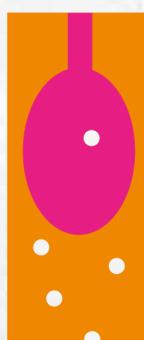


EMPORIO
CIUDAD DE MÉXICO

MENU
Breakfast



CONDIMENTO®
buffet & cocina convergente



CLASSIC BREAKFASTS

CONTINENTAL

\$140

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

AMERICAN

\$195

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

\$198

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

\$205

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
\$47

Traditional, prepared
with milk or water

CEREAL | 25 g | 355 cal
\$50

With milk (240 ml)

BASKET OF PASTRIES
| 3 PIECES
\$35

FRUIT PLATE | 450 g
\$75

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 | \$110

DIVORCIADOS | \$110

ALBAÑIL | \$108

TIRADOS | \$115

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

| 3 EGGS

With refried beans, grilled panela cheese and fried plantain

**HAM AND CHEDDAR
CHEESE OMELETTE
\$115**

**EGG WHITE OMELETTE
WITH SPINACH, TOMATO
AND GOAT CHEESE
\$120**

**MEDITERRANEAN FRITTATA
\$115**

Tomato, feta cheese, olive oil and sea salt

MODERN CLASSICS

CHILAQUILES

\$107

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

With chicken (150 g) | **\$120**

With egg (2 pieces) | **\$120**

With flank steak (150 g) | **\$140**

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

\$125

With parmesan cheese, served with rustic bread

AVOCADO TOAST

| 1 PIECE | 473 cal

\$98

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

\$70

Your choice of:

- Chocolate syrup • Maple syrup
- Whipped cream • Caramel

TRADITIONAL PANCAKES

| 3 PIECES

\$84

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 | \$37

Orange, grapefruit, carrot, green

MILK | 300 ml | \$33

Light, soya, deslactosada

**MILK CHOCOLATE | 210 ml
| \$37**

Caliente o frío

COFFEE by WPS | 210 ml | \$47

**ESPRESSO by WPS | 40 ml
| \$39**

**DOUBLE ESPRESSO by WPS
| 80 ml | \$44**

**CAPPUCCINO by WPS | 210 ml
| \$63**

LATTE by WPS | 210 ml | \$63

**TEA | 210 ml, 1 bag
| \$37**

// 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