

DESAYUNO BUFFET / BREAKFAST BUFFET

SELECCIÓN DE TODAS LAS PREPARACIONES DEL BUFFET,
INCLUYENDO.. LA ESTACIÓN DE HUEVOS Y ESPECIALIDADES MEXICANAS CALIENTES, CAFÉ, TÉ Y JUGOS DEL BUFFET ILIMITADOS

CHOICE OF ALL PREPARATIONS OF THE BUFFET,
INCLUDING EGGS AND MEXICAN SPECIALTIES HOT STATION, COFFEE, TEA SELECTION AND BUFFET JUICES UNLIMITED

PANADERIA BAKERY

CROISSANT - CHOCOLATIN - MUFFIN -
ROLLO DE CANELA - BANDERILLA DE MANZANA

Croissants - Chocolate danish -
Cinamon rolls - Daily muffin -
Apple puff pastry
(orden / order 1)

PANQUE DE LIMÓN - ZANAHORIA - ELOTE

Lemon, Carrot or sweet corn pudding cake
(orden / order 1)

TABLA DE QUESOS (200g) (LOCALES E INTERNACIONALES)

..acompañado de mermelada
hecha en casa y pan rústico.

BOARD OF LOCAL & INTERNATIONAL CHEESES

served with house made marmalade
and fresh country bread.

TABLA DE CARNES FRIAS (150g)

..con encurtidos hechos en casa
y pan rústico.

HANDCRAFTER COLD-CUT BOARD

served with house made pickles and
fresh country bread.

SANDWICHES

BURRITO VEGETARIANO

huevos revueltos, hongos y calabacitas.

VEGETARIAN BURRITO

scramble eggs with mushrooms and zucchini.

SANDWICH ABIERTO DE SALMON AHUMADO (150g)

pan integral, queso crema, cebollín.

OPEN FACED SMOKED SALMON SANDWICH,
fresh chive cream cheese.

SANDWICH DE CUERNITOS

huevo revuelto (2 pza), jamón, queso.

CRUNCHY CROISSANT SANDWICH

scramble eggs, selected ham, melted cheese.

EXTRAS / SIDES

PLATO DE FRUTAS REBANADAS.

Sliced fruit plate.

PAPAS CAMBRAY AL HORNO, HIERBAS.

Baked oven potatoes with herbs.

ACELGAS ORGANICAS Y TOMATE.

Organic green chards and roasted tomatoes.

CHILAQUILES EN SALSA VERDE CON POLLO.

Tortilla chips, panela cheese,
sour cream, tomatillo sauce and chicken.

FRIJOLES REFRITOS.

Refried black beans.

TOCINO (orden 4)

Bacon (order 4)

A LA CARTA

FRUTA/FRUIT

REBANADAS DE FRUTA, YOGURT ORGÁNICO, GRANOLA Y MIEL DE ABEJA MELIPONA.

Sliced fruit plate, organic yogurt, home made granola, melipona honey bee.

FRUTOS ROJOS CON YOGURT ORGÁNICO (135ml).

Seasonal berries with organic yogurt.

SEGMENTOS DE TORONJA ROSA DE VERACRUZ.

Pink grapefruit segments from Veracruz.

CEREAL

GRANOLA ACOMPAÑADA CON LECHE ORGÁNICA DE RAZA JERSEY (250ml).

Home made granola served with organic Jersey milk from Querétaro farms.

BIRCHER MUESLI.

HUEVOS ORGÁNICOS/ORGANIC EGGS (2 piezas / 2 pieces)

HUEVO EN AGUACATE AL HORNO, SALSA DE CHILE ANCHO, "HOJA SANTA", PAN CRUJIENTE.

Baked avocado and eggs with ancho chili sauce, "hoja santa" herb and croutons sticks.

HUEVOS ESTRELLADOS, BAÑADOS EN SALSA VERDE Y ROJA CON CHILAQUILES EN MOLE NEGRO.

Sunny side up eggs, green and red tomato sauce with tortillas chips with black mole.

HUEVOS "NAVEGANTES" AHOGADOS EN SALSA RANCHERA, NOPALES, HABAS Y CEBOLLA CAMBRAY.

Poached eggs in ranch tomato sauce, cactus, fava beans and spring onion.

HUEVOS BENEDICTINOS, PAN BRIOCHE, JAMÓN CANADIENSE, SALSA HOLANDESA.

Eggs Benedict on toasted brioche bread, Canadian bacon, hollandaise sauce.

OMELET DE CLARAS DE HUEVO CON FLOR DE CALABAZA, QUESO Y ESPINACA.

Egg white omelette with blossom squash, panela cheese and spinach.

CLÁSICOS/MEXICAN FAVORITES

ENCHILADAS POTOSINAS EN SALSA DE CHILE GUAJILLO-ANCHO. (orden / order 3)

Corn tortilla stuffed with fresh cheese, guajillo-ancho chili sauce and fresh cream.

ENCHILADAS DE POLLO EN SALSA VERDE, GRATINADAS. (orden / order 3)

Corn tortilla stuffed with chicken, green tomato sauce and Chihuahua cheese.

CECINA DE RES CON CHILAQUILES EN SALSA DE ACHIOTE, QUESO PANELA Y AGUACATE.

Flat beef steak, tortilla chips with achiote sauce, avocado and fresh cheese.

HUEVOS REVUELTOS CON CHORIZO DE "TRES REGIONES", FRIJOLES REFRITOS Y TORTILLAS.

Scramble eggs with three different chorizos, refried beans and tortillas.

HOT-CAKES/WAFFLES

HOT-CAKE O TOSTADA FRANCESA

MIEL DE ABEJA MELIPONA Y LIMÓN EN CONSERVA. (orden / order 1)

Classic hot cake or french toast, served with melipona honey bee and preserved lemon.

BELGIAN-WAFFLE, CON MIEL DE ABEJA MELIPONA

Y COMPOTA DE ARÁNDANOS. (orden / order 2)

Classic Belgian waffle, served with melipona honey bee and seasonal cranberry compote.

BEBIDAS/BEVERAGE

JUGOS DE FRUTA DE TEMPORADA RECIEN HECHOS. (210 ml) - (360 ml)

Freshly seasonal fruit juices.

ESPRESSO (30ml).

CAFE AMERICANO / DESCAFEINADO. (150ml)

American coffee / Decaffeinated.

CAPPUCCINO. (150ml)

CHOCOLATE CALIENTE O FRÍO. (150ml)

Hot or cold chocolate.

LECHE ORGÁNICA RAZA JERSEY. (250ml)

Organic Jersey milk.

SELECCIÓN DE TÉS. (540ml)

TEA (English breakfast, Flowery Earl Grey, Green, Chamomile, Peppermint, Mountain Berry, Jasmine Green)

LOS ALIMENTOS DEL BUFFET SON SÓLO PARA CONSUMO EN EL RESTAURANTE / BUFFET FOOD IS ONLY TO CONSUME IN THE RESTAURANT.

LOS ALIMENTOS Y BEBIDAS NO INCLUIDOS EN EL BUFFET SON COBRADOS A PRECIO DE CARTA / ITEMS NOT INCLUDED IN THE BUFFET WILL BE CHARGED A LA CARTE
POR FAVOR NOTIFIQUE A UNO DE NUESTROS MIEMBROS DEL EQUIPO SI USTED TIENE CUALQUIER REQUISITO DIETÉTICO ESPECÍFICO O INTOLERANCIA ALERGICA

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT OR ALLERGIC INTOLERANCE

TO SHARE

GUACAMOLE & SAUCES

served with cocktail fruit.

CHICKEN "SOPEs",
golden fried corn masa discs,
with shredded chicken,
refried black beans, lettuce
and cheese. (order 3)

► TACOS ◀

BAJA SHRIMP TACOS,
northern style shrimp, avocado,
chipotle chili sauce, red cabbage,
mayonnaise, in flour tortilla.
(order 3)

"ZARANDEADO" FISH TACOS,
grilled chili marinated red snapper,
refried black beans, pico de gallo sauce,
avocado. (order 3)

"AL PASTOR" TACOS,
chili marinated pork, grilled pineapple,
onion, coriander. (order 3)

SHORT RIBS TACOS,
spiced pulled meat, guacamole,
pickles onion. (order 3)

CHEESE BOARD

LOCAL & INTERNATIONAL CHEESES (200g)
..served with house made marmalade,
and fresh country bread.

COLD CUTS BOARD

HANDCRAFTED COLD-MEATS (150g)
..served with house made pickles
and fresh country bread.

"PATA NEGRA"

Iberian ham 70gr.

BETWEEN THE BREAD

..served with house made pickles
and potatoes chips

CAPRESE SANDWICH

..ON CIABATTA COUNTRY BREAD.

Mozzarella cheese, heirloom tomatoes,
fresh basil.

GRILLED VEGETABLES SANDWICH

..ON DRY FRUITS BREAD.

Goat cheese, sprouts, pesto.

COUNTRY HAM AND BRIE CHEESE

..ON BAGUETTE BREAD.

Arugula, dry tomatoes, roasted figs,
mustard dressing.

PORK "CARNITAS" SANDWICH

..ON HOGAZA BREAD.

Marinated cabbage, jalapeño pickles,
avocado, chipotle chili mayonnaise
"pico de gallo" sauce.

CEVICHE BAR

PERUVIAN CEVICHE, seabass, rocoto chili "Tiger's milk" sauce.

YELLOWFIN TUNA CEVICHE, ginger, soy, serrano chili, tomatoes, onion, coriander.

PACIFIC SALMON TIRADITO, yellow pepper creamy sauce, passion fruit.

SEAFOOD "CAMPECHANO" STYLE CEVICHE, shrimp, snail, octopus, oyster.

SALADS

ORGANIC HEIRLOOM TOMATOES, avocado, sprouts, lemon vinaigrette.

OVEN BAKED BEET SALAD, burrata mozzarella cheese, pomegranate vinaigrette.

CITRUS SALAD, with cured salmon, pistachios, coriander,
olives and hot chili flakes, raspberry vinaigrette.

CESAR SALAD with grilled farm chicken or pacific shrimp U12 (order 4)

STARTERS

TORTILLA SOUP, guajillo chili, panela cheese, avocado, tortilla sticks.

PORK GREEN "POZOLE" STEW, corn hominy, chili, epazote, fresh radish.

SEARED PACIFIC SCALLOPS with fresh purslane sauce.

GRILLED "PROVOLETA" CHEESE, dry tomatoes, oregano.

OUR CLASIC "MEAT EMPANADA" with house made chimichurri. (order 1)

GRILL

..Meat and fish are served with
chimichurri and bearnaise sauce.

MEAT CUTS

TENDERLOIN / 280g.

FLANK STEAK / 380g.

SKIRT STEAK / 380g.

RIB EYE STEAK / 380g.

NEW YORK STEAK / 380g.

ORGANIC CHICKEN BREAST.

FISH

MEXICAN SEA BASS / 250g.

YELLOWFIN TUNA / 250g.

PACIFIC SALMON / 250g.

...WEIGHTS CONSIDERED IN RAW PIECES

"We grill our meat when
ordering, to get the most vibrant
and juicy result as possible.

The meat cuts are taken
directly to the charcoal
and wood sustainable grill,
which brings out the character,
aroma and flavor"

SIDES

HEIRLOOM TOMATOES AND BASIL SALAD.
GLAZED CARROTS.

SAUTED BROCCOLINI AND MUSHROOMS.

SWEET POTATO PUREE WITH BACON RELISH.

CREAMY POLENTA, POMODORO SAUCE.

FRENCH FRIES.

SPECIALTIES

"GNOCCHI" AL PESTO DI SPINACI

..house made gnocchi pasta
with spinach pesto, pine nuts,
parmesan cheese.

"CATCH OF THE DAY"

..with heirloom tomatoes pickles
and blossom squash sauce.

PIZZA

SIMPLY BAKED IN OUR
WOOD-FIRED OVEN

..pizzas are individual
(21cm diameter)

MOZZARELLA

tomato sauce, mozzarella,
oregano, olives.

FUGAZETTA

mozzarella, white onion,
oregano, olives, olive oil.

ANCHOVIES

tomato sauce, basil,
anchovies, black olives.

RULFO BURGER

PRIME HOUSE BLEND / 250g.
..ON CIABATTA BREAD.

with cheese and caramelized
onion, relish and bacon.

-SERVED WITH FRENCH FRIES-