





RISTORANTE ITALIANO

Healthy HEALTHY SECTION

HOT OATMEAL 170
Almond, Linseed, Chia Seeds, Raisins, Red Fruits
· Milk · Soy · Almond · Water



FRUIT PLATTER 160   
Papaya, Honeydew, Watermelon, Pineapple, Berries

BIRCHER MUESLI 200
Oatmeal, Apple, Cranberries, Almonds, Granola

AVOCADO AND RYE BREAD TOAST 230
Poached Egg, Goat Cheese, Fennel, Mint, Pesto,
Organic Lettuce, Tomatoes, Capers

PANNA AGLI AGRUMI 320 
Greek Yogurt, Basil, Mint, Citrus Supreme,
Mango and Turmeric Sauce

Morning MORNING DELIGHTS

TAFER CROISSANT 4 oz 270  
Egg Frittata, Salmon, Spinach, Tomato, Green Salad,
Greek Yogurth with Coriander and Chives

SMOKED SALMON BAGEL 4 oz 270  
Cream Cheese, Capers, Cherry Tomato,
Red Onion, Boiled Egg

CROQUE MADAME 320
Ham Sandwich, Melted Cheese Sauce, Fried Egg


PANCAKES 210
· Natural · Banana · Chocolate

FRENCH TOAST 210
Whipped Cream, Apple Compote, Berries


Mex MEXICAN TRADITIONS

QUESADILLA TRILOGY 220 
Stuffed Chile, Mushroom and Pumpkin Flower

POACHED EGG IN GREEN SAUCE 220
Refried Beans with Avocado Leaf,
Pork Stew Turnover

CHILAQUILES 6 oz 260 
Corn Tortilla, Red, Green or Poblano Pepper
Cream Sauce
· Beef · Chicken · Classic · Egg

COCHINITA ENCHILADAS 6 oz 230
Corn Torillas, Stuffed with Pork Cochinita,
Charred Red Sauce, Panela Cheese, Sour Cream
and Pickled Red Onion

BREAKFAST MACHACA 7 oz 460 
Shredded Dried Beef, Red Sauce, Serrano Pepper,
Refried Beans, Tortillas



 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



RISTORANTE ITALIANO

Egg SPECIALITIES

BENEDICT 6 OZ

Hollandese Sauce, Hash Brown Potato,
Grill Vegetables
· Canadian Bacon · Smoked Salmon

FLORENTINE

Poached Eggs, English Muffin, Bacon,
Creamy Spinach Sauce, Parmesan Cheese

JALISCO STYLE BEEF STEW 6 OZ

Skirt Steak, Fried Egg, Green Sauce,
Bolied Beans, Bacon, Onion,
Coriander, Radish

RANCHEROS

Corn Tortilla, Fried Eggs, Red Chili Sauce,
Fresh Cheese, Onions, Coriander

BEEF BARBACOA TOAST 6 OZ

Crispy Seeds Bread, Shredded Beef Barbacoa,
Guacamole, Cambray Radish, Creole Cilantro,
Toreado Chili, Meat Juice

BREAKFAST BURRITO

Scrambled Eggs, Fried Beans, Gouda Cheese,
Organic Salad

EGG APORREADILLO 6 OZ

Local Dried Meat Machaca, Guajillo Chili Sauce,
Refried Beans, Handmade Tortilla

300

210

210

250

170

280

350

Eggs ANY STYLE

OMELETTE | FRIED | POACHED | SCRAMBLED

250

Your Selection of Ingredients:

- Tomato
- Onion
- Bell Pepper
- Jalapeño Pepper
- Spinach
- Mushrooms
- Bacon
- Ham
- Sausage

Cheese:

- Mozzarella
- Oaxaca
- Gouda
- Goat

VEGAN OMELETTE

210

Hash Brown Potato, Tofu, Bell Peppers,
Spinach, Asparagus, Vegan Sausage

SIDES

Accompanied by Hash Brown Potato,
Tomatoes, Roasted Mushrooms,
Various Sauces



Immerse yourself in an extraordinary culinary experience. Seduce your senses with flavors and aromas from our specialties.



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

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