powder, Ginger and Green Apple Soursop, Banana, Avocado, Coconut Cream

and Chia Seeds

TROPICAL \$180 ♥ ♦

Coconut Water, Pineapple, Passion Fruit and Mamey

MORNING GLOW \$170 ♥ ♦ Cilantro, Ginger, Orange, Pineapple and Matcha

SWEET TREATS

GRAINS & SEEDS

MEXICAN SPICED FRENCH TOAST \$360 [™] ♦

Xoconostle and Chinantla Vanilla Cream

OUR PANCAKES \$410 ⊕ ⇔ Ramon Flour, Agave Honey, Lemon Verbena **Butter and Macerated Strawberries**

PAN DULCE \$110 ♥ ↔ Artisan House Bread, Cream Cheese and Dulce de Leche ORGANIC OATS \$230 🍪 😂 Almond Milk, Toasted Cashews, Local Banana, Coconut Sugar, Banana Flour and Cranberries

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

ACAI BOWL \$330 ● � Seasonal Tropical Fruit, Artisan Granola, Berries and Dates

WELLNESS COMMENCE

FULL MORNING

SEASONAL TROPICAL FRUIT \$320 ⊜ ↔

Granola and Yogurt

EGG WHITE FRITTATA \$465 ⊕ � Aged Mexican Cheese, Jocoque, Pumpkin Seeds and Quelites

AVOCADO TOAST \$460 ♥ ♦ Multigrain Bread, Cashew Cream, Brassica Leaves and Chipotle Olive Oil

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

MAYAN SHAKSHUKA \$465 [®] ⊗

Baked Eggs, Chiltomate Sauce, Chickpea, Pickled Onion, Cilantro, Chaya and Goat Cheese

THE CONTINENTAL \$420 (♠) ♦

Tropical Sliced Fruit, Artisan Bread, Choice of Grain and Seeds

EGGS YOUR WAY \$480

Two Eggs, Rosemary Potatoes, Organic Greens, Beans, Bacon and Sausage

BRISA'S BENNY 4 0Z \$560

Two Poached Eggs, Pibil Creole Pork, Habanero Chili Hollandaise Sauce, Gorditas, Salad and Roasted Verdolaga

FRENCH SOFT SCRAMBLED \$590 ()

Seasonal Truffle, Huitlacoche, Chives and Brioche

RANCHERO EGGS \$530

Two Fried Eggs, Crispy Fried Tortilla, Turkey Ham, Onion, Cilantro, Local Beans and Pasilla Chili

BREAKFAST TLAYUDA \$480

Oaxaca Cheese, Chorizo, Avocado, Onion and Tomatillo Sauce

Add Two Fried Egg \$120

SIDES

APPLEWOOD SMOKED BACON \$150 **BREAKFAST SAUSAGE** \$180 Turkey Or Pork

\$180 👽 🔗 **AVOCADO** \$160 🖲 😌 **POTATOES FROM LOS MOCHIS**

ASPARRAGUS \$200 💗 🔗 **REFRIED BEANS** \$140 🚱 🔗

\$275 🖲 🔗 **SMOKED SALMON** 4 Oz

Spa Recommendation



Vegetarian



Vegan