

# GOOD MORNING SUNSHINE BREAKFAST

## BREAKFAST INCLUDES

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SEASONAL FRUIT

ORANGE JUICE OR MILK

COFFEE OR TEA

YOGURT

HOMEMADE GRANOLA

TOAST WITH BUTTER & JAM

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### EGGS

Served with refried beans and sauteed potatoes with peppers.

*\*Mexican-style eggs*

*\*Scrambled eggs with ham*

*\*Fried eggs*

*\*Scrambled eggs*

*\*Rancheros-style eggs*

### CHILAQUILES

*\*Red or Green*

### NATURAL WAFFLES

### PANCAKES

*\*Select your dish. Valid for one per person.*

*Breakfast*

# MORNING DELIGHTS

## TO START

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<b>OATMEAL</b>	<b>\$130</b>
Traditional oatmeal with seasonal fruit & walnut powder.	
<i>*Milk or water.</i>	
<b>FRESH FRUIT WITH GREEK YOGURT</b>	<b>\$180</b>
Choose up to 3 fruits, 3 cereals, & one sweetener.	
<b>Fruit Options:</b>   Strawberries, blueberries, raspberries, blackberries, mango, pineapple, papaya, cantaloupe, watermelon, kiwi, or apple.	
<b>Cereal options:</b>   Oatmeal, chia seed, granola, nuts, almonds, coconut, amaranth, or cacao nibs.	
<b>Sweetener options:</b>   Bee honey, agave honey, Splenda, Stevia, or brown sugar.	
<b>NATURAL WAFFLE</b>	<b>\$120</b>
A traditional homemade recipe with strawberries & whipped cream.	
Choose a topping: Maple syrup, honey, peanut butter, Nutella, or condensed milk.	
<i>*Extra topping \$20</i>	
<b>HAM AND CHEESE WAFFLE</b>	<b>\$150</b>
Made with ham, Manchego cheese, & bacon.	
Served with a fresh salad.	
<b>PANCAKES 3 PIECES</b>	<b>\$120</b>
Served with strawberries & mixed berries.	
<b>FRENCH TOAST 2 PIECES</b>	<b>\$120</b>
Selection of mixed berries, whipped cream, & vanilla ice cream.	

*Breakfast*

## EGGS & CHILAQUILES

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### CHILAQUILES \$140

Tortilla chips covered with our homemade red or green sauce, served with refried beans & sauteed potatoes with peppers.

### POBLANOS-STYLE CHILAQUILES 90 gr. \$170

Tortilla chips covered with poblano sauce, served with shredded chicken & beans.

### MACHOS-STYLE CHILAQUILES 100 gr. \$190

Tortilla chips covered with spicy red sauce & skirt steak. Served with refried beans & sauteed potatoes with peppers.

### RANCHERO EGGS \$160

Sunny-side up eggs served on a bed of fried tortillas, covered with red or green sauce, & accompanied by beans.

*\*Red or green*

### DROWN FRIED EGGS \$160

Fried eggs cooked over our spicy sauce, accompanied by refried beans & sauteed potatoes with peppers.

### FRIED EGGS \$130

Served with refried beans & sautéed potatoes.

### VEGETABLE FRITTATA \$150

Egg white frittata filled with mushrooms, peppers, spinach & gratin cheese.

### ALBAÑIL-STYLE EGGS \$150

Scrambled eggs cooked with onions, bathed in green or red sauce. Served with chilaquiles & refried beans.

### POBLANOS-STYLE EGGS \$180

Fried eggs on a bed of Poblano pepper strips and a creamy Poblano chili sauce. Served with beans & avocado.

### EGGS BENEDICT 20 gr. \$140

Two poached eggs served on an English muffin topped with Canadian bacon, drizzled with our homemade special hollandaise sauce.

### BREAKFAST BURRITO

A large flour tortilla filled with scrambled eggs & cheese. Served with hash browns & avocado.

## OMELETTES

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### VEGETARIAN OMELETTE \$140

Made with egg whites & fresh vegetables. Served with salad or potatoes.

### CLASSIC OMELETTE \$150

Made with ham & cheese. Served with beans & country potatoes.

### SALMON OMELETTE 50 gr. \$185

Made with egg whites, cheese, & asparagus, crowned with smoked salmon. Served with a fresh salad.

## ESPECIALS

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### GRILLED SANDWICH \$130

Grilled ham & cheddar cheese sandwich. Served with French fries.

### EGG SANDWICH \$140

Ciabatta bread with garlic aioli, sunny-side up eggs on a slice of ham. Served with fresh salad & hashbrowns.

### AVOCADO TOAST \$140

Homemade toasted bread topped with guacamole & mixed roasted vegetables. Served with a fresh salad.

*Breakfast*

# TOASTS ARE BREAKFAST ESSENTIALS

## EXTRAS

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EGGS	\$35
HASH BROWNS	\$35
GERMAN SAUSAGE 80 gr.	\$45
HAM 60 gr.	\$45
BACON 90 gr.	\$45
CHICKEN 90 gr.	\$70
SKIRT STEAK 90 gr.	\$90
MOZZARELLA CHEESE	\$25

## FRESH JUICES

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ORANGE JUICE 200 ml.	\$45
PINEAPPLE JUICE 200 ml.	\$45
GREEN JUICE 350 ml.	\$45

## DRINKS

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COFFEE REFILL 200 ml.	\$40
DECAF COFFEE 200 ml.	\$45
ESPRESSO SHOT 80 ml.	\$45
LATTE 200 ml.	\$65
CAPPUCCINO 200 ml.	\$140
BOMBON COFFEE	\$150
IRISH COFFEE	\$150
MEXICAN COFFEE	\$65
TEA	\$45
SMOOTHIE	\$60
MIMOSA	\$160
MILK 200 ml. WHOLE, SKIM, LIGHT	\$30 \$35
SOY MILK 200 ml.	\$35
ALMOND MILK 200 ml.	\$35

## GLUTEN-FREE MUFFINS

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CARROT & WALNUT	\$60
Made with almond flour. Dairy-free & sugar-free. Sweetened with monk fruit.	
LEMON POPPYSEED	\$60
100% gluten-free.	
CINNAMON & BROWN SUGAR	\$60
100% gluten-free, without refined sugar.	

*Breakfast*

# JUST ENJOY THE VIEW

## LUNCH

### ENTRÉES

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<b>TUNA TATAKI</b> 60 gr. Fresh seared tuna with sesame crust and topped with Ponzu sauce. Served with a fresh salad.	<b>\$230</b>
<b>CLASSIC GUACAMOLE</b> Served with tortilla chips.	<b>\$140</b>
<b>NACHOS</b> Tortilla chips with beans, cheddar cheese, and Mexican cheese. Served with martajada sauce. Chicken 100 gr. + \$70   Beef 100 gr. + \$90	<b>\$140</b>
<b>BASALTO CRUDITÉS</b>	<b>\$110</b>
<b>GRILLED VEGETABLES</b> A mix of vegetables seasoned with sea salt & coarse pepper, & parmesan cheese.	<b>\$180</b>
<b>CHEESE &amp; CHARCUTERIE PLATTER</b> A selection of cheeses (80 gr.) & cold cuts (80 gr.), served with apple compote & caramelized walnuts.	<b>\$280</b>

### TOSTADAS

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<b>PONZU TUNA TOSTADA</b> 60 gr. Marinated fresh tuna in ponzu sauce, mixed with cucumber, red onion, & avocado.	<b>\$140</b>
<b>SEAFOOD TOSTADA</b> 90 gr. Octopus, shrimp, & scallops, mixed with onion, cucumber, and avocado.	<b>\$150</b>
<b>OCTOPUS TOSTADA</b> 60 gr Octopus mixed with mulata sauce (spicy Mexican sauce), cucumber, onion, carrot, & avocado.	<b>\$130</b>
<b>SMOKED MARLIN TOSTADA</b> 80 gr Slow-cooked marlin, served with avocado & xnipec (Mexican sauce).	<b>\$140</b>
<b>TROPICAL TUNA TOSTADA</b> 60 gr Fresh tuna cubes mixed with cucumber, pineapple, jicama, onion, & avocado.	

*Lunch*

## SALADS

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<b>CAPRESE SALAD</b> Poached tomato and mozzarella cheese topped with pesto & balsamic.	\$210
<b>CAESAR SALAD</b> Fresh lettuce mix with homemade Caesar dressing & parmesan cheese crust.	\$230
<b>FOREST SALAD</b> A mix of lettuce served with strawberries, goat cheese, walnuts, cranberries, and balsamic vinegar.	\$210
<b>SALAD OF THE DAY</b> Fresh selection of lettuces and various vegetables. Ask about our salad of the day!	\$180

\*Vegetables + \$60 Chicken 100 gr. + \$70 Shrimp 100 gr. + \$90

## CEVICHEES & AGUACHILES

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<b>FISH CEVICHE</b> 160 gr. Classic fish ceviche prepared with onion, tomato, cucumber, cilantro, and our house salsa.	\$230
<b>SHRIMP CEVICHE</b> 160 gr. Classic shrimp ceviche prepared with onion, tomato, cucumber, cilantro, and our signature house sauce.	\$250
<b>TROPICAL CEVICHE</b> 160 gr. Fresh fish or shrimp mixed with jicama, cucumber, pineapple, and mango.	\$240
<b>GREEN AGUACHILE</b> 160 gr. Spicy green sauce-marinated shrimp with onion, cucumber, and serrano chili.	\$230
<b>BLACK AGUACHILE</b> 160 gr. Marinated shrimp served with the house's secret recipe featuring black sauces and roasted chilies.	\$240

## TACOS

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<b>BAJA-STYLE FISH TACOS</b> (3 PIECES) 160 gr. Battered fish tacos and chipotle dressing served with cabbage salad.	\$210
<b>SKIRT STEAK TACOS</b> (3 PIECES) 160 gr. Served in corn tortilla accompanied with molcajete sauce.	\$230
<b>GRILLED SHRIMP TACOS</b> (4 PIECES) 160 gr. Shrimp marinated with traditional bay marinade served with habanero seasoned onions and molcajete sauce.	\$250
<b>PORK BELLY TACOS</b> (3 PIECES) 150 gr. Served with xnipec, cilantro and avocado mousse.	\$210
<b>BREADED SHRIMP TACOS</b> (3 PIECES) 160 gr. Breaded shrimp served with a salad of carrot, cucumber, red onion, and house dressing.	\$250

## PASTAS

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<b>POMODORO</b> Classic tomato sauce with fresh basil.	\$210
<b>PESTO</b> Homemade pesto sauce with fresh basil, olive oil, parmesan cheese, and pine nuts.	\$210
<b>ALFREDO</b> Traditional creamy sauce with parmesan cheese and butter.	\$210
<b>BOLOGNESA</b> 150 gr. Fresh tomato sauce with ground beef.	\$240

Vegetables + \$60 | Chicken 100 gr. + \$70 | Shrimp 100 gr. + \$90

## BURGERS

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<b>CLASSIC</b> 200 gr. Beef burger with mozzarella cheese & bacon. Served with French fries.	\$220
<b>SHRIMP</b> 160 gr. Prepared with sautéed shrimp, bell peppers, & cheddar cheese. Served with French fries.	\$250

*Lunch*

## BURRITOS

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<b>VEGETABLE</b>	\$150
Jumbo flour tortilla filled with grilled peppers. Served with a side salad & our signature house dressing.	
<b>CHICKEN 100 gr.</b>	\$180
Jumbo flour tortilla filled with chicken fajitas & grilled peppers. Served with a side salad & our signature house dressing.	
<b>SKIRT STEAK 100 gr.</b>	\$220
Jumbo flour tortilla filled with skirt steak fajitas with beans & grilled peppers. Served with a side salad, our signature house dressing, & guacamole.	
<b>SHRIMP FIESTA 100 gr.</b>	\$230
Jumbo flour tortilla filled with shrimp & grilled peppers. Served with a side salad & house dressing.	
<b>PORK BELLY 150 gr.</b>	\$210
Filled with pork belly, cheese and beans served with side salad and xnipec.	
<b>SMOKED MARLIN 150 gr.</b>	\$220
Filled with smoked marlin and cheese. Served with a side salad & house dressing	

## OVEN-BAKED PIZZA

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<b>MARGHERITA</b>	\$220
Mozzarella cheese, fresh basil, & pomodoro sauce.	
<b>PEPPERONI 120 gr.</b>	\$220
Pepperoni, mozzarella cheese, & pomodoro sauce.	
<b>VEGETARIANA</b>	\$240
Mushrooms, onion, zucchini, pepper, mozzarella cheese, & pomodoro sauce.	
<b>FOUR CHEESE 200 gr.</b>	\$240
Blue cheese, ricotta, parmesan and mozzarella.	
<b>CARNIVORE 200 gr.</b>	\$240
Mozzarella cheese, spicy salami, & Italian sausage.	
<b>SHRIMP 160 gr.</b>	\$320
Mozzarella cheese, sautéed shrimp, red onion, & grilled pineapple.	
<b>PORK BELLY 150 gr.</b>	\$240
Mozzarella cheese, pork belly, xnipec, avocado, & cilantro.	
<b>PESTO</b>	\$260
Mozzarella cheese, serrano ham, pesto sauce, & cherry tomatoes.	

## KIDS MENU

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<b>FRENCH FRIES</b>	\$110
<b>CLASSIC QUESADILLA</b>	\$60
<b>SKIRT STEAK QUESADILLA 100 gr.</b>	\$160
<b>CHICKEN NUGGETS 100 gr.</b>	\$130
<b>CHEESE FINGERS</b>	\$130
Classic cheese fingers served with ranch dressing.	
<b>CHEESE FINGERS</b>	\$130
Classic cheese fingers served with ranch dressing.	

## DESSERT

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<b>TIRAMISÚ</b>	\$210
Ladyfingers soaked in coffee with mascarpone cheese cream & flavored with cocoa.	
<b>BASALTO BROWNIE</b>	\$185
Homemade brownie served with mixed berries and vanilla ice cream.	
<b>CHOCOLATE TRUFFLES</b>	\$160
Fried truffles served with walnut crumble and guava compote.	
<b>CRÈME BRÛLÉE</b>	\$180
Traditional crème brûlée served with mixed berries.	
<b>ARTISANAL ICE CREAMS</b>	\$140
*Choco-mint *Pasion fruit *Coconut	

*Lunch*

# CHEERS TO YOUR EXPERIENCE DINNER

## ENTRÉES

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<b>SOUP OF THE DAY</b> Served with grilled vegetables & croutons.	<b>\$170</b>
<b>SQUID RINGS 120 gr.</b> Breaded calamari in a fine herbs mix accompanied by homemade tartar sauce.	<b>\$230</b>
<b>TUNA TATAKI 60 gr.</b> Fresh tuna seared with sesame crust, topped with Ponzu sauce. Served with a fresh salad.	<b>\$230</b>
<b>CHEESE &amp; CHARCUTERIE PLATTER</b> A selection of cheeses (80 gr.) & cold cuts (80 gr.), served with apple compote & caramelized walnuts.	<b>\$280</b>

## SALADS

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<b>CAESAR SALAD</b> Fresh lettuce mix with homemade Caesar dressing & parmesan cheese crust.	<b>\$210</b>
<b>CAPRESE SALAD</b> Poached tomato, mozzarella cheese topped with pesto and balsamic dressing.	<b>\$210</b>
<b>FOREST SALAD</b> A mix of lettuce served with strawberries, goat cheese, walnuts, cranberries, and balsamic vinegar.	<b>\$210</b>
<b>SALAD OF THE DAY</b> Fresh selection of lettuces and various vegetables. Ask about our salad of the day!	<b>\$180</b>

## PASTAS

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<b>POMODORO 150 gr.</b> Classic tomato sauce with fresh basil.	<b>\$220</b>
<b>ARRABIATA 150 gr.</b> Red chili paste served with cherry tomatoes & parsley.	<b>\$220</b>
<b>ALFREDO 150 gr.</b> Traditional creamy sauce with Parmesan cheese & butter.	<b>\$220</b>
<b>BOLOGNESE 150 gr.</b> Fresh tomato sauce with ground beef.	<b>\$240</b>
<b>MUSHROOM RISOTTO</b> Creamy risotto with porcini mushrooms, and parmesan cheese. Served with baby vegetables.	<b>\$340</b>

Vegetables + \$60 | Chicken 100 gr. + \$70 | Shrimps 100 gr. + \$90

## FISH AND SEAFOOD

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<b>CATCH OF THE DAY</b> 180 gr. Drizzled with white wine sauce. Served over a bed of baby vegetables.	<b>\$380</b>
<b>CURRY SHRIMP</b> 180 gr. Grilled shrimp served with creamy risotto.	<b>\$420</b>
<b>SALMON</b> 180 gr. Pistachio crusted salmon with fine herbs sauteed potatoes, baby vegetables and poblano sauce	<b>\$450</b>
<b>SAFFRON RISOTTO</b> 100 gr. Risotto infused with saffron mascarpone cheese, accompanied by grilled shrimp.	<b>\$420</b>
<b>SURF AND TURF</b> 160 gr. Filet mignon and shrimp with fine herbs. Served with baby vegetables, cilantro risotto, & red wine sauce with berries.	<b>\$490</b>
<b>GRILLED OCTOPUS</b> 160 gr. Grilled and seasoned octopus served with a fresh salad & seasonal puree.	<b>\$380</b>

## MEAT AND CHICKEN

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<b>RIB EYE</b> 260 gr. Grilled and served with scalloped potatoes & red wine sauce.	<b>\$490</b>
<b>FILET MIGNON</b> 250 gr. Accompanied by seasonal mashed potatoes, baby vegetables, & wine sauce.	<b>\$480</b>
<b>ARRACHERA</b> 250 gr. Grilled and served with guacamole, beans, spring onions, & mini quesadillas.	<b>\$360</b>
<b>STUFFED CHICKEN</b> 220 gr. Chicken breast stuffed with dried fruits and mozzarella cheese. Served with seasonal mashed potatoes, grilled vegetables, & raspberry sauce.	<b>\$340</b>

## OVEN-BAKED PIZZA

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<b>MARGHERITA</b> Mozzarella cheese, fresh basil, & pomodoro sauce.	<b>\$220</b>
<b>PEPPERONI</b> 120 gr. Pepperoni, mozzarella cheese, & pomodoro sauce.	<b>\$220</b>
<b>VEGETARIAN</b> Mushrooms, onion, zucchini, pepper, mozzarella cheese, & pomodoro sauce.	<b>\$240</b>
<b>FOUR CHEESE</b> 200 gr. Blue cheese, ricotta, parmesan and mozzarella.	<b>\$240</b>
<b>CARNIVORE</b> 200 gr. Mozzarella cheese, spicy salami, chorizo & peperoni.	<b>\$240</b>
<b>SHRIMP</b> 160 gr. Mozzarella cheese, sautéed shrimp, red onion, & grilled pineapple.	<b>\$320</b>
<b>PORK BELLY</b> 150 gr. Mozzarella cheese, pork belly, xnipec, avocado, & cilantro.	<b>\$240</b>
<b>PESTO</b> Mozzarella cheese, serrano ham, pesto sauce, & cherry tomatoes.	<b>\$260</b>

## DESSERT

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<b>TIRAMISÚ</b> Ladyfingers soaked in coffee with mascarpone cheese cream & flavored with cocoa.	<b>\$210</b>
<b>BASALTO BROWNIE</b> Homemade brownie served with mixed berries and vanilla ice cream.	<b>\$185</b>
<b>CHOCOLATE TRUFFLES</b> Fried truffles served with walnut crumble and guava compote.	<b>\$160</b>
<b>CRÈME BRÛLÉE</b> Traditional crème brûlée served with mixed berries.	<b>\$180</b>
<b>ARTISANAL ICE CREAMS</b> *Choco-mint *Pasion fruit *Coconut	<b>\$140</b>