

HUICHOL

COCINA
ARTESANAL

MENÚ DE DESAYUNO

FRUTAS DE TEMPORADA

Ensalada de Melón
Con vinagreta de vainilla

Plato de papaya
Con queso cottage, ciruela pasa y mango de temporada

Supremas de cítricos
Con fresas y rebanada de piña miel

Pan dulce
Canasta de pan dulce mexicano y danés

Waffles
Con frutos rojos y espuma de queso crema y miel de maple

CEREALES

Plato de avena caliente
Con leche o agua, acompañada de manzana, pera, y plátano

Variedad de cereales
Choco Krispiés, All-Bran, Special K, Raisin Bran, Zucaritas, Corn Flakes, Froot Loops o Granola, servidos con leche y fruta tropical en cubos

Hot Cakes
Esponjosos con miel de maple, mantequilla y plátano

Pan francés
Bañados con azúcar y canela con confeti de frutos

DESAYUNOS CLÁSICOS

Claras de huevo
Con queso panela asado y espinacas con salsa de tomates asados, acompañados de papa a la mantequilla y nopales asados

Huevos fritos con papa hash brown hecha en casa
A la mantequilla, tocino y jitomate al horno

Huevos rancheros
Servidos en una tortilla de maíz y bañados con salsa ranchera de jitomates, acompañados de frijoles fritos y jitomates rellenos de queso gratinado

Huevos revueltos a la mexicana
Con salsa Mexicana y nopales asados, servidos con frijoles refritos

Burrito de desayuno
Con huevo, queso, aguacate y salchicha

Omelette preparado al gusto
De jamón, queso, pimiento morrón, espinaca, tocino, elote, champiñones, cebolla, jitomate, chile serrano, acompañado de papa a la mantequilla y jitomate relleno de queso gratinado

Pan tostado con aguacate
Huevos pochados sobre pan tostado, servidos con aguacate

Chilaquiles en salsa roja o verde
acompañados de frijoles fritos y jitomate, gratinados con queso y nopal asado

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BREAKFAST MENU

SEASONAL FRUITS

Melon salad

With Vanilla Vinaigrette

Papaya Fruit Plate

With cottage cheese, prune and seasonal mango

Citrus Supreme

With strawberry and pineapple slice

Sweet Bread

Mexican and Danish sweet bread basket

Waffles

With red berries and cream cheese foam with honey

CEREALS

Hot oatmeal bowl

With milk or water with a side of Apple, pear and banana

Variety of cereals

Choco Krispies, All-Bran, Special K, Raisin Bran, Zucaritas, Corn Flakes, Froot Loops or Granola, served with milk and diced tropical fruit

Hot Cakes

Fluffy with maple syrup, butter and bananas

French Bread

Bathed in sugar and cinnamon with fruit confetti

CLASSIC BREAKFASTS

Egg whites

With roasted panela cheese and spinach, tomato sauce, and with a side of butter potato and roasted nopales.

Fried eggs with homemade hash brown potato

Baked with butter, bacon and tomato

Rancheros Eggs

Served on a corn tortilla, bathed with tomato sauce with a side of fried beans and tomatoes stifed with gratin cheese

Mexican Scrambled eggs

Eggs with Mexican sauce and roasted nopales, served with a side of fried beans

Breakfast Burrito

With egg, cheese, avocado and sausage.

Omelette prepared to taste

Ham, cheese, bell pepper, spinach, bacon, corn, mushrooms, onion, tomato, serrano chile, with buttered potato and tomato stuffed with cheese on the side

Avocado toast

Poached Eggs on a toast, served with avocado

Chilaquiles with red or Green sauce

Served with fried beans and tomato, with gratined cheese and roasted nopal

If you have a diet or food restriction, please let your server know before ordering.