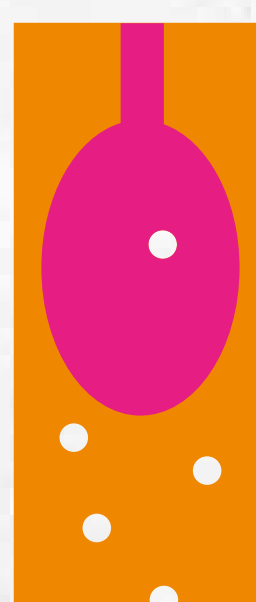


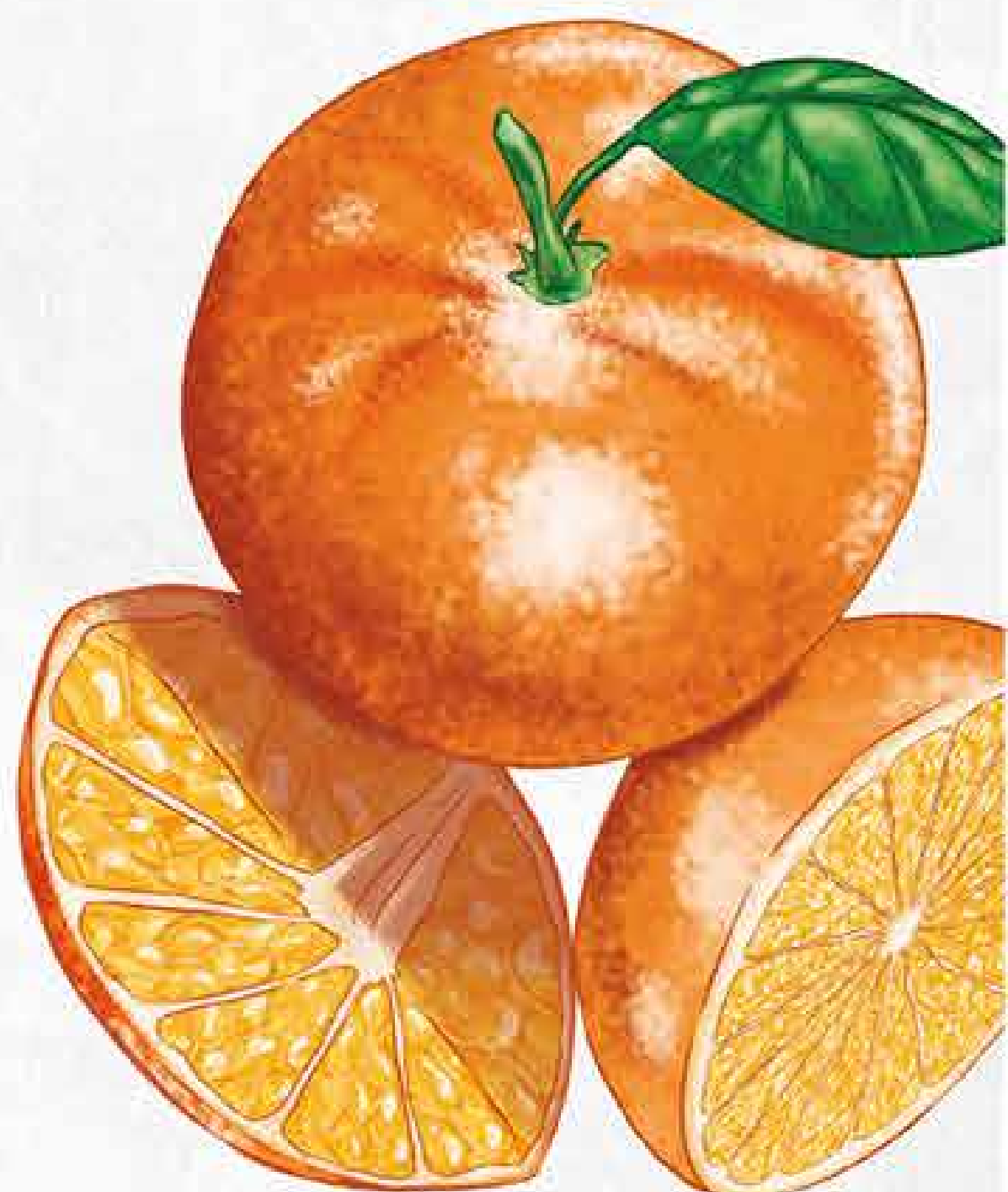
EMPORIO CANCÚN

MENU

Breakfast



CONDIMENTO®
buffet & cocina convergente



CLASSIC BREAKFASTS

CONTINENTAL

\$135

Fruit plate and juice, coffee, tea or milk, pastries or toast, butter and jam

AMERICAN

\$205

Fruit plate and juice, coffee, tea or milk, pastries or toast; eggs (2 pieces) with bacon, ham or sausage (30 g), refried beans, grilled panela cheese and fried plantain

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).

CALORIE-WISE | 636 cal
\$210

Grapefruit supremes (250 g), green juice, egg white omelette (3 eggs) with grilled panela cheese, spinach and mushrooms. Served with tomato and grilled cactus leaf, coffee, tea or milk, whole wheat bread

CONDIMENTO
\$175

Fruit plate, seasonal juice, tirado-style eggs (scrambled with beans, 2 pieces), green enchilada, grilled panela cheese, coffee, tea or milk, bread or tortillas

Our classic breakfasts include: fruit plate (250 g), juice or milk (300 ml), house coffee (refill) or tea (210 ml), pastries or whole wheat or white toast (2 pieces).



FRUIT AND CEREALS

OATMEAL | 250 g | 380 cal
\$80

Traditional, prepared
with milk or water

CEREAL | 25 g | 355 cal
\$75

With milk (240 ml)

BASKET OF PASTRIES
| 3 PIECES
\$40

FRUIT PLATE | 450 g
\$80

With cottage cheese or yoghurt (60 g)

TOAST | 3 PIECES
\$40

Jam and butter

TRADITIONAL EGGS

| 2 PIECES

Served with fried plantain, panela
cheese and refried beans

RANCHEROS | \$100

DIVORCIADOS | \$85

ALBAÑIL | \$100

TIRADOS | \$70

OMELETTE // // // // // // // //

| 3 EGGS

With refried beans, grilled panela cheese and fried plantain

HAM AND CHEDDAR CHEESE OMELETTE

\$100

EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE

\$85

MEDITERRANEAN FRITTATA

\$110

Tomato, feta cheese, olive oil and sea salt

MODERN CLASSICS

CHILAQUILES

\$85

Red or green, with sour cream, cheese, cilantro and onion

With chicken (150 g) | **+\$25**

With egg (2 pieces) | **+\$5**

With flank steak (150 g) | **+\$185**

ENCHILADAS | 3 PIECES

\$100

Stuffed with chicken (150 g), your choice of red, green or swiss, topped with cheese, sour cream, onion and cilantro

SCRAMBLED EGGS WITH PANCETTA | 2 PIECES

\$110

With parmesan cheese, served with rustic bread

AVOCADO TOAST | 1 PIECE | 473 cal

\$90

With scrambled or poached eggs (2 pieces), cilantro and olive oil

PANELA CHEESE AND TURKEY HAM SANDWICH

| 1 PIECE

\$90

Housemade bread, tomato, lettuce, avocado and mayonnaise

FRENCH TOAST

| 4 PIECES | 480 cal

\$110

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

TRADITIONAL PANCAKES

| 3 PIECES

\$145

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramelo

WAFFLES | 3 PIECES

\$90

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

BEVERAGES // // // // // // // // // //

JUICE | 300 ml | \$40

Orange, grapefruit, carrot, green

MILK | 300 ml | \$40

Light, soya, deslactosada

**MILK CHOCOLATE | 210 ml
| \$40**

Caliente o frío

**COFFEE | 210 ml
| \$40**

**ESPRESSO | 40 ml
| \$40**

**DOUBLE ESPRESSO
| 80 ml | \$40**

CAPPUCCINO | 210 ml | \$40

LATTE | 210 ml | \$40

**TEA | 210 ml, 1 bag
| \$40**

// The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses.

// Prices in Mexican pesos. Tax included

// Average weight of food before cooking

// JUNE, 2020