

BREAKFAST

Detox Beauty Smoothies (12 Oz. / 355 MI)

Experience the Amazing Health Benefits and Source of Energy of Green and other Detox Smoothies

Papaya Whole milk, papaya, vanilla, sugar

Berries Whole and condense milk, strawberry, cranberry, blackberry, raspberry, vanilla **Wild Fruits** Blackberry, strawberry, blueberry, raspberry, whole or light milk, plain yogurt

Fresh Squeeze Juices

(12 Oz. / 355 MI)

Orange, Grapefruit
Carrot, Pineapple
Green Juice Cactus, celery, spinach, orange juice, honey

Healthy Heaven

Assorted Cereals

Birchermüesli Homemade granola, yogurt, slices of seasonal fruit **Plain or Strawberry Yogurt** Served with chopped seasonal fruit, granola **Oatmeal (Milk or Water)** With seasonal fruit and raisin **Fresh Tropical Fruit Plate**

Coffe Selection

Coffe

Decaff

Capuccino

Latte

Expresso

Tea Selection Forté

We proudly brew *illy*coffe

Favorites

Banana French Toast or Traditional

Served with tropical fruit, peanut butter, honey

Chocolate Chips or Plain Pancakes

Served with tropical fruit, vanilla sauce

Waffles

Served with Tropical Fruit, Whipped Cream

Wake Up Cocktails

Bloody Mary

Grey Goose, Tomato Juice, Lime Juice, Species, Celery

Red Eye

Corona Beer, Clamato Juice, Lime Juice, Species

Mimosas

Sparkling Wine Brut & Fresh Orange Juice

Glass of Champagne

Veuve Cliquot (15% off with your meal plan package)



Chef Alberto's Breakfast Specials

Continental Breakfast

Fresh juice, homemade pastries, organic coffee or iced tea

Bagel Gravlax 100 grs

Plain bagel, cream cheese, smoked salmon, caper, red onion

Low - Cal - Omelet

White egg, asparagus, spinach, mushroom, accompanied with lettuce, tomato slices, cottage cheese, carrot, zucchini julienne

Eggs any Style

Served with hash browns, refried beans, ham, bacon or sausage

Make Your Own Omelette

Asparagus, cherry tomato, onion, green pepper, mushroom, ham, mexican sausage,

w/ Shrimps

Eggs Benedict

Poached eggs served over an English muffin, Canadian bacon and ham, covered with Hollandese sauce.

Signature Dishes • Flavors of Mexico

(All the dishes are served with refried beans,tomato, bell peppers and plantain Ragú, xnipec onion)

Mushroom Enchiladas

Served with fried eggs, beans, mexican sauce, covered with chile guajillo sauce

Green Squash Blossom Enchiladas

Stuffed of squash blosson, corn, onion and epazote, served with sour cream, mozzarella cheese

Salmon Fajitas

Made with pepper and onions served with guacamole and pico de gallo on the side

Stuffed Chilli

Stuffed with scramble eggs, bacon and chesse, served with tomato slices and white wine sauce

Rancheros Eggs

With fried corn tortilla, refried beans, mozzarella cheese, ranchera sauce

Divorced Eggs

Served with fried corn tortilla, refried beans, mozzarella cheese, covered with red and green sauce

Beef Burrito 180 grs

Made with flour tortilla, mozzarella cheese, fried beans, scrambled eggs with flank steak, epazote, serrano pepper

Green or Red Chilaquiles

180 grs Chicken 180 grs Beef

With sour cream, mozzarella cheese, avocado, red onion, green or red sauce

Poached Eggs

Served with refried beans, hash brown, hoja santa sauce

Taco Mañanero

Flour tortilla, scramble eggs, vegetables, hash browns, refried beans

Eggs "Motuleños Style"

Fried eggs on a crispy corn tortilla, ham, plantain, mozzarella cheese, covered with martajada sauce, green beans, achiote

Veggie Frittata

Traditional Frittata with spinach, potato and goat cheese crumble

Side order

Bacon - sausage - ham - hash brown - refried beans