

Compos Compos

De Lunes a Viernes Monday to Friday

La luz \$110

Incluye / Includes:

Café Americano / American Coffee

Jugo o Fruta con Yogurth y Granola/

Juice or Fruit with Yogurth and Granola

- * Enfrijoladas/Enfrijoladas
- * Omelette al pomodoro/Omelette with Pomodoro sauce
- * Huevos al Gusto/ Eggs of your choice
- * Hot Cakes/ Hot cakes

Pan Dulce/ Sweet Bread

El alto \$130

Incluye / Includes:

Café Americano / American Coffee

Jugo o Fruta con Yogurth y Granola/

Juice or Fruit with Yogurth and Granola

- * Chilaquiles verdes o rojos con Cecina o pollo / Green, red chilaquiles with salted meat or chicken
- * Molletes con chorizo, jamon de pavo y champiñones / Bread served with black beans, chorizo, turkey ham and mushrooms
- * Enchiladas Suizas/ Swiss Enchiladas
- * Enchiladas Poblanas con champiñón y huitlacoche en salsa de cilantro/ Enchiladas from Puebla with mushroom and huitlacoche in coriander sauce

Pan Dulce/Sweet Bread

Chef Ejecutivo Nanyely Pastrana

Incluye 16% IVA Includes 16% sales TAX.

**Niños menores de 10 años Children Under 10

Precios en Pesos Mexicanos Prices in Mexican Pesos.

Buffet continental Continental buffet \$116

Plato de Frutas de la Estación, Plato de Fiambres (Jamón de Pavo y salami) Plato de Quesos (brie, gouda), Cereales, Yogurt, queso cottage, Pan Artesanal/Dulce, galletas y leche.

Seasonal Fruit Selection, Cold Meat Plate (Turkey Ham and Salami) Chesse Plate (Brie, Reblochon and Gouda), Cereals, Yogurt, Cottage, Artesian Bread/Sweet bread, cookies and milk.

Café americano incluido / American coffee included

Sábado / Domingo \$200 / \$220

Saturday / Sunday **\$100/ \$110

Buffet Mexicano Mexican Buffet

Plato de Frutas de la Estación, Plato de Fiambres (Jamón de Pavo y salami) Plato de Quesos (brie, gouda), Cereales, Yogurt, queso cottage, Pan Artesanal/Dulce, galletas, leche, Guisados y Guarniciones a Elección del Chef, Tamales, Postres.

A la Minute: Huevos al Gusto, quesadillas, chilaquiles y cecina.

Seasonal Fruit Selection, Cold Meat Plate (Turkey Ham and Salami) Chesse Plate (Brie, Reblochon and Gouda), Cereals, Yogurt, Cottage, Artesian Bread/Sweet bread, cookies, milk, choice of Chef casseroles and sides, tamales and desserts

A la Minute: Eggs any Style, quesadillas, chilaquiles and salted meat.

Café americano incluido / American coffee included