

Desayunos

BEBIDAS

Jugo de fruta (290 ml) / \$55.00

Naranja, toronja o zanahoria.
Orange, grapefruit or carrot juice.

Jugo verde (290 ml) / \$55.00

Green juice.

Jugo combinado (290 ml) / \$60.00

Naranja-papaya.
Orange and papaya juice.

Malteada / \$98.00

Chocolate, fresa o vainilla.
Vanilla, strawberry, or chocolate milkshake.

Vaso de chocolate frío o caliente / \$40.00

Glass of chocolate milk or hot cocoa.

Vaso de leche / \$35.00

Glass of milk.

Jarra de chocolate frío o caliente / \$95.00

Pitcher of chocolate milk or hot cocoa.

Jarra de café americano / \$90.00

Pitcher of black coffee.

Café expresso / \$45.00

Capuchino / \$70.00

Botella de agua (500 ml / 1.5 L) / \$25.00 / \$50.00

Bottle of water

FRUTAS Y CEREALES

Avena con agua: \$48.00 / Con leche: \$55.00

Plato de avena con canela y agua o leche.
Bowl of porridge with cinnamon and water or milk.

Cereal con leche / \$48.00

Bowl of All-Bran, Cocoa Krispies or Corn Flakes with milk.

Plato de frutas Cocoyoc / \$80.00

Papaya, melón, sandía y naranja con yogurt.
Mix of papaya, cantaloupe, watermelon and peeled orange slices with yoghurt.

Plato de frutas Hacienda / \$105.00

Fresa, naranja, kiwi, uvas, pera, piña y zarzamoras con miel y yogurt.
Strawberry, orange, kiwi, grapes, pear, pineapple and blackberries with bee honey and yoghurt.

PAQUETES

Menú Cocoyoc / \$235.00

El paquete incluye jugo a elegir, plato de fruta, plato fuerte, café o té, bolillo, mantequilla y mermelada.

The package includes your choice of juice, fruit plate, main course, coffee or tea, bolillo, butter and jam.

Jugo a elegir

Naranja, toronja, verde, tomate, zanahoria o papaya.

Orange, grapefruit, green, tomato, carrot or papaya.

Plato de fruta a elegir (elegir 3)

Papaya, melón, sandía, piña o plátano.

Papaya, melon, watermelon, pineapple or banana.

Plato fuerte a elegir

Omelette con dos ingredientes: queso, champiñón, jamón o rajas.

Omelette filled with two ingredients: cheese, mushroom, ham or chilli.

Huevos al gusto: revueltos con jamón o tocino o salchicha, a la mexicana, al albañil.

Scrambled eggs with one ingredient (sausage, bacon, ham or mexican sauce, spices and red or green mexican sauce).

Molletes con frijoles, jamón y queso.

Gratin molletes, made with artisanal bolillo bread, refried beans and ham.

Chilaquiles con pollo o huevo, rojos o verdes.

Maize tortilla chips bathed with green or red sauce, sour cream and cotija cheese, served with chicken or egg.

Yogurt natural con miel, mix de fruta y nuez.

The house's natural yogurt accompanied with granolla, pecan nuts and fruits.

Desayunos disponibles de 7:30 a.m. a 12:00 p.m.

Breakfast available from 7:30 a.m. to 12:00 p.m.

Propina no incluida / Tip not included

———— *Impuestos incluidos. ————

ANTOJITOS

Megaquesadilla de queso / \$130.00

De tortilla de harina burrera con queso gouda, guacamole y salsa mexicana.
Quesadilla made with large flour tortilla with gouda cheese, guacamole and Mexican salsa.

Megaquesadilla Cocoyoc / \$205.00

Con carne asada o cochinita pibil.
With roast meat or cochinita pibil (savory, slow-roasted pork).

Chilaquiles rojos o verdes / \$90.00

Tortilla chips bathed in one of our salsas, sour cream and Cotija cheese.

Frijoles refritos con totopos / \$50.00

Fried beans.

Burrito Cocoyoc / \$135.00

Guacamole con totopos / \$100.00

Guacamole served with tortilla corn chips

DEL HORNO

Hot-Cakes (2 pzas.) / \$78.00

Pancakes with butter.

Waffle natural / \$70.00

Con miel o mermelada de la casa.
Plain waffle with honey or house marmalade.

Waffle Paraíso / \$105.00

Con crema batida, fresa, plátano, nuez y ganache de chocolate.
With whipped cream, strawberries, banana, pecan nut and chocolate ganache.

Molletes clásicos / \$110.00

Cuatro molletes gratinados, con frijoles refritos y salsa mexicana.
Four grilled molletes: artisan bolillo bread with fried beans and Mexican salsa.

DE LA GRANJA

Huevos fritos, revueltos, rancheros u omelette natural / \$120.00

Acompañados de papas al ajillo o chilaquiles y frijoles refritos.
Two fried or scrambled eggs or topped with tomato and/or green tomato salsa or omelet with a side of potatoes al ajillo or chilaquiles and fried beans.

Huevos a la mexicana, con chorizo o tocino / \$135.00

Acompañados de papas al ajillo o chilaquiles y frijoles refritos.
Scrambled eggs with vegetables (tomato, onion and Serrano pepper) or with spicy pork sausage or bacon, served with potatoes al ajillo or chilaquiles and fried beans.

Huevos motuleños / \$135.00

Bañados con salsa ranchera con jamón y chícharos, acompañados de plátanos fritos y queso gouda.
Two fried eggs over a tortilla bathed with tomato spicy sauce, with ham and peas, served with fried plantains and gouda cheese.

Huevos aporreados / \$160.00

Revueltos con cecina, con papas al ajillo y frijoles.
Scrambled eggs with beef jerky, bathed with salsa ranchera (tomato and Serrano pepper) with a side of fried beans and potatoes al ajillo.

Huevos tirados / \$150.00

Revueltos con frijoles, acompañados de papas al ajillo, plátanos fritos y aguacate.
Scrambled eggs with beans, served with potatoes al ajillo, fried plantains and avocado.

EXTRAS

Aguacate/Avocado \$35.00 Pollo/Chicken (65 g) \$25.00 Chorizo/Spicy pork sausage \$25.00 Huevo (1 pza.)/Egg \$15.00 Jamón York/Ham \$25.00 Salchicha/Sausage \$35.00 Chilaquiles/Tortilla chips bathed in one of our salsas \$15.00 Queso panela o gouda (50 g)/Panela or gouda cheese \$25.00 Chiles toreados/Blistered peppers \$25.00 Nopal asado (1 pza.)/Grilled nopal cactus \$15.00 Nuez/pecan nuts \$25.00 Papaya \$15.00 Plátano/Banana \$10.00 Plátano macho frito/fried plantains \$35.00