

BREAKFAST MENU

JUICE AND FRUIT

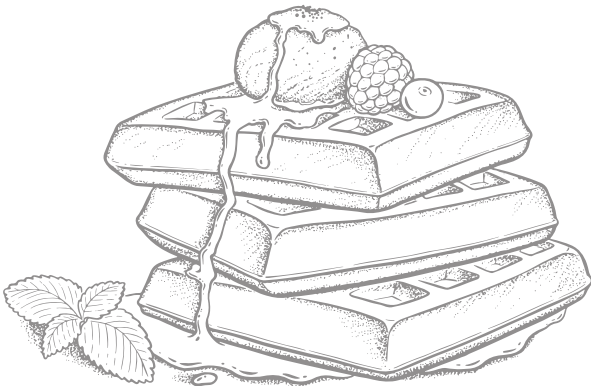
NATURAL FRUIT JUICE (325 ML) Orange, grapefruit, carrot, green juice or guanabana	\$93.00
SEASONAL FRESH FRUIT Selection of fresh fruit, red fruits, homemade granola, yoghurt and honey	\$192.00

CEREALS AND YOGURT

NATURAL YOGHURT With apple and seasonl fruit	\$181.00
GRANOLA Mix of cereals, oats, cocnut, fresh fruits and caramelized sunflower seeds	\$192.00

LIKE AT HOME

HOT CAKE (3 PIECES) With bacon, ham or scrambled egg or seasonal fruit	\$268.00
WAFFLES (1 Piece) With toasted nuts and jam	\$253.00
TOASTED BREAD (3 PIECES) Butter and jam	\$127.00
SWEET BREAD (6 PIECES) Homemade bread with the unique Mexican flavor	\$94.00



COMPLETE BREAKFAST

Fruit, sweet bread and juice, coffe or tea included

EGGS AS YOU LIKE Fried, scrambled with ham or turkey breast or sausage	\$462.00
SULTANA DEL NORTE EGGS Scrambled eggs with dry beef tomato, onion, chilli and flour tortilla	\$474.00
MOTULEÑOS EGGS Corn tortilla, plantain and fresh pea, bathed in ranchera tomato sauce with beans	\$462.00
RANCH EGGS Served with corn tortilla, molcajete sauce with beans	\$462.00
OMELETTE To choose, with vegetables, cheese, smoked salmon or turkey ham	\$462.00
MEXICAN EGGS With serrano chili, onion, tomato	\$462.00
SQUASH BLOSSOM QUESADILLAS (3 pieces) With gratin cheese, corn or flour tortilla	\$462.00
CHILAQUILES Crispy corn chips wtih (Green, red and pasilla sauce) cheese, onion and cream and chicken, egg or beef	\$462.00
BEEF FILLET TIPS AL ALBAÑIL (150 g) Beef fillet tips in ranch sauce, refried beans	\$474.00
QUINTA REAL ENCHILADAS (3 pieces) Stuffed with Oaxaca cheese or chicken, with creamy Green sauce	\$462.00
LOW - FAT EGGS Scrambled egg whites with asparagus and sweet corn kernels	\$462.00



Prices are in Mexican pesos and include VAT and a 15 % service charge.
Our serving sizes are approximate before cooking. Dishes containing raw meat,
fish, or seafood are served at the diner's discretion due to the risk involved.

LUNCH AND DINNER

SNACKS

TRADITIONAL GUACAMOLE	\$272. ⁰⁰
TUNA CORN TOAST (2 Pieces) Yellowfin tuna, sesame vinaigrette and avocado puree	\$372. ⁰⁰
SHRIMP COCKTAIL (150 g) Avocado, cucumber and artisan toasts	\$382. ⁰⁰
RED SNAPPER CEVICHE (120 g) Habanero ash and spearmint	\$285. ⁰⁰
SUADERO TACOS (4 pzas)	\$202. ⁰⁰

SOUPS AND SALADS

BLACK BEANS SOUP Thin corn chips, blue cheese, avocado and epazote	\$168. ⁰⁰
AZTEC SOUP Thin corn chips, fresh cheese and avocado	\$168. ⁰⁰
ROASTED TOMATO SOUP goat cheese, basil, onion ash	\$168. ⁰⁰
DRY MEXICAN NOODLES Ocosingo cheese, crispy pork rinds and pasilla sauce	\$168. ⁰⁰
CHICKEN BROTH	\$190. ⁰⁰
CHICKEN CAESAR SALAD Our classic dressing	\$235. ⁰⁰
TOMATO SALAD Fresh cheese and coriander pesto	\$192. ⁰⁰
CURED NOPAL SALAD Lemon vinaigrette, dried pork rinds, fresh cheese	\$192. ⁰⁰

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MAIN COURSE AND GRILL

A LA TALLA RED SNAPPER (180 g) Rice pilaf and cucumber and tomato salad	\$462. ⁰⁰
DIABLA SHRIMPS (180 g) Rice pilaf and cucumber and tomato salad	\$575. ⁰⁰
CHICKEN BREAST (200 g) 4-Chili sauce, seasonal vegetables	\$407. ⁰⁰
CHEMITA FILLET (180 g) Smashed potato with parsley and green onions	\$548. ⁰⁰
BLACK ANGUS BURGER (220 g) With smoked tomato, Monterey Jack cheese, roasted peppers, jalapeño dressing and hoja santa	\$421. ⁰⁰
*SALMON (180g)	\$516. ⁰⁰
*CHICKEN BREAST (180g)	\$418. ⁰⁰
*SHRIMPS U-10 (180 g)	\$558. ⁰⁰
*RIB EYE BLACK ANGUS (340 g)	\$890. ⁰⁰

REGIONAL DISHES

BIRRIA TACOS (3 pieces)	\$216. ⁰⁰
CANASTA TACOS (6 pieces) Beef stew cooked wrapped in banana leaves	\$297. ⁰⁰
TORTA AHOGADA TIERRA MÍA STYLE	\$204. ⁰⁰
CHICKEN ENMOLADAS Chicken black mole enchiladas and cotija cheese	\$407. ⁰⁰

DESSERTS

GOAT CHEESE CAKE	\$190. ⁰⁰
SOFT CHOCOLATE CAKE	\$169. ⁰⁰
CHURROS (3 pzas) Three red fruit sauces, caramel and chocolate	\$154. ⁰⁰
QUINTA REAL APPLE CAKE With milk candy and macadamia ice cream	\$190. ⁰⁰
CORN PIE With milk candy ice cream and cheese bitumen	\$190. ⁰⁰
ICE CREAM AND SORBETS Vanilla, Chocolate, Strawberry, and Raspberry flavors	\$156. ⁰⁰
JERICALLA	\$154. ⁰⁰

BEVERAGES

SODAS 355 ml	\$72. ⁰⁰
AGUA DE PIEDRA MINERAL 655 ML	\$203. ⁰⁰
MEXICAN BEERS 355 ml Victoria, Pacifico, Corona, Estrella, Negra Modelo, Bohemia Oscura XX Lager, Tecate Light	\$85. ⁰⁰
IMPORTED BEERS Heineken 355ml, Amstel Ultra 355 ml, Stella 330 ml	\$107. ⁰⁰