# BREAKFAST

# SPECIAL JUICES AND **SMOOTHIES**

#### PIEDRA ROJA

Beat, carrot, green apple, lime juice.

#### PIEDRA ALTA

Red apple, celery, ginger, cucumber.

#### **ROCA NARANJA**

Carrot, pine apple, ginger.

## BAYA DE ROCA

Strawberry, banana, greek yogurt, oatmeal, coconut milk, honey.

# ARBOL \* (PA)

Red apple, cinnamon, almond milk, greek yogurt, honey.

## GOLDEN MILK (morning booster)

Coconut milk, turmeric, cinnamon, ginger, honey, lime.

# JUICES

**ORANGE GRAPEFRUIT GREEN** 

# COFFEE FROM OAXACA

**AMERICANO ESPRESSO CAPUCCINO | LATTE** MILK|CHOCOLATE MILK TEA

#### CHISPA NEGRA

"EACH CUP OF OAXACAN COFFEE REPRESENTS A COMMUNITY UNITED BY ITS CULTIVATION. BY CHOOSING THIS COFFEE, YOU CONTRIBUTE TO LOCAL WELL-BEING AND SUSTAINABILITY.

# MUESLLI 🎇 🕸 🗓 🚳

Mix cereal, almond milk, caramelized apple puree. pumpkin seeds and red berries.

## FRUIT PLATE (A) (A)

Selection of seasonal fruit.

# CHIA PUDDING ( (A) (A) (B)

coconut milk, melipona honey, toasted almonds, banana chips. blue berries.

#### **OATMEAL**

Banana, cinnamon, vanilla, raisins and honey.

# GRIEGO ((A) (A)

Greek yogurt, house made granola and red fruits.

#### FRENCH TOAST

Accompanied by whipped cream and red fruit jam.

#### **PANCAKES**

Whipped cream, confit strawberries and maple syrup.

#### PASTRIES BASKET (4 EACH)

Croissant, conchas, muffin de chispas de chocolate, chocolatín, bolitas de queso.

#### **PASTRY**











# BREAKFAST

## CHILAQUILES (%)

Red, green or divorced; tortilla chips, chicken or egg, onion, cilantro, sour cream and fresh cheese and avocado.

#### CHILAQUILES CASA DE PIEDRA (%)

With pibil pork, red sauce, pickled onion, fresh cheese, cilantro and habanero.

## **ENFRIJOLADAS NORTEÑAS** (19)

Chicken, bean and quajillo sauce, onion, cream, fresh cheese, avocado y cilantro.

## VALLADOLID STYLE EGGS 🙈

Scrambled eggs with Valladolid sausage, chaya, onion, refried beans and handmade tortillas.

### EGGS WITH CRISPY PORK BELLY 💥 🇷

Sunny side up with "chiltomate" tomato, cilantro and onion sauce, pickled onion, avocado and roasted habanero.

# "MOTULEÑOS" STYLE EGGS (A)(A)

Sunny side up eggs with "motuleño" sauce, tomato, ham, peas, fried plantain, edam cheese and roasted habanero.

### BURRITO DE MACHACA

Flour tortilla, dried beef, Mexican-style egg, guacamole, and refried beans.

## QUESABIRRIA (19)

3 crispy quesadillas with beef birria, broth, radish, cilantro, and red onion.

## EGG ANY STYLE (1)

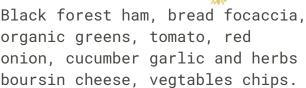
Omelets, sunny side, scramble, poached or rancheros Ingredients: (to choose 3)

- Ham
- · Manchego cheese or goat cheese
- Mushrooms
- Onion
- Tomato
- · Spinach or chaya
- Beacon

#### EGGS BENEDICT

Xcanatun traditional recipe with asparagus and salad.

## THE HACIENDA SANDWICH



### "DEL PATRÓN" BREAKFAST 🍪

8oz NY strip, eggs your way, refried beans, "red chilaquiles" and cactus salad.













# BREAKFAST

## VEGAN OMELETTE \* (\*\*) (\*\*)



Chickpea flour, onion, chaya, roasted tomatoes, peas and carrots.

## CREPAS DEL JARDÍN 🏶 🛞

Stuffed with "huitlacoche" and pumpkin flowers, corn sauce, avocado mousse, fresh cottage cheese, cilantro and radish.

#### **GRAVLAX**

Smoked salmon, sourdough bread, caper cheese cream, pickled onion, tomato and lemon Mustard seed, radish and fennel.

#### AVOCATO AND CAPRESE TOAST

Brioche bread, harvest tomatoes, avocado and roasted swiss chard and fresh mozzarella.

## CASA DE PIEDRA BREAKFAST 🍪

- Black coffee or tea.
- One orange juice, one pastries or fruit bowl yogurt & granola.
- Eggs any style or chilaquiles.

### **BRUNCH CASA DE PIEDRA Sundays:**

Includes cochinita underground, live buffet stations, 1 mimosa, children's area.

Hours: 11:00 AM to 4:00 PM

#### XCANATUN DAY

SPECIA

Includes \$625 in pool bar food and beverages.

Hours: 11:00 AM to 6:00 PM

#### SUNRISE BREAKFAST XCANATUN



- Black coffee, latte, cappuccino, or espresso
- Green, grapefruit, or orange juice.
- Fruit plate or cold appetizer.
- Basket of pastries.
- Selection of 1 option of breakfast entreé.











