

MENU

BREAKFAST

Puerta Vieja

TO START

Seasonal fruit \$198

natural yogurt/ granola / honey.

Papaya with cottage cheese \$180

Oatmeal \$190

Banana, red berries and caramelized walnut.

SWEET

Hot Cakes 3 pc \$270

Seasonal fruit & bacon 40 g

French toast \$295

Stuffed with almond cream and amaretto/
red berries/toasted almonds

waffle with bacon \$215

whipped cream /red berries/banana

OMELETTE

Villa Serena \$235

Ham / mushrooms / monterey jack

El pescador \$275

Shrimp/octopus/clam scallop

Chef \$235

Mushroom/spinach/panela cheese

Puerta Vieja \$245

Mushroom Confit/goat cheese /
avocado/asparagus

EGGS

Scrambled with 1 option to choose

Ham / turkey sausage /

Mexican style / ranchero \$215

With Italian sausage or bacon 100 g \$230

Eggs Benedict 2pc \$275

Poached eggs/smoked ham/
hollandaise sauce/mixed green salad
arugula/red onion/mint/basil

VILLA SERENA \$295

**Mexica shredded beef 50 g/Scrambled
with eggs 2pc/onion/tomato/poblano/
chilaquiles/beans and roasted potatoes.**

CASTAWAY \$295

**Chilaquiles/ Eggs 1pc/Grilled
beef Sirloin** 100 g

CHILAQUILES

**Green sauce or guajillo red sauce or mole
or roasted poblano cream sauce.**

Chicken 100 g \$230

beef sirloin 200 g \$295

Beef birria 100 g \$285

COOKING FROM THE HEART

Mexica shredded beef 50 g. \$265

Scrambled with eggs 2pc/onion/tomato/poblano

Chicken mole enchiladas 3pc \$215

Sirloin steak ranchero 200 g \$285

Sirloin steak grilled 200 g \$275

Stingray fish - Baja style 110 g \$250

TOAST

Solo mío 2 pc \$280

Burrata cheese/basil/confit garlic/cherry tomatoes

María Teresa \$270

Avocado/mushrooms confit/goat cheese

GRAN - BURRITO

Cheddar - \$260

Stuffed-scrambled eggs with ham/
bacon/moterey jack /mexican ranchera sauce

A la Mexicana - \$250

Stuffed-Mexican scrambled eggs /monterey jack

Miraflores - \$270

Stuffed-Scrambled eggs whit
Mexica shredded beef/beans

MENU

Coffee



SPECIALS

American Breakfast \$315

Pancakes -2 pc / Eggs-2 pc /
Bacon 40 g / Seasonal fruit

Captain's breakfast \$690

Grilled New York Steak 300 g / 2 eggs
/ french fries

Manuel' Breakfast \$690

Lobster machaca 100 g/ranchera sauce

ADD-ONS

Italian sausage 80 g \$ 70

Bacon 100 g \$50

Egg \$ 20 Avocado \$30

Panela grilled \$ 70

Cinnamon roll 4 pc \$60

Green salad \$50

Milkshake 300 ml

Chocolate \$110

Strawberry \$110

Red berries \$115

Banana \$110

Papaya \$110

Mango / Coconut \$115

Whole milk / Lactose-free milk
/ Almond or coconut

Smooties 330 ml

Strawberry with fresh mint \$130

Mango and ginger \$135

Pineapple/basil/agave syrup \$135

Red berries/orange juice \$145

American Coffee 350 ml \$78

Cappuccino or Latte 200 ml \$135

Caramel Macchiato 200 ml \$145

Espresso 60 ml \$75

Chai Latte 200 ml \$145

Hot chocolate 300 ml \$88

Frappuccino 450 ml \$155

espresso/milk/whipped cream

Affogato \$140

carga de espresso sobre helado de vainilla

Matcha with coconut milk 200 ml \$145

Oreo milkshake 450 ml \$155

shot of espresso over vanilla ice cream

Juices

300 ml

Orange Juice \$130

Carrot Juice \$140

Beet Juice \$130

Sunrise \$135

Orange/Carrot/Ginger

Tropical \$135

Orange/Papaya/Pineapple/Honey

Green Juice \$135

Orange/Celery/Pineapple/Spinach/
Agave Honey

Cocktails

Mezcalita 43 250 ml \$ 265

espresso shot/Licor 43/Mezcal/Orange Bitters

Mimosa 140 ml \$120

sparkling wine/ Orange juice

Our prices are in pesos and include taxes.