

## From the orchard

### FRUIT SALAD OF THE SEASON

Served with cottage cheese or yoghurt and granola.

### FRESH FRUIT JUICES

Orange, grapefruit and carrots.

### ENERGETIC

Pineapple, cucumber, parsley and chlorophyll.

### OASIS

Orange, pineapple and strawberry.

### PASSION JUICE

Apple, beet, carrot and amaranth.

## The eggs

### EGGS ANY STYLE

Fried or scrambled with ham, chorizo or sausage.

### MOTULEÑOS

Fried eggs with ham, topped with ranch sauce and green peas, fried, plantain, american and manchego cheese.

### COLONIAL EGGS

Poached eggs on tomato broth and corn grains.

### REVOLCADOS EGGS

Scrambled eggs with cincho cheese, beans and a light touch of chipotle pepper. Served with avocado and red onions.

### A LA JARDINERA WHITES

Three egg whites omelet with vegetables of the season with a side panela grilled cheese and spinach.

### LIGHT GREEK OMELET

Three egg whites with spinach, tomato, onions, filled with cottage cheese.

### TORTILLA MAR Y TIERRA

Spanish eggs tortilla with shrimps, poblano pepper slices, mushrooms, and cheese. With a side of Mexican style zucchini.

### SALMON OMELET

Smoked salmon and goat cheese.

### CUCURUMBE EGGS

Scrambled eggs with pot beans, panela cheese, chicharron (pork skin) and norteño sauce, served on earthenware bowl.

### BENEDICT EGGS

Poached eggs on an English muffin with prosciutto. Topped with our special delicious cream, served with asparagus.

### PUEBLO LINDO EGGS

Fried eggs on a bed of homemade bread slices, topped with melted cheese and fine herbs. Served with loin medallions.

## Breakfast packages

**ALL OF OUR PACKAGES INCLUDE:  
JUICE OR FRUIT, COFFEE, OR TEA.**  
(Except children's menu)

### CONTINENTAL BREAKFAST

Toast and homemade jam.

### GRANJERO BREAKFAST

Eggs any style

### PUEBLERINO BREAKFAST

Cheese, ham, spinach or mushroom omelet, divorced or ranchero style eggs.

### LIGHT BREAKFAST

Grilled nopal and panela cheese rolls or three egg whites omelet any style.

### PUEBLO LINDO BREAKFAST

Cecina (cured beef) huarache or chilaquiles with either cecina or flank steak.

### PATO'S BREAKFAST (CHILDREN'S MENU)

Homemade Juice, a fruit skewer and choose from:

- Mini pancakes
- Scrambled egg with ham or sausage
- Flour tortilla quesadilla with ham and cheese.

### SIDE ORDERS

(Ham, bacon, beans or 1 egg)



## Of the season

### HUEVOS CON CUTLACOCHÉ

Fried eggs on a tortilla, dipped on a delicious "cuitlacoche" (corn smut) sauce. Served on a layer of black beans and a side of zucchini medallions.

### CARNE DE PUERCO EN SALSA VERDE

Tender pork ribs dipped on a green sauce, served with purslane homemade beans.

### TORRE DE NOPAL Y QUESO

A delightful combination of nopal, cheese, aubergine and tomato, grilled on a placha. Served in a bed of lettuce sprinkled with oregano oil. (Light dish).

### CREPA PRIMAVERA

Delicious fruit filled crepe topped with custard.

## Craving

### LOS CHILAQUILES DON FELIPE

Fried tortilla chips on a green Tomato or guajillo sauce, served with flanked steak or our regional cecina (cured beef), sour cream, cheese and avocado.

### CHILAQUILES POBLANOS

Made with poblano sauce, corn, sour cream, cheese, and avocado. Served with eggs or shredded chicken.

### CHICHARRON TAXQUEÑO

Pork skin with chorizo and nopales in a green coriander sauce.

### MOLLETES

Bread filled with refried beans and topped with melted cheese, served with "pico de gallo" and grasshoppers.

### CHILAQUILES DOÑA PACHITA

With either green tomato sauce, guajillo chili sauce or mole, sour cream, cheese and avocado. Served with shredded chicken or eggs.

### SOPE DE ARRACHERA

Three sopes served with beans, flank steak, lettuce, tomato, red onion, sour cream and cheese. Sauce on the side.

### PASTEL AZTECA

Two layers of fried corn tortillas, shredded chicken, red onions and corn topped with poblano sauce.

### ENFRUOLADAS DON MARCIAL

Corn tortillas filled with shredded chicken or eggs topped with a bean sauce.

### CHILE ANCHO RELLENO DE CHILAQUILES

Exquisite chili pepper of the region filled with green or red sauce chilaquiles with chicken, corn grain, sour cream and fresh cheese. Served on a black bean sauce.

### COSTILLAS GUERRERENSES

Tender pork ribs dipped in a sauce made with different kinds of chillies, served with homemade beans.

### QUESO BANDERA

Grilled cincho cheese served on a bed of spinach topped with a green tomato sauce with epazote.

### SOPE DE LA CASA

Mounted egg on an exquisite chorizo or chicken tinga sope, served with lettuce, tomato, cheese, sour cream and avocado.

### QUECAS DEL COMAL

Three colored corn tortilla filled with Oaxaca cheese, mushrooms and chicken tinga on a bed of lettuce.

## From the oven

### PANCAKES OR WAFFLES

Served with a redberries coulis, nutella or chocolate.

### HOME MADE FRENCH TOAST

Filled with cream cheese and covered with a mixture of flamed fruits and orange liqueur. With a touch of sugar and cinnamon.

### HOME BAKED BREAD

## The drinks

### AMERICAN COFFE

### CAPUCHINO

### EXPRESSO

### LATTE / CHAI LATTE

### FRAPUCHINO

### MOKA FRAPUCHINO

### HOT CHOCOLATE

### MILKSHAKES

Chocolate, strawberry or vanilla.

### FROZEN MILKSHAKES

Chocolate, strawberry or vanilla with a scoop of ice cream.

### COLD OR WARM MILK

Lactose free, whole and skim milk.

### TEA

Chamomile, mint, lime, black and green tea.

### GOURMET TEA

Ask for our variety.

