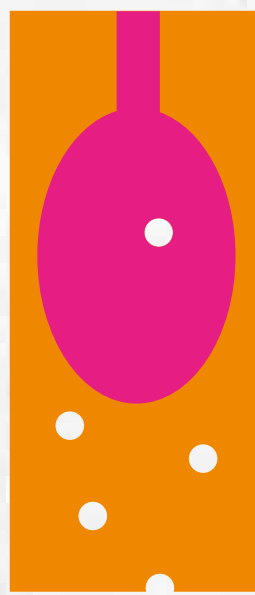


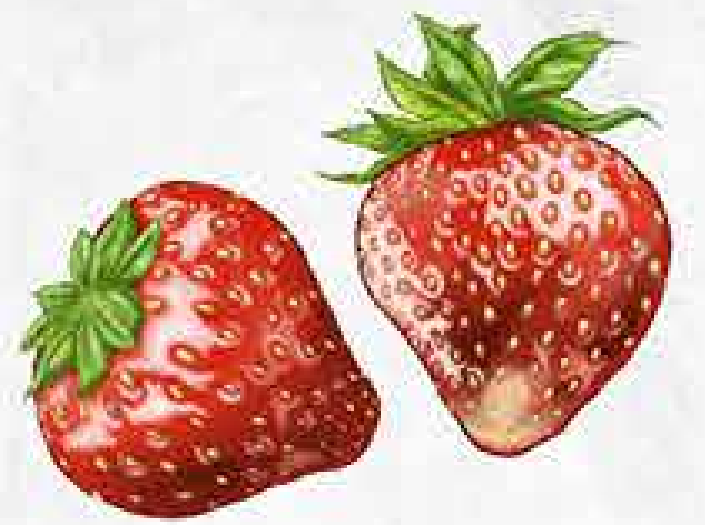
EMPORIO ACAPULCO

MENU

# Breakfast



**CONDIMENTO®**  
buffet & cocina convergente



# CLASSIC BREAKFASTS

## CONTINENTAL

**\$172**

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

## AMERICAN

**\$193**

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**  
**\$177**

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**  
**\$207**

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**  
**\$73**

Traditional, prepared  
with milk or water

**CEREAL | 25 g | 355 cal**  
**\$55**

With milk (240 ml)

**BASKET OF PASTRIES**  
**| 3 PIECES**  
**\$57**

**FRUIT PLATE | 450 g**  
**\$89**

With cottage cheese or yoghurt (60 g)

**TOAST | 3 PIECES**  
**\$35**

Jam and butter

# TRADITIONAL EGGS

| 2 PIECES

Served with fried plantain, panela  
cheese and refried beans

**RANCHEROS | \$120**

**DIVORCIADOS | \$120**

**ALBAÑIL | \$120**

**TIRADOS | \$120**

# **OMELETTE** // // // // // // // //

**| 3 EGGS**

With refried beans, grilled panela cheese and fried plantain

## **HAM AND CHEDDAR CHEESE OMELETTE**

**\$117**

## **EGG WHITE OMELETTE WITH SPINACH, TOMATO AND GOAT CHEESE**

**\$117**

## **MEDITERRANEAN FRITTATA**

**\$117**

Tomato, feta cheese, olive oil and sea salt

# MODERN CLASSICS

## CHILAQUILES

**\$99**

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

With chicken (150 g) | **\$140**

With egg (2 pieces) | **\$115**

With flank steak (150 g) | **\$203**

## ENCHILADAS | 3 PIECES

**\$125**

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

**\$115**

With parmesan cheese, served with rustic bread

## AVOCADO TOAST | 1 PIECE | 473 cal

**\$85**

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

## **PANELA CHEESE AND TURKEY HAM SANDWICH**

**| 1 PIECE**

**\$115**

Housemade bread, tomato, lettuce, avocado and mayonnaise

## **FRENCH TOAST**

**| 4 PIECES | 480 cal**

**\$78**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

## **TRADITIONAL PANCAKES**

**| 3 PIECES**

**\$99**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

## **WAFFLES | 3 PIECES**

**\$87**

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel



# BEVERAGES // // // // // // // // //

**JUICE | 300 ml | \$47**

Orange, grapefruit, carrot, green

**MILK | 300 ml | \$37**

Light, soy, lactose-free

**MILK CHOCOLATE | 210 ml  
| \$39**

Hot or cold

**COFFEE | 210 ml | \$42**

**ESPRESSO | 40 ml | \$42**

**DOUBLE ESPRESSO  
| 80 ml | \$42**

**CAPPUCCINO | 210 ml | \$47**

**LATTE | 210 ml | \$47**

**TEA | 210 ml, 1 bag | \$36**

// 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