

Desayunos

Bowl de fruta mixta, granola, yogurt, miel de jamaica **\$180**

Avena, frutos rojos, plátano, chia, nuez, linaza, jarabe de agave **\$220**

Pan francés, compota de guayaba, frutos rojos, crema de cardamomo **\$245**

Toast de aguacate, hojas verdes, tocino, huevo frito **\$220**

Croc Madame, jamón, queso, ensaladilla y salsa de quesos **\$290**

Enmoladas de pollo, semillas, plátano macho, cebolla, crema, ajonjolí **\$260**

Chilaquiles verdes, pollo, chicharrón, queso, crema y cebolla **\$240**

Huevos rancheros, tortilla frita, frijoles, salsa de jitomate con chipotle **\$205**

Enchiladas del huerto, vegetales, queso gratinado **\$220**

Huevos al gusto (jamón, chorizo, tocino, mexicana) **\$190**

Quesadillas de huitlacoche, epazote, queso oaxaca y salsa tatemada **\$195**



Breakfast

Mixed fruit bowl, granola, yogurt, hibiscus honey **\$180**

Oats, berries, banana, chia, walnuts, flaxseed, agave syrup **\$220**

French toast, guava compote, berries, cardamom cream **\$245**

Avocado toast, green leaves, bacon, fried egg **\$220**

Croc Madame, ham, cheese, salad, and cheese sauce **\$290**

Chicken enmoladas, seeds, plantain, onion, cream, sesame **\$260**

Chicken enmoladas, seeds, plantain, onion, sour cream, sesame seeds **\$240**

Huevos rancheros, fried tortilla, beans, chipotle tomato sauce **\$205**

Enchiladas, spinach, mushrooms, potato, melted cheese **\$220**

Any style eggs (ham, chorizo, bacon, Mexican) **\$190**

Quesadillas with huitlacoche, epazote, oaxaca cheese and grilled sauce **\$195**

