

BREAKFAST \$260 EACH

SEASONAL FRUIT

FRUIT PARFAIT

Yogurt bowl with homemade granola and seasonal fruit

BERRIES BOWL

Banana, strawberry, and raspberry base, topped with shredded coconut, and caramelized peanuts

AVOCADO TOAST

Whole-grain bread with a boiled egg, arugula, tomato, and pickled onions

SWEET POTATO HUMMUS

With garlic oil, chickpeas, peppers, red onion, and tofu

VEGGIE SHAKSHUKA

Peppers, onion, sautéed tomato, paprika, avocado, tofu, and toasted whole-grain bread

FRENCH TOAST 2 pcs

With sugar, cinnamon, whipped cream, and strawberries

HOT CAKES 3 pcs OR WAFFLES 4 pcs

With honey, powdered sugar, and bacon

VEGAN ENFRIJOLADAS 3 pcs

Stuffed with poblano chili, onion, corn, black bean sauce, pickled onion, cilantro, tofu, and avocado

MOLLETES 2 pcs

Refried beans, Manchego cheese, avocado, morita sauce, and pico de gallo

ENCHILADAS 4 pcs

Chicken enchiladas topped with red or green sauce, red onion, cheese, and sour cream

CHILAQUILES

With red or green sauce, one fried or scrambled egg, sour cream, fresh cheese, cilantro, onion, and beans

“RANCHEROS” EGGS

Sunny-side-up eggs on corn tostadas, topped with tomato sauce, sour cream, queso soper, avocado, cilantro, and refried beans

EGGS YOUR WAY

Omelet, sunny-side-up, or scrambled with your choice of two ingredients: onion, tomato, spinach, jalapeños, ham, or cheese. Served with sausage and crispy hash browns

“MOTULEÑO” EGGS

Sunny-side-up eggs on tortillas with tomato sauce, turkey ham, peas, queso soper, refried beans, and fried plantains

“DIVORCIADOS” EGGS

Sunny-side-up eggs on corn tostadas with red and green sauce, avocado, queso soper, cilantro, sour cream, pickled onion, and refried beans

EGG & BACON BAGEL

Scrambled eggs, mayonnaise, Italian lettuce, melted Manchego cheese, and grilled onion

EGG & BACON SANDWICH

Brioche bread with scrambled eggs, mayonnaise, Italian lettuce, grilled onion, and bacon

EXTRAS

• FLANK STEAK 3.5 oz	\$120
• CHICKEN BREAST 3.5 oz	\$80

SMOOTHIES \$90 EACH

CHOCOLATE BANANA BLISS

Banana, cocoa powder, almond milk, and vanilla

MILD DETOX

Apple, carrot, beet, ginger, and lime juice

GOLDEN MILK

Almond milk with turmeric, cinnamon, vanilla, and black pepper

ALKALINE LEMONADE

Lime juice with salt, baking soda, and stevia

CHLOROPHYLL LEMONADE

With lime juice and stevia

ANTIOXIDANT

Banana, berries, raspberries, and almond milk

FAT BURNER

Pineapple, ginger, and almond milk

GREEN ENERGIZER

Spinach, cucumber, green apple, celery, and ginger

ADD POWDERED PROTEINS: COCOA, VANILLA OR MATCHA FOR \$60 EXTRA

DRINKS

ORANGE JUICE

\$60

AMERICANO

\$40

CAPPUCCINO

\$65

EXPRESSO

\$50

LATTE

\$65

JASMINE TEA

\$45

CHAMOMILE TEA

\$45

BLACK TEA

\$45

GREEN TEA

\$45

All our prices include taxes. The tip is not mandatory. Prices in Mexican pesos. The weight of the proteins is prior to cooking.

** Areia neither recommends nor takes responsibility for meats requested 3/4 or well cooked. * The consumption of raw products is under the responsibility of who requests it SSA. AREIA-230125