



BREAKFAST
MENU
BREAKFAST

HOURS

08:00 AM
02:00 PM
MONDAY TO SATURDAY
SUNDAY 08:00 AM TO 05:00 PM

SPECIALS

BREAKFAST & SEASONAL SPECIALS

Menu Specials

Signature dishes inspired by the warmth of our kitchen, made with sourdough, aromatic spices and fresh ingredients harvested in Baja California Sur.

Baked and prepared by hand to order

SWEET FAVORITE



Hot Cakes Cinnamon Roll

\$250.00

Fluffy hot cakes inspired by our Cinnamon Roll, finished with the same creamy cinnamon roll topping and fresh fruit.

✓ House Pastry

MXN

FALL EDITION



Pumpkin Spice

\$120.00

A seasonal drink with the delicious flavor of pumpkin and a blend of spices that gives it that sweet, aromatic touch so characteristic of autumn.

MADE YOUR WAY:

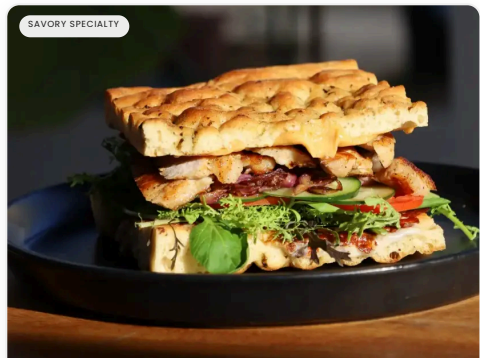
Latte

Milkshake

⚡ Specialty Coffee

MXN

SAVORY SPECIALTY



Pork Chop Sandwich

\$240.00

Golden, crispy focaccia filled with juicy pork chop seasoned with an aromatic coffee rub. Served with fresh herbs, tomato and onion over a creamy mayonnaise base and topped with a gratinated cheese crust.

✓ House-made Focaccia

MXN

MEXICAN TRADITION

Artisanal Pan de Muerto \$120.00 EACH MXN

Our seasonal pan de muerto, baked daily in two artisanal versions.



Classic with Mascarpone

Classic edition

Classic pan de muerto filled with mascarpone cheese and seasonal fruit (subject to availability).

• Sugar scented with natural orange blossom



Black Cocoa & Sweet Potato

Avant-garde

Black cocoa pan de muerto filled with sweet potato.

• 100% pure cocoa and artisanal sweetness

BREAKFAST

MOLLETE WITH PORK BELLY	\$230.00
<i>Slow-cooked pork belly (90g) marinated in a house-made coffee rub, served on homemade sandwich bread with melted American mozzarella cheese and creamy guacamole, fresh pico de gallo and cilantro.</i>	
CHILAQUILES	
<i>Crispy corn tortilla chips over a rich black bean purée, topped with your choice of salsa. Finished with Cotija cheese, Mexican crema, fresh cilantro, pickled red onion, and watermelon radish for a colorful crunch.</i>	
GUAJILLO RED SAUCE	
TOMATILLO GREEN SAUCE	
MIXED SAUCE (RED & GREEN)	
BIRRIA BEEF (150G)	\$280.00
BEEF (TENDER SKIRT STEAK 150G)	\$280.00
CHICKEN (120G)	\$250.00
EGGS (2PZS.)	\$220.00

CHILAQUILES JALISCO	\$270.00
<i>Yellow corn tortilla chips over a bed of black beans, smothered in a spiced tomato sauce inspired by Jalisco's Torta Ahogada. Topped with 150g of shredded pork, pickled red onion, cabbage, and fresh cilantro leaves.</i>	

WHITE CHILAQUILES	\$290.00
<i>Crispy tortilla chips covered in a creamy leek sauce with a touch of habanero heat, gratinated with American mozzarella cheese and tender skirt steak (150 g). Finished with red onion, fresh cilantro, and a touch of flame-seared avocado.</i>	

TECOLOTA	\$250.00
<i>Our signature chilaquiles—prepared with your choice of house-made salsa—served on a telera bread and layered with 120g of grilled chicken bites and melted American mozzarella cheese.</i>	
<i>Finished with black beans, Mexican crema, pickled red onion, fresh cilantro, and watermelon radish.</i>	

SHREDDED BEEF FROM SINALOA	\$240.00
<i>Tender smoked beef, 150g of shredded and stewed from Sinaloa state, served with grilled fresh cheese, black beans, and avocado.</i>	
<i>Try it a la Mexicana (with sautéed tomato, onion, and chili) or natural (just the meat in its rich juices)!</i>	

BIG BIRRIA BURRITO	\$280.00
<i>Flour tortilla filled with 150g of juicy beef birria, melted cheese, fresh cilantro, onion, and crisp lettuce. Served with hot consommé for dipping and savoring every bite.</i>	

BIG SCRAMBLED EGG BURRITO	\$220.00
<i>Extra-large flour tortilla filled with three scrambled eggs, melted American mozzarella cheese, fresh lettuce, refried beans, guacamole, and mayonnaise. Served with herb-seasoned potato wedges.</i>	



EGGS	
BOLOGNESE OMELET	\$250.00
<i>Three-egg omelet filled with onion, melted American mozzarella cheese, sautéed zucchini, and mushrooms. Topped with a rich Bolognese-style sauce and served with a fresh salad of arugula, mint, cilantro, watermelon radish, and cherry tomatoes and chambray potato. Dressed in a light lemon vinaigrette.</i>	

EGGS BENEDICT	\$250.00
<i>A gourmet classic. Soft poached eggs served on an English muffin, topped with homemade Hollandaise sauce, turkey ham, and bacon, all nestled in a fresh salad of arugula, spinach, mixed sprouts, baby potatoes, and cherry tomatoes.</i>	
<i>A true culinary delight.</i>	

ÇILBIR EGGS	\$250.00
<i>A Turkish classic! Two poached eggs served over creamy Greek yogurt infused with garlic, ginger, and aromatic herbs, finished with a spicy chili butter. Served with a fresh side salad featuring flame-seared avocado and a slice of sourdough bread.</i>	

RANCH STYLE EGGS	\$220.00
<i>Two fried eggs served on a corn tortilla sincronizada, drenched in a creamy tomato and chile sauce. Topped with savory pork chorizo, fresh radish, creamy avocado, Mexican crema, and cilantro for a perfect balance of flavors.</i>	

HUEVOS AHOGADOS	\$220.00
<i>Three-egg omelet with cheese and onion, smothered in a light tomato and chili broth. Finished with avocado, watermelon radish, Cotija cheese, crema, red onion, and fresh cilantro.</i>	



AVOCADO TOAST	\$240.00
<i>Two poached eggs sprinkled with sesame seeds, served with creamy guacamole, arugula, and watermelon radish, all on a slice of sourdough bread, finished with a balsamic reduction.</i>	

AVOCADO TOAST WITH BIRRIA MEAT	\$300.00
<i>Toasted sourdough bread with an avocado base, topped with a fresh salad and juicy birria (150 g), finished with chili oil and crushed chili peppers.</i>	

ENFRIJOLADAS DE POLLO	\$250.00
<i>Four corn tortillas filled with tender, 150g of shredded chicken marinated in a flavorful guajillo chile adobo, drenched in a smoky chipotle-infused bean sauce. Topped with savory pork chorizo, creamy avocado, cheese, and a dollop of Mexican crema.</i>	

SANDWICHES	
BEEF BIRRIA SANDWICH	\$320.00
<i>Slow-steamed beef birria (150g) served in homemade sourdough bread with melted cheese. Accompanied by a rich birria consommé, pickled chile, fresh arugula, and marinated onions.</i>	
CLUB SANDWICH	\$260.00
<i>Homemade sandwich bread filled with juicy grilled chicken breast, crispy bacon, turkey ham, and melted American mozzarella cheese. Finished with fresh tomato, lettuce, and our signature house dressing.</i>	
CROQUE-MADAME SANDWICH	\$260.00
<i>Homemade sandwich bread filled with ham and bacon, topped with a sunny-side-up egg over a creamy béchamel sauce infused with anise and Gorgonzola cheese. Served with a fresh salad of mint, basil, and cherry tomatoes.</i>	

SWEET	
PALO VERDE FRENCH TOAST	\$300.00
<i>An exquisite delight: two slices of homemade bread infused with our signature sweet blend, served with a warm almond sauce, a medley of red berries, and crispy golden crumbs. Paired perfectly with a velvety matcha cream.</i>	
<i>*This dish is not served hot.</i>	

TIRAMISU FRENCH TOAST	\$330.00
<i>Ready to wake up your senses? A thick slice of golden, fluffy brioche bread infused with a rich coffee blend, topped with silky mascarpone cream and a dusting of cocoa powder. Served with a creamy espresso sauce to drizzle over every bite.</i>	



TRADITIONAL HOTCAKES	\$220.00
<i>Three fluffy, homemade-style hot cakes served with butter and honey. Accompanied by seasonal fruit*</i>	
<i>*Ask about our available fruit.</i>	

YOGURT WITH FRUIT COMPOTE	\$220.00
<i>Seasonal fruit compote base (50g)* topped with feta cheese yogurt (180g), granola, and amaranth, served with a mix of seasonal fruits* (80g).</i>	
<i>*Ask about our available fruit.</i>	

COFFEE

COFFEE	
COFFEE OF THE DAY (REFILL)	\$75.00
Available from 8 am to 1 pm.	
AMERICANO ESPRESSO	\$75.00
CORTADO	\$75.00
WHOLE MILK	
LACTOSE-FREE MILK	
LIGHT MILK	
SOY MILK	
ALMOND MILK	
ESPRESSO	
SINGLE	\$60.00
DOUBLE	\$70.00
LATTE	\$95.00
FLAT WHITE	\$90.00
CAPPUCCINO	\$95.00
An all-time classic: espresso, steamed milk and milk foam with a touch of cinnamon.	
WHITE RUSSIAN	\$100.00
Espresso, milk and ice.	
	
MOCHA	\$95.00
Choose: hot or iced.	
CHAI LATTE	\$90.00
Vanilla and spices.	
AFFOGATO	\$190.00
Two scoops of creamy vanilla ice cream and a double shot of freshly ground espresso.	
ICED LATTE	\$90.00
ICED MOCHA	\$90.00
SMOOTHIES	\$110.00
STRAWBERRY	
MIXED BERRIES	
MANGO	

TEA & INFUSIONS

TEA	\$60.00
350 ml of liquid and a tea bag (2 g) of your choice, hot or iced.	
*Contains caffeine.	
STRAWBERRY	
MANGO	
MIXED BERRIES	
CINNAMON APPLE	
CHAMOMILE	
DOUBLE LEMON	
GREEN ENERGY (GINSENG, GINGER AND YERBA MATE)*	
GINGER WITH LEMON	
CHAI TEA	
TURMERIC, LEMON AND CHAMOMILE	
CHAMOMILE, HONEY AND VANILLA	
DETOX (GREEN TEA, SPIRULINA AND MATE)*	
PEACH	
HIBISCUS	
VANILLA MATCHA*	
RASPBERRY AND POMEGRANATE	
SPEARMINT	
HERBAL INFUSIONS	\$90.00
PU-ERH TEA (RED TEA): BEET AND ROSEHIP	
STARFRUIT WITH PINEAPPLE	
APPLE-CRANBERRY	
FOREST FRUITS	
BLACK CHERRY	
LYCHEE	
LEMON WITH GINGER	

BREW BAR

LEMON BREW	\$85.00
TODDY TONIC	\$130.00
Orange juice, lime, natural syrup, tonic water, cold brew and ice.	
ORANGE BREW	\$95.00

FRESH JUICES

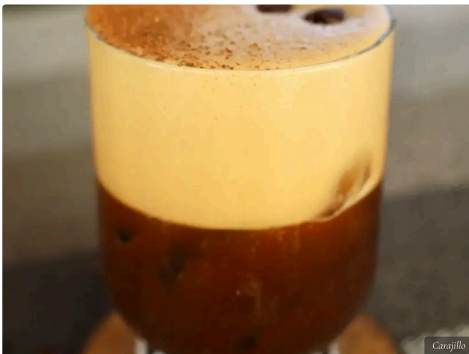
FRESH ORANGE JUICE	\$85.00
GRAPEFRUIT JUICE	\$80.00
FRESH GREEN JUICE	\$90.00
A mix of green apple, celery, pineapple, spinach and nopal cactus. Fresh orange juice base.	
AGUA FRESCA OF THE DAY	\$70.00
Mini 600 ml pitcher of fruit-infused water.	
TAMARIND	
HIBISCUS	

BOTTLED

CANNED SOFT DRINKS 335 ML	\$45.00
COCA-COLA CLASSIC	
COCA-COLA ZERO SUGAR	
SPRITE	
BOTTLED SOFT DRINKS 600 ML	\$55.00
BOTTLED WATER 400 ML	\$50.00
Purified still water.	
TOPO CHICO SPARKLING WATER 600 ML	\$55.00
TOPO CHICO SPARKLING WATER 750 ML	\$100.00

HOUSE COCKTAILS	
★ Our customers' favorites	
ENCANTO DE LA JUNGLA ★	\$175.00
Almond syrup, pineapple and orange juice. Rum and herbal liqueur.	
TINTO CHERRY	\$190.00
Black cherry and hibiscus, fresh mint, a splash of sparkling water, and sparkling wine.	
VALLARTA DREAM ★	\$190.00
Fresh passion fruit and orange juice, sparkling wine, Aperol, and sparkling water.	
	
FANCY MULE	\$150.00
Red berry compote, vodka, lime juice, syrup, and ginger soda.	
APPLE SPRITZ	\$165.00
Gin and sparkling wine with apple liqueur and a touch of mint syrup.	
BERRY SUMMER	\$210.00
Mixed berries, vodka, and passion fruit with a hint of vanilla, fresh orange and lemon juice, and sparkling water.	

BAR	
NO NAME	\$180.00
Refresh your senses with our strawberry and mint mocktail. Fresh lime, natural syrup, a fizzy touch of Coca-Cola, sparkling water and the tart flavor of cranberry.	
SCARLETT DREAM	\$120.00
A refreshing burst of fruity flavors (raspberry) balanced with citrus notes. The perfect choice to delight your senses.	
BLACK CHERRY	\$150.00
Black cherry, lime, pineapple juice, natural syrup and sparkling water.	
PIÑA COLADA HORCHATA	\$120.00
A delicious tropical fusion of pineapple juice, coconut milk, condensed milk, horchata concentrate and a touch of cinnamon.	
SUMMER PASSION	\$150.00
A refreshing blend of passion fruit, guava juice, lime, orange juice, pineapple juice and grenadine, garnished with a touch of mint. A burst of tropical flavors.	
CLASSIC RUSA	\$55.00
Lime juice, salt and sparkling water.	
LOCAL CRAFT BEER	
CERVECERÍA YENEKAMŪ - CHOYERITA / LAGER	\$95.00
Mexican lager made with 100% Mexican malts. Super refreshing, low alcohol content, with subtle citrus notes and a light malt character.	
Alcohol: 3.5%	
CERVECERÍA YENEKAMŪ - BITACHE / IPA	\$100.00
A hop-forward beer with a very pleasant and well-balanced bitterness. Excellent fresh citrus and tropical aromas, brewed with North American malts and hops.	
Alcohol: 6.5%	
CERVECERÍA YENEKAMŪ - ZURRAPA / HAZY IPA ★	\$120.00
For lovers of bold flavor and freshness, with intense tropical fruit notes, plenty of American hops, and a highly aromatic profile.	
Alcohol: 6.2%	
CERVECERÍA YENEKAMŪ - ZALATE / STOUT	\$120.00
Balanced, robust, and full of character. Crowned with a beautiful brown foam, brewed with North American malts and hops that leave a lasting impression of cocoa, coffee, and toffee on the palate, with a creamy, full body.	
Alcohol: 6.2%	
CERVECERÍA YENEKAMŪ - PANOCHÍA / PALE ALE	\$100.00
Pale golden color with a medium body. Highly expressive notes of stone fruit, pineapple, and passion fruit. Very light with a well-balanced bitterness.	
Alcohol: 5.7%	

CLASSIC COCKTAILS	
DAIQUIRIS DE SABORES	\$140.00
A perfect blend of white rum, fresh lime juice, orange liqueur, and sugar.	
Options:	
MANGO PASSION FRUIT RED BERRIES	
MOJITOS DE SABORES	\$120.00
Fresh, aromatic, and ultra-refreshing. Lime, mint, and sparkling water.	
Options:	
MANGO PASSION FRUIT RED BERRIES	
MEZCALITAS ★	\$260.00
Mezcal and citrus. A classic to start the conversation.	
Options:	
HIBISCUS PASSION FRUIT TAMARIND LIME	
MIMOSA	\$190.00
Sweet sparkling wine, fresh orange juice, and cherry.	
MIMOSA PUNCH ★	\$195.00
Sweet sparkling wine, gin, orange juice, passion fruit, and mint syrup.	
	
CARAJILLO	\$180.00
Licor 43 and freshly brewed espresso.	
	
ESPRESSO MARTINI	\$230.00
Irish cream, vodka, coffee liqueur, and freshly ground espresso.	
RUSO BLANCO	\$200.00
Vodka, coffee liqueur, and evaporated milk.	
GIN TONIC	\$180.00
Gin and tonic with citrus notes.	
Option:	
RED BERRIES	
APEROL SPRITZ	\$180.00
Aperol, sparkling wine, and sparkling water.	
PIÑA COLADA	\$170.00
Rum, coconut cream, pineapple juice, and evaporated milk.	

BAKERY

PASTRIES

CINNAMON ROLL	\$100.00
Brioche-style dough rolled with cinnamon and sugar over a thin layer of butter. Served with cinnamon pastry cream, a mix of red berries and a touch of cocoa.	
PUFF PASTRY CHOCOLATINE	\$100.00
Crisp, light puff pastry filled with melted chocolate. A sweet classic, ideal with coffee or any time of day.	
ALMOND BRAID	\$90.00
Brioche bread with almond cream, served with a mascarpone cream and red berries.	

SWEET BREADS

BLACKBERRY CONCHA	\$100.00
Soft concha with a blackberry-flavored topping, filled with cream cheese frosting and blackberry compote.	
CHOCOLATE CROISSANT	\$120.00
Chocolate and vanilla croissant filled with chocolate ganache and strawberry pieces.	
CORN & CHEESE BREAD	\$120.00
Fluffy corn bread with creamy cream cheese, served with a rompope sauce.	

SOURDOUGH & SEASONAL

CLASSIC SOURDOUGH	\$140.00
Limited availability. Made to order only.	
Classic sourdough bread, perfect for toasting, sandwiches or on its own. We recommend ordering 2 days ahead so it is fresh; timing may vary depending on demand.	
Orders require a deposit or full payment in advance.	
SEEDED SOURDOUGH	\$130.00
House bread, made to order:	
Campesino: delicious sourdough bread (approx. 800 g) with pistachios, almonds and cranberries.	
Seeds: delicious sourdough bread (approx. 800 g) topped with pumpkin seeds and sesame.	
We recommend ordering 24 hours ahead so it is fresh; timing may vary depending on demand.	
Orders require a deposit or full payment in advance.	
SEASONAL: PAN DE MUERTO	\$120.00
Traditional pan de muerto with orange blossom essence and notes of orange, covered in sugar.	
BLACK COCOA PAN DE MUERTO FILLED WITH SWEET PURPLE SWEET POTATO	
PAN DE MUERTO FILLED WITH CREAMY MASCARPONE AND SEASONAL FRUIT (VARIES WITH AVAILABILITY)	

Ⓢ Service Information & Policies

- Any modification to the dishes is subject to garden and ingredient availability and may incur an additional charge.
- Any purchase over \$544.32 MXN is subject to the Environmental Sanitation Fee (D.S.A.) of \$11.73 MXN per table.
- Our prices are listed in Mexican Pesos (MXN) and include Value Added Tax (I.V.A.).
- We accept a maximum of three card payments split per table.
- For reservations and groups of more than five guests, a single general check will be issued.

Kitchen Hours: 08:00 AM – 02:00 PM

Responsible dining and sustainable fishing