

Casero

RESTAURANT

HARVEST & FRUITS

SEASONAL FRUIT PLATE \$13.00
Honey and Lemon Segments

LOCAL PAPAYA \$13.00

Cottage Cheese and Ginger
Honey

OATMEAL \$13.00

Granny Smith Apple and
Berries

GREEK YOGURT, \$13.00
BERRIES &
GRANOLA PARFAIT

ACAÍ BOWL \$15.00

Banana, Berries, Kiwi, Coconut,
Almond and Chia Pudding

CEREALS \$8.00
FAVORITES (Glass of milk 220ml)

PANCAKES & BAGELS...

FLUFFY \$16.00

JAPANESE
PANCAKES (2 pcs)
Yuzu Curd, Maple Syrup,
Cacao Powder

BAGEL WITH \$23.00

GRAV LAX
SALMON (140g)

Cream Cheese, Capers, Tomato
and Mix Greens

CASERO \$16.00

FRENCH TOAST (3 pcs)

Spiced Sugar, Mascarpone
Mousse, Berries Compote

BUTTER MILK \$15.00

PANCAKES (3 pcs)

THE BAKE

HOMEMADE \$7.00

TOAST BREAD (2 pcs)

White or Gluten Free, Whole Grains &
Seeds, Farm Butter and Organic Honey

PASTRIES (2 pcs) \$7.00

Croissant, Chocolatin, Cinnamon
Roll, Mexican Concha

THE EGGS

CONTINENTAL \$22.00

Seasonal Fruit, Bread, Juice, Choice
of Coffee or Tea

ANY STYLE EGGS 2 eggs \$23.00

with choice of toast, egg whites available

Scrambled, Fried or Poached Served
with Roasted Potatoes and Cherry
Tomatoes

OMLETTE 3 eggs \$25.00

choice of three ingredients

Spinach, Bell Pepper, Tomato, Red Onion,
Mushroom, Jalapeño, Mozzarella Cheese,
Applewood Bacon, Chorizo, Goat Cheese

Additional Ingredient \$3.00

BENEDICT \$21.00

Poached Eggs (2 pcs)
Canadian Bacon (40g), Toasted
English Muffin, Hollandaise Sauce

AVOCADO TOAST \$20.00

Arugula, Roasted Tomatoes, Ricotta Cheese
and Two Poached Eggs

CASERO FAVORITES

RED OR GREEN \$22.00
CHILAQUILES

with fried or scrambled eggs (2 pcs)
Cotija Cheese, Sour Cream, Avocado and
Refried Beans

Enhance your chilaquiles, choose:

Chicken Breast (120g) \$7.00

Pork Chorizo (120g) \$6.00

Vegan Chorizo (120g) \$6.00

Beef Steak (120g) \$11.00

RANCHEROS' EGGS \$20.00

Sunny Side Up Eggs (2 pcs) Corn
Tortilla, Refried Beans and Hoja
Santa

BAJA BURRITO \$23.00

Scrambled Eggs (2 pcs) with
Machaca (80g) Mozzarella,
Black Beans and Guacamole

BREAKFAST TACOS \$20.00

Bao Tortilla Scrambled Eggs (2 pcs)
Pico de Gallo and Avocado

MUSHROOMS \$23.00

ENCHILADAS

Sweet Guajillo Sauce, Poached Eggs (2 pcs)
Hollandaise Sauce and Mozzarella
Cheese

SIDES

Applewood Bacon (30g) \$7.00

Turkey Breast (40g)

Chicken Sausage (90g)

Breakfast Sausage (90g)

Fresh Fruit \$5.00

Fresh Berries / Slice of Banana

Slice of Avocado / Country Potatoes

BEVERAGES

COLD PRESSED \$8.00

JUICES 220 ml

Orange, Grapefruit or Carrot

GREEN SUNSHINE \$9.00
SMOTHIE

Spinach, Green Apple, Cucumber,
Coconut Water and Basil

GOOD BERRY \$9.00
MIX OF BERRIES

Red Apple, Beet and
Orange Juice

WAKE UP \$9.00

Carrot Juice, Pineapple,
Pear, Apple and Mint

BLEND SELECTION \$7.00
OF VERACRUZ AND
CHIAPAS ORGANIC

COFFEE Caffeinated or
Decaffeinated (220ml)

ESPRESSO 75 ml \$7.00

DOUBLE
ESPRESSO 150 ml \$9.00

ARTE + LATTE

Café Latte (220 ml) \$9.00

Cappuccino (220 ml) \$9.00

Iced Coffee (220 ml) \$9.00

Cold Brew (600 ml) \$10.00

ARTISAN \$8.00

WHOLE LEAF TEA

BY TESIS 220 ml

Chamomile

Green Tea (citrus sencha)

Forest Red Fruits

Masala Chai (black tea)

English Breakfast (black tea)

HOT SPECIALITIES \$10.00

Drip Coffee (450 ml)

French Press (60 ml)

Casero Hot Chocolate (220 ml)

100% Mayan Cocoa

Prices are in US dollars, 16% local tax and a 15% service charge are included

Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of foodborne illness

For payments in national currency please consult valid exchange rate at front desk