



BREAKFASTS

DRINKS

NATURAL FRUIT JUICE (325 ml) Orange, grapefruit, carrot, green and seasonal fruit	\$82. ⁰⁰
CUSTOMIZED SMOOTHIES (450 ml) Chocolate, banana, apple, oats, strawberry, or seasonal fruit	\$90. ⁰⁰
MEXICAN CHOCOLATE (400 ml)	\$85. ⁰⁰
MILK (325 ml) Whole, lactose-free, light, almonds, soy, oats	\$60. ⁰⁰
BLACK COFFEE (180 ml)	\$78. ⁰⁰
NESPRESSO COFFEE (180 ml)	\$78. ⁰⁰
NESPRESSO CAPUCCINO (360 ml)	\$85. ⁰⁰
SELECTION OF DAMMANN TEA (650 ml)	\$75. ⁰⁰

CLASSICS

REAL BREAKFAST Continental	\$298. ⁰⁰
MEXICANO BREAKFAST Scrambled or fried eggs (2 pcs) with ham, bacon or sausage	\$409. ⁰⁰

FROM THE FARM

MOTULEÑO EGGS With ham, fried plantains, fresh peas, dipped in ranch sauce	\$409. ⁰⁰
EGGS TO TASTE Scrambled or fried eggs (2 pcs) with ham, bacon, sausage or mexicana	\$409. ⁰⁰
RANCH EGGS Fried eggs, over corn tortilla, with beans, and molcajete-made sauce	\$409. ⁰⁰
SULTANA DEL NORTE EGGS Scrambled eggs with Machaca (spiced-dry meat), and flour tortilla	\$420. ⁰⁰
POACHED EGGS Brioche bread, plantain and adobo	\$409. ⁰⁰
NORTEÑOS EGGS Scrambled eggs with homemade chilorio (pork meat fried in chili sauce)	\$409. ⁰⁰

MEXICAN

CHILAQUILES Tortilla chips, sauce of your choice (red, green or pasilla) served with ranch cheese, and cream and chicken, eggs or flank steak	\$409. ⁰⁰
MOLLETES WITH CHORIZO (2 pcs) Bread, mexican sausage, beans, manchego cheese, mexican sauce (tomate, onion and chili)	\$409. ⁰⁰
TASAJO HUARACHE (2 p) Served with marinated meat, refried beans, and dried pork rinds	\$420. ⁰⁰
QUINTA REAL ENCHILADAS (3 pcs) Stuffed with Oaxaca cheese or chicken, au gratin with creamy saucecremosa	\$409. ⁰⁰

FRUITS, CEREALS AND YOGURT

FRESH SEASONAL FRUIT Variety of fresh fruit, berries, homemade granola, yogurt, and honey	\$170. ⁰⁰
CEREALS Selection of cereals with almond milk and seasonal fresh fruit	\$144. ⁰⁰
HOMEMADE GRANOLA Mix of cereals, oats, coconut, and seeds	\$170. ⁰⁰
NATURAL YOGHURT With apple or seasonal fruit	\$160. ⁰⁰

SWEET DISHES

HOT CAKES (3 PCS) Served with bacon, ham, or seasonal fruit	\$237. ⁰⁰
WAFFLES (4 PCS) Served with caramel-coated nuts and seasonal jam	\$224. ⁰⁰
SWEETBREAD VARIETY (5 pcs) Homemade bread baked with traditional Mexican flavor	\$83. ⁰⁰

REGIONAL

BLACK BEANS WITH FRIED EGGS Black beans cooked in cilantro, served with fried eggs, bacon, cotija cheese, and cuaresmeño chili	\$420. ⁰⁰
ALBAÑIL BEEF TIPS (150 g) Beef tips in ranch sauce, refried beans, and pasilla chili	\$420. ⁰⁰
BEEF TONGUE (150 g) Tomato sauce with epazote, potatoes and roasted cambray onions	\$420. ⁰⁰
QUESADILLAS WITH SQUASH BLOSSOMS (3 pcs) With melted cheese, corn or flour tortilla	\$409. ⁰⁰

SPECIALTIES

EGGS BENEDICT Poached eggs on brioche bread, turkey ham, and hollandaise sauce	\$420. ⁰⁰
OMELET Personalized, with vegetables, cheese, smoked salmon, or turkey ham	\$409. ⁰⁰
SALMON BAGEL (1 PCS) Cream cheese, capers, and parsley	\$420. ⁰⁰

LIGHT

TENDER NOPALES (2 pcs) Miniature grilled nopales, panela cheese, tender corn, and squash blossom sauce	\$409. ⁰⁰
EGG WHITES OMELET Stuffed with quintoniles, goat cheese, and dipped with poblana sauce	\$409. ⁰⁰
LIGHT EGGS Scrambled egg whites with asparagus and sweet corn kernels	\$409. ⁰⁰

All egg orders are for two eggs and are served with beans and red chilaquiles.
All breakfast options include fruit, juice, toast, sweet bread, and American coffee or tea.

Prices in Mexican pesos, VAT included.



DESSERTS

GOAT CHEESECAKE	\$168. ⁰⁰
ABUELITA SOFT CHOCOCAKE	\$150. ⁰⁰
CHURROS (3 pcs.) Three dipping sauces: berries, dulce de leche, and chocolate	\$136. ⁰⁰
QUINTA REAL APPLE PIE With caramel and macadamia ice cream	\$168. ⁰⁰
SWEET CORN PIE With dulce de leche ice cream and cheese frosting	\$168. ⁰⁰
SHERBETS AND ICE CREAM Vanilla, Chocolate, Strawberry, and Raspberry flavors	\$138. ⁰⁰
JERICALLA	\$136. ⁰⁰

BEVERAGES

BLACK COFFEE (regular or decaffeinated) (325ml)	\$78. ⁰⁰
NESPRESSO COFFEE (325ml)	\$78. ⁰⁰
NESPRESSO CAPUCCINO (360 ml)	\$85. ⁰⁰
SELECTION OF DAMMANN TEA (650 ml)	\$75. ⁰⁰
MILKSHAKE (450 ml)	\$90. ⁰⁰