

COMPLETE BREAKFASTS

\$399 MXN

Includes seasonal fruit (100 g), orange or grapefruit juice (190 ml), coffee or tea, and banana bread (2 pcs)

Eggs to your style: Ranch-style, divorced, with bacon, Mexican-style, with ham or with bacon.

Molletes (plain or with chorizo) served with Mexican salsa.

Chilaquiles (green or red) with chicken or egg, served with avocado, cheese, cream, and red onion

Enchiladas (green or red) stuffed with chicken or egg, served with lettuce, tomato, avocado, cream, and Cotija cheese.

BREAKFAST EXTRAS

CECINA \$99 MXN
(100 g)

REFRIED BEANS WITH CHIPS \$90 MXN
(150 g)

HASH BROWNS \$60 MXN
(2 pcs)

TURKEY HAM \$130 MXN
(3 pcs)

AVOCADO \$69 MXN
(half)

FRENCH FRIES \$100 MXN
(150 g)

BACON \$69 MXN
(2 pcs)

COTTAGE CHEESE \$130 MXN
(100 g)

Breakfast hours: 8:00 a.m. to 12:30 p.m.

ALL PRICES ARE EXPRESSED IN MEXICAN PESOS (MXN) AND INCLUDE VAT.
THE PAYMENT OF TIPS IS VOLUNTARY AND NOT MANDATORY.
SOME DISHES MAY CONTAIN ALLERGENS SUCH AS GLUTEN, NUTS, OR DAIRY PRODUCTS.

THANK YOU FOR CHOOSING RESTAURANTE LA CASCADA. ENJOY YOUR MEAL!



BEVERAGES

CAPUCCINO (180 ml) \$85 MXN	DECAF COFFEE (100 ml) \$70 MXN	HOT OR ICED Chocolate (180ml) \$99 MXN
LATTE (150 ml) \$85 MXN	ESPRESSO (45 ml) \$80 MXN	TEA (180ml) \$85 MXN
AMERICANO (100 ml) \$70 MXN	DOUBLE ESPRESSO (90 ml) \$99 MXN	HERBAL TEA (250ml) \$150 MXN

BUENA VIBRA JUICES

JUICE	\$85 MXN (250 ml)	Orange or Grapefruit Juice
GREEN JUICER	\$120 MXN (250 ml)	Celery, pineapple, green apple, spinach, cactus, cucumber, and orange juice
ANTI-FLU JUICE	\$120 MXN (250 ml)	Orange juice, guava, avocado, and honey
GOLDEN JUICE	\$130 MXN (250 ml)	Turmeric, ginger, passion fruit pulp, coconut milk, and honey

FRUITS, OATMEAL & BANANA BREAD

SEASONAL FRUIT	\$120 MXN (160 g)	Melon, papaya, watermelon, pineapple, granola, natural yogurt, and berries.
OATMEAL BOWL	\$150 MXN (200 g)	With almond milk, apple, banana, strawberry, blackberry, raspberry, and honey.
BANANA BREAD	\$60 MXN	(120 g)(2 pcs)

HOT CAKES

Fluffy, freshly made pancakes with house blend a European generational recipe

PLAIN	\$190 MXN (3 PCS)(180g)	WITH BACON	\$250 MXN (2 PCS)
WITH EGGS	\$230 MXN (2 PCS)	WITH EGGS AND BACON	\$260 MXN (2 PCS)(2 PCS)

WAFFLES

PLAIN	\$200 MXN (1 PCS)(120g)	WITH BACON	\$260 MXN (2 PCS)	SWEET	\$260 MXN (120G)(1 PC)
WITH EGGS	\$240 MXN (2 PCS)	WITH EGGS AND BACON	\$280 MXN (2 PCS)(2 PCS)	Served with banana, berry compote, butter, and maple syrup.	

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INSTAGRAM-WORTHY DISHES

SALMON TOAST	\$340 MXN (150 g)	Toasted bread spread with salmon dip and beet purée, topped with cured salmon, arugula micro salad, capers, red onions, and cherry tomatoes.
MIMOSA EGG TOAST	\$210 MXN (140 g)	Seed bread with cranberries, spread with classic Anglo-American egg salad made with celery, bell peppers, red onion, Dijon mustard, and mayonnaise. Served with avocado slices and seasonal microgreens.
CROQUE MADAME	\$260 MXN (160 g)	Butter-toasted bread, gratinéed turkey ham, and fried eggs covered in Parmesan cheese sauce.
OAXACAN OMELETTE	\$230 MXN (120 g)	Egg wrapped in hoja santa leaf, filled with Oaxacan cheese, served with red bell pepper sauce and cherry tomato salad.
VEGETARIAN OMELETTE	\$200 MXN (120 g)	Egg with edible flower prints, stuffed with carrot, spinach, and ricotta cheese, served with a legume salad of chickpeas, lentils, and beans.

TRADITIONAL MEXICAN BREAKFASTS

HUITLACOCHÉ ENCHILADAS	\$280 MXN (140 g)	Stuffed with Huitlacoche (Mexican truffle), served with lettuce, tomato, avocado, cream, and Cotija cheese.
DUCK ENCHILADAS IN GREEN PIPIAN SAUCE	\$350 MXN (150 g)	Handmade tortillas filled with confit duck, covered with green pipian sauce, and served with pickled red onions, avocado, cheese and fresh cream.
BLACK BEAN ENFRIJOLADAS	\$250 MXN (140 g)	Handmade tortillas filled with egg, covered with black bean sauce cooked with tequesquite, served with fried sausage, avocado, cheese, and fresh cream.
ENMOLADAS	\$250 MXN (140 g)	Stuffed with chicken and covered in traditional Tepozteco mole, served with Hass avocado, lettuce, red onion, cream, and cheese.
EGGS BENEDICT	\$250 MXN (2 PCS)	Egg wrapped in hoja santa leaf, filled with Oaxacan cheese, served with red bell pepper sauce and cherry tomato salad.
ITACATE WITH CECINA	\$250 MXN (120 g)	Traditional Tepoztlán-style dish made with coarse masa mixed with Cotija cheese, salt and pork lard.
CECINA TACOS	\$260 MXN (160 g) (3 pcs)	Three tacos with Morelos-style dried beef, handmade tortillas, and a fresh cactus salad.
SALMON BAGEL	\$340 MXN (140 g)	Filled with salmon slices, goat cheese, and capers, served with beet chips.
TAMPIQUEÑA	\$400 MXN (250 g)	Grilled choice flank steak, served with handmade enmolada, fresh guacamole, roasted cactus, cambray onions, and refried beans.

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