



Seasonal Fruit*	\$6
Acaí Bowl Banana Chia Red Fruits Crumble	\$12
Avocado Toast Poached Egg	\$12
Pan Francés Burned Lemon Cream Red Fruits Culis	\$16
Molletes Refried Beans Asadero Cheese Pico de Gallo Salsa	\$12
Chilaquiles* Ocosingo Cheese Sour Cream Avocado Fried Egg Hoja Santa Red Salsa or Epazote Green Salsa	\$12
Mushrooms Quesadillas* Asadero Cheese Tatemada Habanero Salsa	\$9
Burritos* Scrambled Eggs, Machaca or Vegetables Beans Purée	\$8
Eggs* Scrambled, Fried or Poached Beans Purée	\$8
Eggs Over Hoja Santa Beans Purée Ocosingo Cheese	\$8
Mushrooms Omelette* Beans Purée Ocosingo Cheese	\$8
Fluffy White Eggs Omelette Spinach Pickled Asparagus Carrot & Chickpea Hummus	\$10
Rancheros Eggs* Ocosingo Cheese Hoja Santa Red Salsa	\$10
Extra Pork or Turkey Ham Mushrooms Vegetables Avocado Toasted Brea Beans Purée Tortilla (3Pcs) Chicken Breast	\$5

*Breakfast includes seasonal fruit or seasonal juice, one hot beverage and a main dish
(of the selected options*)*

COFFEE

Americano*	\$3.5
Espresso*	\$3.5
Cappuccino	\$4.5
Latte	\$4.5
Mocaccino	\$4.5
Flat White	\$4.5
Ginger Coffee	\$4.5
Iced Espresso Tonic	\$6
Tea or Infusion*	\$3.5

JUCICES

Orange	\$4
Grapefruit	\$4
Orange & Strawberry	\$5
Green	\$6
Blueberry, Yuzu & Thyme	\$6
Mimosa	\$14
Bellini	\$15
Iced Naranjillo	\$16

Prices in USD 16% VTA is included
Service not Included

FROM THE SOIL TO YOUR SOUL

ALL ITEMS ON OUR MENU ARE SOURCED LOCALLY AND RESPONSIBLY MOST OF OUR PRODUCTS COME DIRECTLY FROM THE FARMS AROUND US, INCLUDING OUR OWN. THE SEAFOOD IS FISHED LOCALLY OR FROM OUR NEIGHBORS IN BAJA CALIFORNIA NORTE. OUR ANIMAL DISHES ARE SOURCED FROM NATIVE FAUNA OF MEXICO. THERE MAY BE TIMES WHERE CERTAIN ITEMS ARE NOT AVAILABLE DUE TO MARKET AVAILABILITY