



## BREAKFAST

	<b>MX</b>
★ <b>Lite Start</b> fruit, yogurt, honey	\$200
★ <b>Healthy Morning</b> seasonal fruit selection, oats, coconut shavings, yogurt	\$220
<b>Chichen Itzá</b> fried eggs, crispy sautéed baby potatoes, onions, mayan spinach, black bean purée, chorizo sausage, tomato sauce	\$290
<b>Mezzanine Omelette</b> soft cooked, Swiss cheese, sun-dried tomato, avocado & sausage or portobello & feta	\$240
<b>Huevos Rancheros</b> fried eggs on tostadas, avocado, feta, black bean purée, spicy tomato sauce	\$250
<b>Eggs Benedict</b> poached eggs, mayan spinach, mushrooms, ham or bacon	\$260
<b>French Toast</b> housemade coconut bread, pineapple syrup, lemongrass, tropical fruits, pineapple sauce, papaya preserve	\$230
<b>Tropical Hotcakes</b> four pancakes, papaya preserve, pineapple purée, coconut sauce	\$230
<b>Avocado Toast</b> housemade sourdough bread, pickled sweet potato, crispy beet, alfalfa sprouts, nectarine, sherry vinaigrette	\$250
<b>Enchiladas Suizas</b> soft tortilla rolls with chicken, green toasted tomato sauce with cream, manchego cheese, onion & raddish	\$260
<b>Enchiladas Potosinas</b> soft tortilla rolls with chicken, guajillo pepper sauce, pickled vegetables, Cotija cheese, cream	\$260
<b>Enfrijoladas</b> folded tortilla with Oaxaca cheese, bean sauce, fresh cheese, cream, chorizo sausage, crispy pork rind, onion, avocado	\$240
<b>Eggs Any Style</b> scrambled, sunny side up, poached or boiled, toast, thick cut bacon, grilled tomatoes	\$240

**EXTRAS:**

+ **Bacon** \$75 | + **Avocado** \$85 | + **Hot cake** \$50 | + **Egg** \$40  
+ **Rice & beans** \$65

## · BOWLS ·

**\$280 MX**

- ★ **Açaí Bowl**  
Blackberry, strawberry, raspberry, banana, seeds
- ★ **Tropical Bowl**  
Passionfruit, papaya, pineapple, turmeric, berries, sesame
- ★ **Cacao Bowl**  
Banana, apple, cranberry, cacao nibs, blueberry, sesame
- ★ **Charcoal Bowl**  
Guava, banana, pear, strawberry, activated charcoal, almonds

\*Bowls are prepared with coconut milk made freshly everyday in our kitchen.

## · PACKAGES ·

	<b>MX</b>
<b>On the Run</b> Seasonal fruit, rustic toast, house preserve, butter. Includes fresh squeezed orange juice, tea or coffee	\$385
<b>On the Mend</b> Fried eggs, crispy sautéed baby potatoes, onions, mayan spinach, black bean purée, cheese, chorizo sausage, tomato sauce. Includes Bloody Mary or Virgin Mary, tea or coffee	\$410
<b>On the Bend</b> Shot of Don Julio Tequila Reposado, Marlboro cigarettes (Red or Light) & coffee	\$390
<b>On the Man (for two)</b> Eggs Benedict, mayan spinach, mushrooms, with ham or bacon. Includes Mimosa, tea or coffee	\$685
<b>On the Mind</b> Egg white omelette, mayan spinach, feta, toast, house jam, grapefruit pieces. Includes smoothie or your choice, tea or coffee	\$415

★ Recommended healthy option, rich in proteins and vitamins. Our dishes may contain the following allergens : Peanuts, nuts, dairy products, shellfish, gluten.

Dishes made with raw or undercooked eggs, meat or fish are eaten under the consideration of the diner and at their own risk.

All our prices are in Mexican Pesos and include taxes (16% VAT). We accept Visa, MasterCard and American Express. Service not included

## JUICES

	<b>MX</b>
<b>Freshly squeezed juice</b> orange, carrot or grapefruit	\$130
<b>Sweet Siesta</b> Apple juice, carrot, lemongrass, ginger, lime	\$190
<b>Chaychi</b> Pineapple, mayan spinach, ginger, coriander, lime	\$190
<b>Blushing Turtle</b> Watermelon, cucumber, lime, grapefruit, mint	\$190
<b>Thaimex Detox</b> Grapefruit, hibiscus, lemongrass, ginger, carrot, rice vinegar	\$190

## COFFEE

	<b>MX</b>
<b>Espresso</b>	\$95
<b>Double Espresso</b>	\$110
<b>Macchiato</b>	\$115
<b>Americano</b>	\$95
<b>Latte</b>	\$115
<b>Cappuccino</b>	\$125
<b>Frappuccino</b>	\$125
<b>Hot Chocolate</b>	\$100
<b>Organic Tea</b> (Ginger - mint - lemongrass)	\$95

## AGUAS FRESCAS

**Pineapple, watermelon, melon or  
passionfruit** \$95

### SMOOTHIES

\$220 **MX**

#### **Mezzanine Sunrise**

Cranberry, raspberry, strawberry, orange, papaya, agave syrup

#### **On Fire**

Mango, ginger, orange, papaya, habanero chili, local honey

#### **Buddha Blend**

Matcha, banana, coconut, ginger, basil, roasted peanuts

#### **Dark Night**

Coconut, pineapple, banana, activated carbon

#### **Beach Bomb**

Strawberry, banana, mango, yogurt, vanilla, local honey

#### **Green Heaven**

Avocado, pineapple, mint, cilantro, clove