

Breakfasts

BEVERAGES

CAPUCCINO
Coffee

DOUBLE ESPRESSO
Coffee

AMERICAN
Coffee

HOT OR COLD
Chocolate

ESPRESSO
Coffee

GLASS OF MILK

JUICES WITH GOOD VIBES

JUICE
250 ml

Orange or grapefruit.

GREEN JUICE
250 ml

Celery, pineapple, green apple, spinach, nopal, cucumber and orange juice.

GOLDEN JUICE
250 ml

Turmeric, ginger, passion fruit pulp, coconut milk and honey.

ANTI-FLU JUICE
250 ml

Orange juice, guava, avocado, almond milk and honey.

FRUIT, OATMEAL & BREAD

SEASONAL FRUITS
160 g

Melon, papaya, watermelon, pineapple, granola, natural yogurt and red fruits.

BOWL OATMEAL
280 g

With almond milk, apple, banana, strawberry, blackberry, raspberry and honey.

BANANA BREAD
60 g

House specialty



LA CASCADA
RESTAURANTE • BAR



HOT CAKES
Regular with extra egg or
bacon

Made with amaranth flour, oats, and wheat, served with stewed fruits.

WAFFLE
Regular with extra egg or
bacon.

Served with banana, stewed berries, butter, and maple syrup.

THE INSTAGRAMMABLE

TOAST AND SALMON

Olive oil focaccia toast, spread with salmon dip and beetroot puree, cured salmon, and a micro arugula salad with capers, red onions, and cherry tomatoes.

TOAST AND EGG SALAD

Seeded bread toast with blueberries, spread with classic Anglo-American egg salad with celery, peppers, red onion, Dijon mustard, and mayonnaise, served with avocado slices and a micro salad of seasonal sprouts.

CROQUE MADAME

Butter-toasted bread, gratinated turkey ham, fried eggs covered with Parmesan cheese sauce.

OAXACAN OMELET

Egg wrapped in hoja santa, filled with quesillo, served with red pepper sauce and a cherry tomato salad.

VEGETARIAN OMELET

Egg with impressions of edible flowers, filled with carrot, spinach, and ricotta, served with a legume salad such as chickpeas, lentils, and beans.

DUCK-STUFFED ENCHILADAS WITH GREEN PIPÍAN

Handmade tortillas stuffed with confit duck, covered with green pipían sauce, served with pickled red onions, avocado, cheese, and cream.

CHINESE BEAN ENFRIJOLADAS

Handmade tortillas stuffed with egg, covered with Chinese bean sauce cooked with tequesquite, served with fried longaniza, avocado, cheese, and cream.

ENMOLADAS

Stuffed with chicken, covered with traditional Tepoztlán mole, served with avocado, lettuce, red onion, cream, and cheese.



LA CASCADA
RESTAURANTE • BAR



BENEDICT EGGS

Poached eggs placed on an English muffin, served with cured salmon and covered with hollandaise sauce.

ITACATE WITH CECINA

Traditional Tepoztlán snack made with mashed dough combined with cotija cheese, salt, and pork lard.

VEGETARIAN ITACATE

Traditional Tepoztlán snack made with mashed dough combined with cotija cheese, salt, and olive oil.

CECINA TACOS

Three tacos of Morelos-style cecina, served with handmade tortillas, accompanied by a fresh cactus salad.

ENGLISH BREAKFAST

Fried eggs, buttered toast, roasted tomato slices, Argentine chorizo, bacon, and sweet beans.

SALMON BAGEL

Filled with slices of salmon, goat cheese, and capers; served with beetroot chips.

FULL BREAKFASTS

All our full breakfasts include: Seasonal fruit (100 g), orange or grapefruit juice (190 ml), coffee or tea, and house bread.

EGGS TO YOUR LIKING

Ranch-style eggs, Divorced eggs, Eggs with bacon, Mexican-style eggs, Eggs with ham, Eggs with bacon.

NATURAL OR CHORIZO MOLLETES

Served with Mexican salsa.

GREEN OR RED CHILAQUILES

(With chicken or egg) served with avocado, cheese, cream, and red onion.

GREEN OR RED ENCHILADAS WITH CHICKEN

Stuffed with chicken, served with lettuce, tomato, avocado, cream, and cotija cheese.

BREAKFAST EXTRAS

ORDER OF CECINA
100 g

ORDER OF AVOCADO
Half an avocado.

ORDER OF BACON
3 strips of bacon.



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