



MAYKANA



BRISAS

FAIRMONT

COLD PRESSED	SMOOTHIE																																					
<p>FRESH JUICES \$160 (PB, GF) Orange, grapefruit, carrot and papaya</p> <p>GREEN ENERGY \$170 (PB, GF) Nopal, cucumber, parsley, kale, lemon, ginger, green apple and pineapple</p> <p>ANTI-INFLAMMATORY \$170 (PB, GF) Carrot, fermented turmeric honey, ginger, tangerine</p> <p>ANTIOXIDANT \$170 (PB, GF) Organic beetroot, berries, apple, celery</p> <p>PROBIOTIC SHOT \$90 (PB, GF) Golden powder, ginger, orange</p>	<p>VITAMIN \$200 (PB, GF) Soursop, banana, avocado, coconut cream, chia seeds</p> <p>TROPICAL \$200 (PB, GF) Coconut water, pineapple, passion fruit, mamey</p> <p>MORNING GLOW \$190 (PB, GF) Agave inulin, wheat grass, cilantro, ginger, orange, matcha</p>																																					
SWEET TREATS	GRAINS & SEEDS																																					
<p>MEXICAN SPICED FRENCH TOAST \$380 (V) Xoconostle, Chinantla vanilla cream 1 OZ</p> <p>OUR PANCAKE \$420 (V, TN, GF) Ramon flour, agave honey, lemon Verbena, butter 1 OZ, macerated strawberries</p> <p>PAN DULCE \$120 (V, TN) House made artisan breads</p> <p>SWEET REGIONAL PAPAYA \$375 (V, TN, GF) Nixtamalized, sucila goat cheese, pecans</p>	<p>ORGANIC OATS \$280 (V, TN, GF) Almond milk, toasted cashews, local banana, coconut sugar, banana flour and cranberries</p> <p>CHIA PUDDING \$300 (PB, TN, GF) Macadamia, dried papaya, coconut, maple</p> <p>COCO-PINEAPPLE PARFAIT \$310 (PB, TN, GF, DP) *Optional greek yogurt (V, TN, GF) Vegan coconut yogurt, compressed pineapple, toasted coconut, artisan granola, hemp seeds</p>																																					
WELLNESS AWAKE	FULL MORNING																																					
<p>SEASONAL TROPICAL FRUIT \$360 (V, TN) Granola, yogurt 1 OZ</p> <p>EGG WHITE FRITTATA 4 OZ \$440 (V, GF) Aged mexican cheese 1 OZ, jocoque 1 OZ, pumpkin seeds, quelites</p> <p>AVOCADO TOAST 5 OZ \$460 (V, TN) Multigrain bread, macadamia nut cream 1 OZ, brassica leaves, chipotle olive oil</p> <p>Add poached eggs 2 OZ \$100 Add smoked salmon 3 OZ \$290</p> <div style="border: 1px solid black; padding: 5px;"> <p>MAYAN SHAKSHUKA 4 OZ \$450 (V, TN) Baked eggs 2 OZ, chiltomate sauce, chickpea, pickled onion, cilantro, chaya, goat cheese 1 OZ</p> </div>	<p>THE CONTINENTAL \$470 (V, TN) Tropical sliced fruit, artisan bread, choice of grain and seeds</p> <p>EGGS YOUR WAY 6 OZ \$465 (GF) Two eggs 2 OZ, potatoes, organic greens, beans 1 OZ, bacon 1 OZ and sausage 1 OZ</p> <div style="border: 1px solid black; padding: 5px;"> <p>BRISA'S BENNY 6 oz \$520 (GF) Two poached eggs 2 OZ, pibil criollo pork 1 OZ, habanero chili hollandaise sauce 1 OZ, gorditas, salad, roasted verdolaga</p> </div> <p>FRENCH SOFT SCRAMBLED \$690 (V) Seasonal truffle, huitlacoche, chives, brioche</p> <p>RANCHERO EGGS 5 OZ \$495 (GF) Two fried eggs 2 OZ, crispy fried tortilla, turkey ham 1 OZ, onion, cilantro, local beans and pasilla chili</p> <p>BREAKFAST TLAYUDA 2 OZ \$490 (GF) Oaxaca cheese 1 OZ, chorizo 1 OZ, avocado 1 OZ, onion, tomatillo sauce</p> <p>Add fried egg 2 OZ \$100</p>																																					
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<p>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.</p> <p>Childrens 5 years old and under, dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.</p>																																						