



















## COLD PRESSED JUICES

- FRESH JUICES** \$155      
Orange, grapefruit, carrot and papaya
- GREEN ENERGY** \$200      
Nopal, cucumber, parsley, kale, lime, ginger and green apple
- ANTI-INFLAMMATORY** \$200      
Carrot, ginger, tangerine and turmeric
- ANTIOXIDANT** \$170      
Organic beetroot, berries, apple and celery
- PROBIOTIC SHOT** \$95      
Golden powder, ginger and green apple













## SMOOTHIE

- VITAMIN** \$220      
Soursop, banana, avocado, coconut cream and chia seeds
- TROPICAL** \$210      
Coconut water, pineapple, passion fruit and mamey
- MORNING GLOW** \$200      
Cilantro, ginger, orange, pineapple and matcha





















## SWEET TREATS

- MEXICAN SPICED FRENCH TOAST** \$420     Optional  
Xoconostle and Chinantla vanilla cream 1 OZ
- OUR PANCAKES** \$480      
Ramon flour, agave honey, lemon Verbena, butter 1 OZ and macerated strawberries
- PAN DULCE** \$130    
Artisan bread house, cream cheese 1 OZ and dulce de leche











## GRAINS & SEEDS

- ORGANIC OATS** \$270     Optional  
Almond milk, toasted cashews, local banana, coconut sugar, banana flour and cranberries
- CHIA PUDDING** \$305      
Macadamia, dried papaya, coconut and maple
- AÇAÍ BOWL** \$385      
Seasonal tropical fruit, artisan granola, berries and dates

## WELLNESS COMMENCE

- SEASONAL TROPICAL FRUIT** \$375      
Granola and yogurt 1 OZ
- EGG WHITE FRITTATA 4 OZ** \$540       
Aged mexican cheese 1 OZ, jocoque 1 OZ, pumpkin seeds and quelites
- AVOCADO TOAST 5 OZ** \$535       
Multigrain bread, cashew cream 1 OZ, brassica leaves and chipotle olive oil
- Add 2 poached eggs 2 OZ \$140  
Add smoked salmon 3 OZ \$240
- MAYAN SHAKSHUKA 2 OZ** \$540      Optional  Optional  
Baked eggs 2 OZ, chiltomate sauce, chickpea, pickled onion, cilantro, chaya and goat cheese 1 OZ







## FULL MORNING

- CONTINENTAL** \$490      
Tropical sliced fruit, artisan bread, choice of grain and seeds
- EGGS COOKED TO YOU LIKING 2 OZ** \$555  
Two eggs 2 OZ, potatoes, organic greens, beans 1 OZ, bacon 1 OZ and sausage 1 OZ
- BRISA'S BENNY 4 OZ** \$650   
Two poached eggs 2 OZ, pibil creole pork 1 OZ, habanero chili hollandaise sauce 1 OZ, gorditas, salad and roasted verdolaga
- FRENCH SOFT SCRAMBLED EGGS 3 OZ** \$685    
Seasonal truffle, huitlacoche, chives and brioche
- RANCHERO EGGS 2 OZ** \$615    
Two fried eggs 2 OZ, crispy fried tortilla, turkey ham 1 OZ, onion, cilantro, local beans and pasilla chili
- BREAKFAST TLAYUDA** \$555   
Oaxaca cheese 1 OZ, chorizo 1 OZ, avocado 1 OZ, onion and tomatillo sauce
- Add two fried egg 2 OZ \$145

## SIDES

60 GR / 2 OZ

- |  |       |   |
|--|-------|---|
| <b>APPLEWOOD SMOKED BACON</b> 2 OZ   | \$175 |     |
| <b>BREAKFAST SAUSAGE</b> 2 OZ  | \$210 |    |
| Turkey  or pork |       |   |
| <b>AVOCADO</b> 4 OZ  | \$210 |     |
| <b>POTATOES FROM LOS MOCHIS</b> 2 OZ   | \$190 |      |
| <b>ASPARAGUS</b> 2 OZ  | \$230 |     |
| <b>IBES BEANS FROM THE REGION</b> 1 OZ   | \$165 |      |
| <b>SMOKED SALMON</b> 4 OZ  | \$320 |      |

- |   |                    |   |
|---|--------------------|---|
|  SPA | Spa Recommendation |  Dairy Free  |
|      | Vegetarian         |  Gluten Free |
|      | Vegan              |  Nuts        |

Consuming raw or undercooked products increase the risk of foodborne illness, 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.