

BREAKFAST

SOME CHILL FOR A GOOD WAKE UP-

FRUIT PLATTER

Generous portion of sliced seasonal fruit.

FRUIT PLATTER WITH YOGHURT AND \$85 **GRANOLA.** Served with yogurt and granola.

CUP OF YOGURT WITH RED FRUITS AND_\$93 **GRANOLA.** Strawberries, blackberries and raspberries mix, macerated with brown sugar, covered with natural yoghurt and granola.

FROM THE FARM TO YOUR TABLE

FROM THE FARM TO YOUR TABLE
FRESH JUICE OR FRUIT SIDEALL OUR EGG DISHES ARE SERVEDAND COFFEE OR TEA INCLUDEDWITH BLACK REFRIED BEANS
NATURAL STYLE\$156
Cooked at the moment as your request.
HUEVOS AL GUSTO \$174 Ask for them cooked: scrambled, fried or hard with your choice of ham, bacon, chorizo or manchego cheese.
HUEVOS RANCHEROS\$174
Two fried eggs served over two corn tortillas, soaked in a lightly spiced roasted red tomato sauce.
MEXICAN STYLE \$174 Two scrambled eggs sauté in a white onion, serrano
pepper and tomato stir fry.
DIVORCED EGGS\$174
Two fried eggs served over two corn tortillas, separately
soaked with tomatillo and tomato sauce.
BROKINNI WHITES\$174
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Classic corn tortilla tacos, stuffed with an onion-chicken sauté bathed in tomatillo sauce, served with shredded lettuce, fresh cheese and cream.

CHILAQUILES WITH CECINA	\$229
Seared dried meat served with freshly prepared to	matillo

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sauce chilaquiles, served with refried black beans.

FRESH FROM THE OVEN

HOUSEMADE SPECIAL PANCAKES

_\$159 Served with crispy bacon or roasted ham honey, maple syrup and butter.

GOURMET PASTRIES

\$72

Small portions of freshly baked pastries imported from Spain and France directly to your table.

One piece	\$23
Basket (3 pieces)	\$59
Chocolate cookie	\$53
Double chocolate cookies	\$53
Walnut white chocolate cookie	\$53

DESSERTS

NAPOLITAN FLAN	\$65
Home recipe prepared with the grandma's technique	es.

RED FRUITS CHEESE CAKE \$79 Selected cheese mixture over a homemade bread

base, soaked in a sweet and sour berries sauce.

\$49

\$94

\$159

ICE CREAMS Strawberry, vainilla, chocolate or lime.

TO GO

ON THE FLY/CIABATTA PANINIS

SERVED WITH POTATO CHIP
LIGHT\$124
Turkey breast, spinach and fresh cheese with a yellow mustard and light mayonnaise.
BROKINNI\$129
Grilled chicken breast fried bacon chipotle caramelized

Grilled chicken breast, fried bacon, chipotle caramelized onions, red lettuce leaves, yellow mustard and mayonnaise.

CROISSANT

Classic French bread with ham and cheese, garnished with tomato, onion and lettuce.

ALGO DULCE PARA LLEVAR

GOURMET PASTRIES

Small portions of freshly baked pastries imported from Spain and France directly to your table.

One piece	\$23
Basket (3 pieces)	\$59
Chocolate cookie	\$53
Double chocolate cookies	\$53
Walnut white chocolate cookie	\$53

ALGO FRESCO PARA EL CAMINO

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CUP OF YOG	URT WITH R	ED FRUITS	_\$93
AND GRANO	LA		

CAESAR SALAD

ADD TO YOUR SALAD A PORTION FROM OUR GRILL: CHICKEN \$57 / SHRIMP \$68 / FLANK STEAK \$63

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SOFT DRINKS FROM OUR COFFEE BAR

Our coffee is the result of the mix of Chiapas, Veracruz and Oaxaca best grains.

Regular black *All you can drink.__\$48 Every morning freshly brewed. Espresso \$42 Espresso doppio_____ _\$49 Espresso lungo_____ \$48 Capuchino_____\$59 Café latte_____ \$59 Café mocha_____ \$69 Cold or hot Chocolate_____\$65 Add a touch of flavor to your drink_\$17

TEA

Our selected offer of loose _____ \$53 leaf teas

Wild raspberry hibiscus / Coconut mango Chai spice / Meyer lemon / Peppermint Mango passionfruit / Chocolate orange English Breakfast / Premium green

Latte Tea	_\$69
Chai Latte. Vanilla / Spices	_\$81

BROKINNI SPECIAL DRINKS

San Pellegrino Limonatta 330 ml_\$49 San Pellegrino Aranciatta 330 ml_\$49 **Perrier** 330 ml ______\$49 Bottled natural coconut water 330 ml_\$48

AT THE SODA FOUNTAIN

Healthy Brokinni Juice. Delicious_\$59 green juice made of orange, pineapple, celery and parsley. Freshly squeezed orange juice LARGE \$54 Orangeade LARGE_____\$54 Lemonade LARGE_____ \$54 Milkshakes: Chocolate / Vanilla____\$68 Stawberry Smoothies: Stawberry / Mango / Berries \$68 Sodas_ _\$45 Coke 355ml Light Coke 355ml Zero Sugar Coke 355ml Fanta 355ml Sprite 355ml Sprite Zero 355ml Fresca 355ml Lift 355ml

Bottled Ciel Water 600ml

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Ciel Mineral 335ml

BRANDY

Torres 10 60ml

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Appleton Stat Bacardi Blanc Matusalen Pla Bacardi Añeio Zacapa 23 60n Havana 7 60ml_____

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Cuervo Tradic Don Julio Rep Herradura Bla Mtro. Tequile Diamante 60m Don Julio 70

.... 400 Conejos-. Espadín 60ml

. Absolut Azul Grey Goose 60 Stolichnaya 60

The Macallan **Buchanans** 12 **Chivas Regal** J Walker E Ne J Walker E Roi Jack Daniels 6

...... Chinchón dul Chinchón seco Zambuca 60ml Licor del 43 60 Baileys 60ml_ **Cinzzano Verm** Frangelico 60 Ferreira Opor

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BAR

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\$95

RUM

te 60ml	_\$83
:o 60ml	_\$76
atino 60ml	\$81
o 60ml	_\$76
ml	\$153
h	\$98

TEQUILA

cional 60ml	_\$81
oosado 60ml_	_\$131
anco 60ml	_\$128
ro Dobel	
nl	_\$136
60ml	_\$136

MEZCAL

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Alipús-San Juan 60ml_____\$135

VODKA

60ml	_\$98
0ml	_\$149
0ml	_\$98

WHISKY

12 60ml	_\$180
2 60ml	_\$142
12 60ml	_\$143
egra 60ml	_\$145
ja 60ml	_\$106
60ml	_\$111

LIQUEUR

\$73
\$73
\$96
\$96
\$84
\$74
\$79
\$84

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Beefeater 60ml	_\$112
Bombay Sapphire 60ml	_\$123
Hendricks 60ml	_\$129

WHITE WINE

Cune Blanco Semi Dulce 375ml_\$	204
Casa Madero Chardonnay 375ml_\$	460
L.A. Cetto Blanc de Blancs 187ml_\$	93
L.A. Cetto Zinfandel	
(Rosado) 187ml\$	93

RED WINE

Dehesas Viejas 375ml	\$320
Sta Carolina 375ml	\$234
Casa Madero Cabernet	
Sauvignon 375ml	\$448
Cune Crianza 187ml	\$150
Dehesas Viejas 187ml	\$142

BEER

Corona 355ml	\$54
Corona light 355ml	\$59
Victoria 355ml	\$56
Modelo Especial 355ml	\$59
Negra Modelo 355ml	\$59
Pacifico 355ml	\$56
Bud Light 355ml	\$75
Michelob 355ml	\$79
Stella Artois 330ml	\$79
Extra de Michelada	\$19
Extra de Clamato	\$35
Clamato Natural	\$56

COCKTAIL

Frozen Margarita	_\$149
Mango Deck	\$149
Piña Colada	\$149
Mojito	\$149
Berry Gin	_\$149
Sangría	_\$149

