

BREAKFAST

COMBO BREAKFAST

Breakfast Buffet **\$330.00**

Hot bar, cold bar, eggs to taste, fruit, sweet bread, juice, coffee and te.

American Breakfast **\$235.00**

Plate of fruit, eggs to taste, sweet bread or toasted bread, juice, coffee or te.

Sonorensen Breakfast **\$235.00**

Plate of fruit, eggs with machaca, pico de gallo, flour tortilla, juice, coffee or te.

*MACHACA PRODUCED LOCALLY.

START THE DAY

Cereal **\$90.00**

Oatmeal with raisins **\$115.00**

Plate of fruit **\$115.00**

Sweet Bread **\$70.00**

*SWEET BREAD PRODUCED LOCALLY

Toasted Bread **\$90.00**

3 pieces of toasted bread accompanied with cream and strawberry jam.

French Toast **\$135.00**

3 pieces of bread decorated with fruit and strawberry jam.

Fruit and yogurt Parfait **\$145.00**

Natural yogurt, granola, honey and a mix of fruit.

FROM THE HOUSE

Healthy Sandwich **\$145.00**

Sandwich with panela cheese, tomato, lettuce and ham accompanied with carrots and celery sticks.

*VEGETARIAN OPTION WITHOUT HAM.

Egg Sandwich **\$215.00**

Sandwich filled with a cheese and jam omelet.

*VEGETARIAN OPTION WITHOUT HAM.

Hot Cakes **\$119.00**

3 pieces of hot cakes decorated with fruit accompanied with honey, butter and jam.

Sonoran Tamales **\$185.00**

2 pieces of meat or corn tamale accompanied with beans.

Molletes **\$105.00**

2 pieces of baguette covered with bean and cheese accompanied with spicy sauce and pico de gallo. You can add bacon, chorizo or mushrooms.

Ham Quesadillas **\$115.00**

2 ham quesadillas accompanied with beans, pico de gallo and hot sauce.

*VEGETARIAN OPTION WITHOUT HAM.

Sonoran Quesadillas **\$145.00**

2 ham quesadillas accompanied with beans, guacamole, tatemada sauce and pico de gallo.

*MACHACA PRODUCED LOCALLY.

Avocado Toast **\$165.00**

2 slices of bread covered with avocado and eggs.

BREAKFAST

MEXICAN FLAVOUR

Chilaquiles \$185.00

Fried corn tortilla with chicken or egg, covered in green or red sauce with sour cream, beans and avocado.

Machaca Burritos \$145.00

3 machaca burritos with flour tortillas accompanied by beans and spicy sauce.

Eggs-Your-Way \$185.00

Choose 3 ingredients to make eggs your own way.

HOUSE Omelette \$185.00

Omelette filled with cheese, corn and anaheim pepper covered in green pepper sauce accompanied with beans and hashbrown.

Omelette Tamal \$160.00

Omelette filled with meat o corn tamal covered in green or red sauce accompanied with beans and salad.

Crunchy Omelette \$160.00

Omelette filled with tortilla chips, cheese and ham covered in green or red sauce accompanied with beans and hashbrown.

Omelette Sonora \$185.00

Omellete with machaca and vegetables, accompanied by avocado, beans and flour tortillas.

Egg-White Omelette \$180.00

3 egg-whites omellete filled with spinach and mushroom with roasted panela cheese and sautéed vegetables.

Ranchero Eggs \$160.00

Fried eggs mounted on corn tortilla and covered with spicy tomato sauce, accompanied by beans and hashbrown.

Divorced Eggs \$160.00

Fried eggs on corn tortilla covered with red and green sauce, accompanied by beans and hashbrown.

Eggs-Mexican-Style \$160.00

Scrambled eggs mixed with tomato, onion and pepper accompanied with beans and hashbrown.

*FLOUR AND CORN TORTILLAS PRODUCED LOCALLY.

DRINKS

Black Coffee \$59.00

Latte \$89.00

Cappuccino \$89.00

Moka \$89.00

Espresso \$55.00

Double Espresso \$90.00

Chocolate \$80.00

Orange Juice \$60.00

Green Juice \$70.00