

DESAYUNO BREAKFAST

AVENA \$200
Con agua o leche caliente. Servida con plátano, fresa o moras.

OATMEAL

With hot milk or hot water. Served with banana, strawberries or blueberries.

FANTASIA DE FRUTA \$230

Sandía, melón, papaya, piña, melón verde, moras y fruta de temporada, servido con su elección de: mousse de queso Cottage, yogurt natural o de fresa.

FRUIT PLATE

Watermelon, cantaloupe, papaya, pineapple, honeydew, blueberries and fruit of the season, served with your choice of Cottage cheese mousse, plain yogurt or strawberry yogurt.

PANADERÍA / BAKERY

HOT CAKES TROPICALES \$252

Acompañados con mermelada de piña, chispas de chocolate con crema chantilly y abanico de frutas de la estación.

TROPICAL HOT CAKES

Pineapple marmalade, chocolate chips, whipped cream and fruit of the season.

TOSTADO FRANCÉS GOURMET \$252

Con pan especial de canela y azúcar morena, receta del chef, perfumado con licor de café, fruta de temporada y crema batida

GOURMET FRENCH TOAST

Made with cinnamon flavored homemade bread, brown sugar, chef's secret recipe, scented with Kahlua, served with fruit of the season, and whipped cream.

ESPECIALIDADES CASA DORADA CASA DORADA SPECIALS

OMELETTE CON CLARAS DE HUEVO \$284

Con espinaca, tomate, champiñón, queso Panela fresco y papas de la casa

HEALTHY OMELETTE

Egg whites, spinach, tomato, mushrooms, fresh Panela cheese and potatoes.

HUEVOS DIVORCIADOS \$284

Dos huevos sobre tortilla de maíz frita, jamón asado, salsa verde y roja con frijoles refritos y queso asado

DIVORCED EGGS

Eggs sunny up over fried corn tortillas, roasted ham, green and red sauce, with refried beans and grilled local cheese.

ENCHILADAS \$284

Rellenas de huevo, salsa verde cremosa, queso Menonita, crema agria, cilantro, abanico de aguacate y cebolla morada

SCRAMBLED EGGS ENCHILADAS

Stuffed with egg, covered with our own green cream sauce, Mennonite cheese, sour cream, coriander, avocado slices and red onion.

BURRITO DE MACHACA \$294

Servido con queso Menonita, papa asada, frijoles refritos y salsa ranchera

MACHACA SHREDDED BURRITO

Served with Mennonite cheese, roasted potatoes, ranchero sauce and refried beans.

CHILAQUILES ROJOS O VERDES \$263

Queso asadero regional, crema agria, cebolla morada, y frijoles refritos.

CHILAQUILES

Your choice of red or green sauce, local fresh cheese, sour cream, red onion and refried beans.

Huevo	Eggs	\$294
Pollo	Chicken	\$305
Arrachera	Flank Steak	\$315

HUEVOS RANCHEROS \$284

Con la receta de la casa, dos huevos fritos sobre tortilla de maíz con jamón asado, salsa Ranchera y frijoles refritos

RANCHEROS EGGS

Eggs sunny up over fried corn tortillas, roast ham, Ranchera sauce and refried beans.

HUEVOS VERACRUZANOS \$305

Dobladas de huevo a la mexicana con salsa de frijol acompañadas de chorizo frito, chile serrano, crema y queso

VERACRUZANO STYLE EGGS

Fried tortillas stuffed with scrambled eggs with onion and tomato, beans sauce on top, served with fried chorizo, serrano pepper, sour cream and cheese.

EMPAREDADO DE HUEVO \$315

Jamón, tocino y huevos fritos gratinados con queso Cheddar servido con fruta y papas de la casa

FRIED EGGS SANDWICH

Fried eggs, ham, bacon and melted Cheddar cheese served with fruit and potatoes.

BENEDICTINOS DE LA CASA \$305

Sobre un muffin inglés, lomo canadiense, queso crema aromatizado con romero y salsa holandesa de naranja, servido con papa hash brown ranchera con chorizo.

HOUSE EGGS BENEDICT

Canadian bacon, rosemary cream cheese with orange Hollandaise sauce over toasted English muffin served with hash brown potato with chorizo.