

Breakfast

pesos / usd approx

FRESH FRUIT BOWL OR PLATE	\$165	8
Diced or sliced fresh fruit Your choice of pineapple, watermelon, cantaloupe melon, white honey dew Melon, papaya, apple, banana, pear & mango		
FRESH BERRIES CUP	\$195	10
Mixed with Yogurt & Homemade Granola		
OATMEAL with bananas & honey	\$148	7

Classics

CROISSANT SANDWICH	\$245	12
Roasted regional cheese, scrambled egg, sautéed spinach, tomato, ranchera sauce, syriacha dressing, house potatoes.		
CLASSIC PANCAKES Or Banana Pancakes, fresh fruit	\$195	11
BELGIAN WAFFLES fresh fruit	\$195	11
FRENCH TOAST fresh fruit	\$195	11
Ask for gluten free option		

EGGS ANY STYLE	\$180	9
With house potatoes or refried beans, toast bread or tortillas		

EGGS BENEDICT	\$270	14
2 Poached eggs, hollandaise sauce, english muffin, choice of norwegian smoked salmon or canadian bacon.		

HUEVOS RANCHEROS	\$245	12
Sunny eggs over corn tortilla, ham covering with red middle sauce.*		

EGGS MEXICANA	\$220	11
scramble eggs, tomatoes, onions, serrano pepper.*		

CREATE YOUR OMELETTE 3 ITEMS*	\$245	12
Avocado spinach mushroom crispy bacon		
chorizo canadian bacon cheese machaca mexicana sauce		
bell peppers or any other vegetable every extra item	\$50	2.5
<u>*Choice of Beans or House Potatoes</u>		

SIDE ORDER			
•Smoked bacon	Egg	Canadian bacon	smoked
salmon	pork sausage patties	Avocado	\$92
			5

•Toast or muffin bread	house potatoes	pastry bread	granola
sugar free yogurt	Hash brown	english muffin	\$65
			3

Mexican Style

pesos / usd approx

MEXICAN COMBINATION 🌱	\$270	14
Mexican machaca, chicken enchilada poblana, fried egg, beans and avocado.		
CABO SURF MACHACA 🌱	\$270	14
Scrambled eggs, machaca, tomato, serrano chile & beans		
CHIKEN ENCHILADAS 🌱	\$270	14
Chicken breast, medium hot green sauce, manchego cheese, black beans & cotija cheese		
CHILAQUILES! 🌱	\$245	11
Tortilla, mozzarella cheese, choice of cream, red or green mild sauce, egg or chicken strips & beans		
7 SEAS OMELETTE 🌱	\$245	11
Semi-dehydrated tomato, goat cheese, red pepper pesto, mixed lettuce, house potatoes.		

All fresh Juices

* Gluten free

CITRUS BLAST	\$120	6
Orange, grapefruit, pineapple		
GREEN SURFER	\$120	6
Green apple, cucumber, celery, spinach, parsley		
REVITALIZER	\$120	6
Beets, spinach, carrots, celery, cucumber juice		

Smoothies (your choice of milk: coconut, soy, almond or regular milk)

Tropical Booster	\$120	6
Mango, spinach, mint, lime, chia, honey		
Energizer	\$120	6
Banana, peanut butter,		
Strawberry Banana	\$120	6
Banana, natural strawberries, honey, ice		
ADD whey PROTEIN for	\$35	2

COFFEE TIME!

Freshly roasted & ground Selva Maya Coffee	\$74	4
Selva Maya Frappuccino Regular, Vanilla & Mocka	\$92	5
Selva Maya Espresso	\$92	5
Selva Maya Cappuccino	\$100	5
Chocolate Milk	\$65	3
Tea Selection	\$106	5

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE
16% Tax is not included in prices - **We accept Visa, MasterCard**
Exchange rate is variable if paying with dollar bills. Consult our staff.
Lunch time from 11:30pm to 5:30pm

Desayunos

pesos con iva

PLATO O BOWL DE FRUTAS EN CUBOS O REBANADA

\$190

A elegir entre piña miel, sandía, melon cantaloup,
Melón gota de miel, papaya, manzana, plátano, pera y mango

COPA DE FRUTOS DEL BOSQUE

\$226

Mezclado con yogurt natural & granola artesanal

AVENA plátano y miel

\$170

Clásicos

CROISSANT

\$282

Queso regional asado, huevo revuelto, espinaca salteada, tomate, salsa ranchera, aderezo de siriacha, papas de la casa.

PANCAKES, Clasicos o Plátano, fruta fresca

\$225

WAFFLES fruta fresca

\$225

PAN FRANCES fruta fresca

\$225

Pregunte por nuestra opción libre de gluten

HUEVOS BENEDICTINOS

\$311

2 Huevos pochados, salmón ahumado o tocino canadiense, salsa Holandesa, pan muffin

HUEVOS AL GUSTO, tortillas o pan tostado, papas de la casa o frijoles **\$209**

HUEVOS RANCHEROS

\$282

Estrellados sobre una tortilla frita y jamon de pavo, bañados con salsa roja con papas de la casa o frijoles

HUEVOS MEXICANA

\$255

Revueltos con chile, tomate y cebolla, papas de la casa o frijoles

OMELETTE AL GUSTO 3 ingredientes

\$282

Aguacate | espinaca | champiñón | queso |
chorizo salsa mexicana | pimientos | machaca | tocino |
papas tocino canadiense | y cualquier otro vegetal del menú,

cada ingrediente extra **\$58**

Guarniciones

\$106

Tocino ahumado | tocino canadiense | salmón ahumado | salchichas de cerdo.

Huevo | pan tostado o dulce | papa de la casa | hash Brown | muffin | granola artesanal | yogurt **\$75**

Estilo Mexicano

pesos con iva

COMBINACION	\$310
machaca a la mexicana, 1 enchilada poblana, 1 huevo frito, frijol y aguacate.	
MACHACA CABO SURF	\$310
Huevos mezclados con machaca, tomate, serrano & frijoles	
ENCHILADAS SUIZAS PICOSITAS	\$310
Pechuga de pollo, salsa verde, queso manchego, frijoles negros refritos, queso cotija	
OMELET 7 SEAS	\$282
Tomate semideshidratado, queso de cabra, pesto de pimiento rojo, lechugas mixtas, papas de la casa.	
CHILAQUILES!	\$282
Queso mozzarella, crema, salsa roja o verde, huevo o pollo, aguacate & frijoles	

Jugos

 Libre de gluten

CITRUS BLAST	\$139
Naranja, toronja & piña	
SURF GREEN	\$139
Manzana, pepino, apio, espinaca, perejil	
REVITALIZER	\$139
Betabel, espinaca, zanahoria, apio, jugo de pepino	

Smoothies (elección de leche de soya, almendras, regular o light)

TROPICAL BOOSTER	\$139
Mango, espinaca, menta, limon, chia, miel	
ENERGIZER	\$139
Platano, mantequilla de cacahuete, leche de almendras	
STRAWBERRY BANANA	\$139
Platano, fresa natural, leche de almendras, miel y hielo	
Con proteína	\$213
COFFEE TIME!	
Cafe Recién molido Piano Negro	\$85
Selva Maya Frappuccino Regular, Vainilla & Mocka	\$106
Selva Maya Espresso	\$106
Selva Maya Cappuccino	\$115
Chocolate	\$75
Te China Mist	\$85
Tisana China Mist	
\$106	