








A FRESH START

SEASONAL FRUIT With yogurt and granola. \$200 MXN  


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


NEW


AVOCADO TOAST Homemade seeded bread with a light goat cheese spread, avocado with a touch of lemon, poached eggs with toasted pepitas and sesame seeds. Comes with an organic salad with goat cheese and passion fruit vinaigrette.
\$200 MXN 


OATMEAL Steel cut oats with strawberry, banana, cinnamon and honey on the side.
\$170 MXN  

SOMETHING SWEET


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

BANANA PECAN PANCAKES Buttermilk pancakes with clarified butter, pecans, banana 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 

NEW

SOLOMON'S WAFFLE Crispy Belgian waffle with vanilla bean ice cream, mixed berries and a hazelnut sauce on top. Served with real Canadian maple syrup.
\$250 MXN 

CHEFS SPECIALTIES


CHILAQUILES Choice of red or green sauce. \$220 MXN  

WITH ORGANIC EGGS \$250 MXN



WITH ORGANIC CHICKEN Featured on food networks triple D, Guys favorite. \$280 MXN

NEW

BARBACOA BURRITO Large flour tortilla stuffed with pinto beans, Monterrey cheese, egg and barbacoa. Comes with an organic salad with goat cheese and passion fruit vinagarettte. \$280 MXN

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 

ALL PRICES INCLUDE TAX

VEGETARIAN  GLUTEN FREE  SPICY 

EGGS DISHES

ALL OUR EGGS ARE ORGANIC :)

EGGS TO YOUR LIKING Served with crispy hash browns made with avocado oil and pinto refried beans. Choice of corn, flour tortillas or homemade seeded toast. \$185 MXN

GREEN FISHERMAN Scrambled eggs with spinach, mushroom, onion, Monterrey cheese, green sauce and avocado on top. Choice of corn, flour tortillas or homemade seeded toast. \$255 MXN ✓

NEW

MEDITERANIAN OMELETTE Omelette with sautéed onion, kalamata olives, cherry tomato, basil and goat cheese. Comes with an organic salad with goat cheese and passion fruit vinaigrette. Choice of corn, flour tortillas or toast. \$260 MXN ✓

NEW

TRUFFLED OMELETTE An egg crepe stuffed with portobello, spinach sautéed in white wine and Swiss cheese over a creamy mushroom sauce with a truffle essence, thyme, topped with parmesan. Comes with homemade seeded toast. \$260 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, four tortillas or homemade seeded toast. \$295 MXN

RANCHEROS Sunny side up eggs over pinto beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado. \$235 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. \$300 MXN

EGGS BENEDICT Poached eggs and Canadian bacon on a homemade English muffin topped with hollandaise sauce, served with asparagus and crispy hash browns made with avocado oil. \$290 MXN

NEW

THE BREAKFAST SANDWICH Homemade artisanal basil bread with chipotle dressing, arugula with truffle oil, sun-dried tomato, farm fresh grilled cheese, black forest ham, avocado and egg to your liking. Comes with an organic salad with goat cheese and passion fruit vinaigrette. \$300 MXN

BREAKFAST BURRITO Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and ranchero sauce. \$235 MXN

SIDES

HOMEMADE SEADED TOAST \$50 MXN

HASH BROWNS \$50 MXN

APPLEWOOD BACON \$80 MXN

PORK SAUSAGE \$90 MXN

HONEY HAM STEAK \$90 MXN



ALL PRICES INCLUDE TAX

VEGETARIAN ✓ GLUTEN FREE ✂ SPICY 🌶