





A HEALTHY START


SEASONAL FRUIT Greek yogurt and granola. \$200 MXN  


ACAI BOWL Topped with mango, strawberry, blueberry, banana, pecans and coconut.
\$310 MXN  


NEW SMOKED SALMON COSTRINI Guacamole spread on our homemade seeded toast with smoked salmon on top, egg white crumbs, capers and red onions with a lemon slice on the side. \$320 MXN


OATMEAL Steel cut oats with strawberry, banana, cinnamon and honey on the side.
\$165 MXN  


SOMETHING SWEET


PANCAKES Buttermilk pancakes with clarified butter served with real Canadian maple syrup, berries and homemade whipped cream. \$200 MXN 

NEW BANANA PECAN PANCAKES Buttermilk pancakes with clarified butter, pecans, banana and homemade whipped cream, served with real Canadian maple syrup. \$220 MXN 



NEW CARROT PANCAKES Buttermilk pancakes with clarified butter, carrot juice and shavings, cream cheese, caramel, pecans and homemade whipped cream, served with real Canadian maple syrup. \$220 MXN 

FRENCH TOAST Served with real Canadian maple syrup, berries and homemade whipped cream. \$215 MXN 

FRENCH TOAST STUFFED WITH CREAM CHEESE, STRAWBERRY AND BANANA Featured on the Food Networks Tripple D, an all time favorite signature dish. \$260 MXN 


BELGIAN WAFFLES Served with real Canadian maple syrup, berries and homemade whipped cream. \$220 MXN 


CHEFS SPECIALTIES


CHILAQUILES Choice of red or green sauce. \$215 MXN  

WITH EGGS \$235 MXN

WITH CHICKEN Featured on food networks triple D, Guys favorite. \$245 MXN

OAXACA CHILAQUILES Chilaquiles in a pinto bean epazote sauce with homemade artisanal chorizo, fresh farm cheese, cream, cilantro, red onion and avocado.
\$305 MXN 

NEW NORTHERN EGGS Flank steak over a lightly fried corn tortilla with pinto refried beans, homemade tomato sauce with a touch of habanero, cherry tomato, fresh farm cheese, sour cream, avocado and a cactus salad. \$300 MXN 

ACAPULCO EGGS Sunny side up eggs over pinto beans, jack cheese, honey ham, on a lightly fried corn tortilla topped with a homemade red sauce, red onion, cilantro, farm cheese, sour cream and a cactus salad on the side. \$230 MXN 

NEW

SOLOMONS SPECIAL OMELETTE Homemade artisanal chorizo, cheddar and jack cheese, organic vegetables, avocado and homemade tomato sauce.
\$290 MXN 🌿

SHRIMP OMELETTE Jack cheese, cheddar cheese and shrimp in a creamy clam sauce, comes with homemade seeded toast. \$290 MXN

STEAK BENEDICT Poached eggs, filet mignon, sautéed spinach with cabernet reduction sauce over a homemade english muffin, served with crispy hash browns.
\$305 MXN

EGGS DISHES

Change your eggs for organic ones on any dish for + \$45 MXN

EGGS TO YOUR LIKING Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or toast. \$170 MXN ✓

GREEN FISHERMAN Scrambled eggs with spinach, mushroom, onion, jack cheese, green sauce and avocado on top. Choice of corn, flour tortillas or toast.
\$225 MXN ✓

THE BAJA OMELETTE Bacon, homemade artisanal chorizo, cheddar cheese, mushrooms, onion, sour cream with avocado on top. Served with crispy hash browns and pinto refried beans. Choice of corn, flour tortillas or toast. \$280 MXN

RANCHEROS Sunny side up eggs over pinto beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado. \$200 MXN ✓ 🌿

BREAKFAST FAJITAS Two sunny side up eggs in a hot pan with flank steak, peppers, onion, tomato and avocado. Choice of flour or corn tortillas. \$280 MXN

EGGS BENEDICT Poached eggs and Canadian bacon on a homemade English muffin topped with hollandaise sauce, served with asparagus and crispy hash browns.
\$270 MXN

BREAKFAST BURRITO Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and ranchero sauce. \$215 MXN

SIDES



HOMEMADE SEADED TOAST \$45 MXN

HASH BROWNS \$50 MXN

APPLEWOOD BACON \$75 MXN

PORK SAUSAGE \$90 MXN

HONEY HAM STEAK \$90 MXN