



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.