



The Enfrioladas or Enmoladas - \$165.00

Filled with panela or chicken tinga, poisoned black bean sauce, cream, Cotija cheese, pickled onions and fresh cilantro. 3pcs.



Greek yogurt and berries bowl - \$195.00

With mint infused honey and house granola.

Appetizers

Seasonal Fruit Plate - \$135.00

Add your choice of yogurt and house granola for \$165.00

Mio Muesli – \$195.00

Oatmeal with banana, green apple, blue berries, dehydrated blueberries and fresh strawberries... A must.

Trio of mini sweet muffins (3pcs) - \$135.00

One with peanut butter and strawberry jam, one with applesauce and cinnamon and one with hazelnut cream and fresh strawberries.

Entrees

Huevos Rancheros (2pcs) - \$135.00

Served on a corn synchronized and served with refried black beans, avocado and grilled panela.

Eggs to your liking (2pcs) - \$135.00

Scrambled eggs plain or with ham / bacon / chorizo / Mexican served with refried black beans and hashbrown potatoes. With red or green chilaquiles for \$165.

Primavera Omelette (2pcs) - \$165.00

With spinach, onions and mushrooms, (cheese optional) topped with poblano sauce, roasted panela and hashbrowns.

Natural red, green or poblano chilaquiles - \$135.00

Served with refried black beans and grilled panela; eggs optional (1pc). With chicken tinga \$165.00

Hot cakes (3pcs) - \$125.00

Accompanied by \$165
Your choice of blue berry and real lemon compote, hazelnut cream sauce, honey and mint, creamy peanut sauce.