

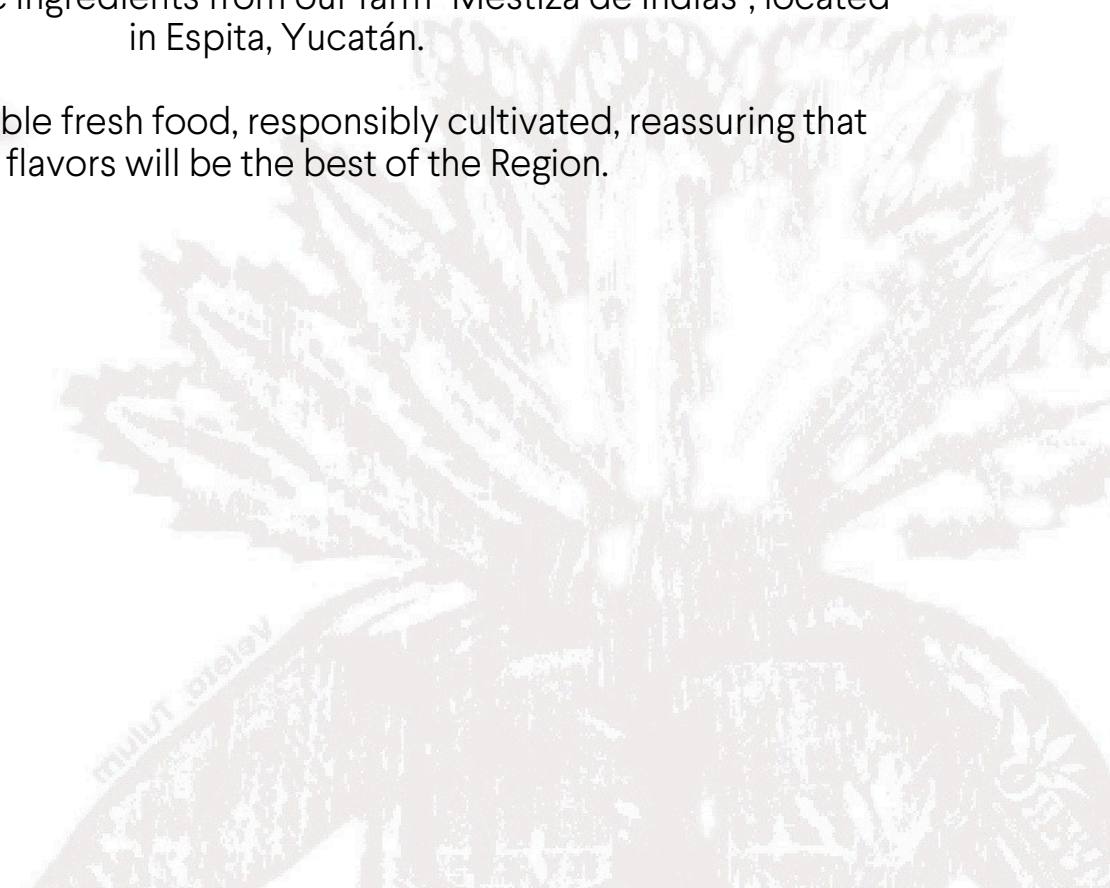


FARM TO AGAVERO

Welcome!

Start your day with our traditional Mexican cuisine, our dishes are prepared with the best organic ingredients from our farm "Mestiza de Indias", located in Espita, Yucatán.

We bring to your table fresh food, responsibly cultivated, reassuring that the flavors will be the best of the Region.



miujt oteley

BREAKFAST

9:00-12:30

 **Spicy**

 **Vegan**

 **Vegetarian**

 **Our Farm**

FRUIT COCKTAIL


Mixed bowl of fruit with a sweet cream, granola, pecans and coconut. **140**

SEASONAL FRUIT PLATE

Freshly sliced seasonal fruit. **110**

BLUE CORN WAFFLE

Soft from the inside and crispy from the outside, our blue corn is characterized for the high content of antioxidants, perfect for breakfast.

 **Sweet:** Berries, homemade strawberry marmalade, eggnog reduction **170**

Salty: Serrano jam, cottage cheese, salami, cherry tomatoes and spinach. **180**

YELLOW CORN PANCAKES

Yellow corn pancakes, banana, berries, Mamey cream and agave syrup. **180**

CHILAQUILES

Classic chilaquiles with the Agavero touch, corn chips covered with red or green salsa, cream, fresh cheese, cilantro and red onions.

Classic  **140**

Chicken **180**

Eggs (2 pz) **160**

Agavero Special: Tasajo, egg and chorizo **260**

GREEN OR RED ENCHILADAS

Rolled corn tortillas, filled with chicken or egg, covered with red or green salsa, accompanied with avocado, cream, cheese and lettuce.

Egg **155**

Chicken **170**

ENFRIJOLADAS (3pz)

Rolled corn tortillas, filled with chicken or egg, covered in our home recipe of bean sauce, accompanied with avocado, cream, cheese and lettuce.

Egg **155**

Chicken **165**

ENMOLADAS (3PZ)

Rolled corn tortillas, filled with chicken or egg, covered in our authentic mole sauce, accompanied with avocado, cream, cheese and lettuce

Egg **195**

Chicken **220**

PRICKLY PEAR FILLED WITH CHICKEN BARBACOA **220**

Filled with chicken barbacoa, made with sundried peppers topped with criolla sauce.

AVOCADO TOAST

Sourdough toast, with fresh avodaco slices, traditional 'Sikil pak'a mayan dip made with roasted tomatoes and squash seeds, cilantro leaves, baby padron peppers, feta cheese and fried egg. **185**

EGGS

GRIDDLED EGGS

Two eggs fried over pepperleaf, served with fried plantain, freshly made tortillas and beans. 155

POACHED EGGS IN SALSA

Poached eggs in green or red salsa, served with beans, avocado, cream, fresh tortillas and cheese. 170

RANCH STYLE EGGS 🌿

Fried eggs served over a corn tostada, covered in our ranch style salsa, served with beans, cream and cheese. 155

MOTULEÑO EGGS 🌿

Fried eggs, served over a corn tostada with beans, covered in red salsa and fried plantain, green peas, turkey ham and fresh cheese. 160

EGGS WITH TASAJO

Scrambled eggs with tasajo, served with beans, oaxaca cheese, red sauce and prickly pear criolla sauce. 220

COMBOS

GREEN COMBO

INCLUDES: 240
Fruit cocktail

Prickly pear filled with chicken barbacoa

RANCH STYLE COMBO

INCLUDES: 260
Ranch style eggs
Green enchiladas
Sweet blue corn waffle

OAXACAN COMBO

INCLUDES: 320
Beans and cheese corn memelas
Mexican style eggs
Green chilaquiles

COMBOS 180

#1

Coffee+ Orange juice+ Green or red chilaquiles+ Fruit

#2

Coffee+ Orange juice+ Quesadillas+ Fruit

#3

Coffee+ Orange juice+ Scrambled eggs+ Fruit

#4 🌿

Coffee+ Orange juice+ Toast with fruit marmalade and butter+ Fruit

EXTRAS

FRIED BEANS 100 GR 40

AVOCADO 70 GR 65

EGG 1 PZ 20

OAXACA CHEESE 30 GR 25