



## BREAKFAST

PESOS/USD APPROX

### Fresh Fruit Bowl or Plate 🍷

\$172 / 9

Seasonal fruit, Your choice of pineapple, cantaloupe, honeydew melon, papaya, apple, banana, pear, mango

### Fresh Berries 🍷 Seasonal berries, with yogurt & granola

\$195 / 11

### Overnight Oats

\$180 / 10

Coconut milk, banana, walnut, chia, fig

### Rolled Oats Oatmeal W/banana, cinnamon, berries

\$150 / 8

### Traditional Waffles Seasonal fruit, Whipped cream

\$195 / 10

### Waffleggs

\$234 / 13

Scrambled eggs over Belgian waffle, apple smoked bacon, parmesan cheese, maple syrup

### Black Forest Waffles

\$234 / 13

Chocolate sauce, Nutella, apple smoked bacon, strawberries

## BAKERY DELIGHTS

### Cinnamon Roll

\$195 / 11

### 7 Seas French Toast

\$195 / 11

Homemade baguette, flambé fruit, cinnamon

### Traditional French Toast

\$195 / 11

Seasonal fruit, toasted almond, homemade bread, cinnamon, syrup

### Sesame Bagel

\$258 / 14

Salami, burrata cheese, avocado, raspberries, homemade bagel

### Breakfast Pizza

\$500 / 27

2 poached eggs, apple smoked bacon, tomato sauce, mushroom, arugula, basil, spinach, manchego Cheese

### Avocado Toast Homemade loaf bread, bacon

\$195 / 11

*Choice of salmon or eggs, or Caprese salad*

\$279 / 15

### Eggs Benedict

\$279 / 15

2 poached eggs, Hollandaise sauce, English muffin, choice of Norwegian smoked salmon or Canadian bacon, asparagus

## 7 SEAS FAVORITES

### Pancakes Topped w/ Ranchero Cream Cheese & Apples

\$195 / 11

Applewood bacon, butter, honey

### Pancakes With seasonal fruit

\$195 / 11

### Avocado Corn Tostada 🍷

\$258 / 14

Corn tostada, avocado, salmon, fried eggs, mixed salad, microgreen

### All American Breakfast

\$279 / 15

2 Eggs, 2 dollar pancakes, applewood bacon, seasonal fruit, house potatoes

### Omelet or Scramble (Choose 4 Ingredients) 🍷

\$279 / 15

Applewood bacon, Canadian bacon, chorizo, machaca, pork sausage, Monterey jack cheese, spinach, mushroom, tomatoes, onion, bell peppers, house potatoes



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### **Energy Bowl** 🌱

Organic baby lettuce, avocado, applewood bacon, pear, sesame seed, roasted corn tortilla, 2 poached eggs, basil vinaigrette

\$258 / 14

### **Eggs in the Pan** 🌱

2 poached eggs, homemade beef chorizo, criolla sauce, beans, green peas, tortilla chips

\$258 / 14

### **Spanish Chorizo & Spinach Omelet** 🌱

Spanish chorizo, mozzarella cheese, spinach, house potatoes

\$279 / 15

### **Frittata Classica** 🌱

Eggs, feta cheese, spinach, cherry tomatoes, house potatoes

\$258 / 14

### **Extras**

\$107 / 6

Seasonal fruit, homemade granola, natural organic yogurt, seasonal fruit yogurt, english muffin, toast, toasted baguette, sweet bread, Canadian bacon, applewood bacon, pork sausage links, smoked salmon, eggs(2), avocado, house potatoes, hash browns.

## **MEXICAN SELECTIONS**

### **Scrambled Eggs Mixed w/ Chilaquiles** 🌱

2 eggs mixed with tortilla chips, ranchera sauce, panela cheese, cilantro, and onion

\$258 / 14

### **Chilaquiles** 🌱

Tortilla chips, green or mole sauce, Monterey jack cheese, sour cream, egg or chicken strips, avocado, onion, cilantro

\$258 / 14

### **Machaca Beef with Eggs** 🌱

Machaca shredded beef, poblano pepper, onion, avocado, mayocoba beans, panela cheese, corn quesadilla

\$279 / 15

### **Sinaloa Style Burrito**

2 eggs, machaca shredded beef, avocado, panela cheese, black beans, mixed salad, microgreen

\$279 / 15

### **Chicken Enchiladas** 🌱

Chicken breast, green, red or poblano sauce, avocado, corn, cilantro, sour cream, manchego cheese, mayocoba beans

\$258 / 14

### **Huevos Rancheros** 🌱

Sunny eggs, corn tortilla, ham, salsa ranchera, avocado, mayocoba beans

\$258 / 14

### **A la Mexicana Scrambled Eggs** 🌱

Scrambled eggs, onion, tomato, serrano pepper, avocado, mayocoba beans

\$236 / 13

**Executive CHEF ALEJANDRO RODRIGUEZ PONCE**



**GLUTEN FREE** – We use fresh seasonal fruit, eggs & chicken from organic, free-range chicken. Granola, chorizo, & our breads are homemade. Most vegetables are from Miraflores town area. 16% Tax is not included in prices - We accept Visa, & MasterCard only. Our menu prices are based in pesos. For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollar. However, the peso/dollar exchange rate fluctuates daily. For an applicable exchange rate if paying in dollars please consult your waiter. Breakfast is served from 7:00 to 11:30 am. *\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*