



## COLD PRESSED JUICES

### FRESH JUICES \$130

Orange, Grapefruit, Carrot and Papaya

### GREEN ENERGY \$170

Nopal, Cucumber, Parsley, Kale, Lime, Ginger and Green Apple

### ANTI-INFLAMMATORY \$170

Carrot, Ginger, Tangerine and Turmeric

### ANTIOXIDANT \$170

Organic, Beetroot, Berries, Apple and Celery

### PROBIOTIC SHOT \$80

Golden Powder, Ginger and Green Apple

## SMOOTHIE

### VITAMIN \$190

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

### MEXICAN SPICED

### FRENCH TOAST \$360

Xoconostle and Chinantla Vanilla Cream 10Z

### OUR PANCAKES \$410

Ramon Flour, Agave Honey, Lemon Verbena 10Z Butter and Macerated Strawberries

### PAN DULCE \$110

Artisan House Bread, Cream Cheese 10Z and Dulce de Leche

## GRAINS & SEEDS

### 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

### SEASONAL TROPICAL FRUIT \$320

Granola and Yogurt 10Z

### EGG WHITE FRITTATA 40Z \$465

Aged Mexican Cheese 10Z, Jocoque 10Z, Pumpkin Seeds and Quelites

### AVOCADO TOAST 50Z \$460

Multigrain Bread, Cashew Cream 10Z, Brassica Leaves and Chipotle Olive Oil

Add 2 Poached Eggs 20Z \$120

Smoked Salmon 3 Oz \$200

### MAYAN SHAKSHUKA 20Z \$465

Baked Eggs 20Z, Chiltomate Sauce, Chickpea, Pickled Onion, Cilantro, Chaya and Goat Cheese 10Z

## FULL MORNING

### THE CONTINENTAL \$420

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

### EGGS YOUR WAY 20Z \$480

Two Eggs 20Z, Potatoes, Organic Greens, Beans 10Z, Bacon 10Z and Sausage 10Z

### BRISA'S BENNY 4 OZ \$560

Two Poached Eggs, Pibil Creole Pork 10Z, Habanero Chili Hollandaise Sauce 10Z, Gorditas, Salad and Roasted Verdolaga

### FRENCH SOFT SCRAMBLED 30Z \$590

Seasonal Truffle, Huitlacoche, Chives and Brioche

### RANCHERO EGGS 20Z \$530

Two Fried Eggs 20Z, Crispy Fried Tortilla, Turkey Ham 10Z, Onion, Cilantro, Local Beans and Pasilla Chili

### BREAKFAST TLAYUDA \$480

Oaxaca Cheese 10Z, Chorizo 10Z, Avocado 10Z, Onion and Tomatillo Sauce

Add Two Fried Egg 20Z \$120


## SIDES

60gr / 2 oz


**APPLEWOOD SMOKED BACON** 20Z \$150

**BREAKFAST SAUSAGE** 20Z \$180

Turkey Or Pork

**AVOCADO** 40Z \$180  

**POTATOES FROM LOS MOCHIS** \$160  

**ASPARAGUS** \$200  

**REFRIED BEANS** 10Z \$140  

**SMOKED SALMON** 4 OZ \$275  



Spa Recommendation



Vegetarian



Vegan

Consuming raw or undercooked products increases 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, payable at the exchange rate of the day. The products with a \* are not included in the All Inclusive Plan.