

Breakfasts

BEVERAGES

CAPUCCINO \$85
Coffee

DOUBLE ESPRESSO \$110
Coffee

AMERICAN \$60
Coffee

HOT OR COLD \$80
Chocolate

ESPRESSO \$80
Coffee

GLASS OF MILK \$50

JUICES WITH GOOD VIBES

JUICE \$75
250 ml

Orange or grapefruit.

GREEN JUICE \$110
250 ml

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

GOLDEN JUICE \$120
250 ml

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

ANTI-FLU JUICE \$110
250 ml

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

FRUIT, OATMEAL & BREAD

SEASONAL FRUITS \$120
160 g

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

BOWL OATMEAL \$150
280 g

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

BANANA BREAD \$60
60 g

House specialty



LA CASCADA
RESTAURANTE • BAR



HOT CAKES
Regular with extra egg or \$190
bacon \$230

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

WAFFLE
Regular with extra egg or \$195
bacon. \$240

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

THE INSTAGRAMMABLE

TOAST AND SALMON \$320

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 \$210

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 \$220

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

OAXACAN OMELET \$230

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

VEGETARIAN OMELET \$180

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 \$320

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

CHINESE BEAN ENFRIJOLADAS \$240

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

ENMOLADAS \$230

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



LA CASCADA
RESTAURANTE • BAR



BENEDICT EGGS	\$310	Poached eggs placed on an English muffin, served with cured salmon and covered with hollandaise sauce.
ITACATE WITH CECINA	\$240	Traditional Tepoztlán snack made with mashed dough combined with cotija cheese, salt, and pork lard.
VEGETARIAN ITACATE	\$170	Traditional Tepoztlán snack made with mashed dough combined with cotija cheese, salt, and olive oil.
CECINA TACOS	\$240	Three tacos of Morelos-style cecina, served with handmade tortillas, accompanied by a fresh cactus salad.
ENGLISH BREAKFAST	\$230	Fried eggs, buttered toast, roasted tomato slices, Argentine chorizo, bacon, and sweet beans.
SALMON BAGEL	\$280	Filled with slices of salmon, goat cheese, and capers; served with beetroot chips.

FULL BREAKFASTS \$390

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	\$90	ORDER OF AVOCADO Half an avocado.	\$60	ORDER OF BACON 3 strips of bacon.	\$60
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