



HARVEST & FRUITS

SEASONAL FRUIT PLATE	USD
Honey, and lemon segments	\$19
LOCAL PAPAYA	\$18
Cottage cheese, almond flakes, and ginger honey	
OATMEAL	\$16
Green apple, and berries	
GREEK YOGURT	\$18
Berries, and granola parfait	
AÇAÍ BOWL	\$22
Banana, berries, kiwi, coconut, almond, and chia pudding	
CEREALS	\$8
Glass of milk 220 ml, corn flakes or frosted flakes	

SWEET TREATS

WAFFLE	\$23
Berries, banana, whipped cream, and chocolate syrup	
CASERO FRENCH TOAST <i>(3 pcs)</i>	\$26
Cinnamon sugar, mascarpone mousse, and berries compote	

BUTTER MILK PANCAKES *(3 pcs)*

\$22

THE BAKE

HOMEMADE TOAST BREAD <i>(3 pcs)</i>	\$8
White, gluten free or whole grains and seeds, farm butter, and homemade jams	
PASTRIES <i>(1 pc)</i>	\$6
Croissant, chocolatin, cinnamon roll, and Mexican concha	

FROM THE FARM

AMERICAN BREAKFAST	\$40
Any style eggs, <i>(2 eggs)</i> served with Bacon, <i>(2 pcs)</i> sausages, <i>(2 pcs)</i> cherry tomatoes, Toast, and table side of roasted potatoes or seasonal fruit, coffee, or tea <i>(no specialties)</i> fresh juices <i>(no smoothies)</i>	
ANY STYLE EGGS <i>(2 eggs)</i> <i>with choice of toast (2 pcs)</i>	\$23
Scrambled, fried or poached, served with roasted potatoes, and cherry tomatoes	
OMELETTE <i>(3 eggs)</i> <i>To Choose Three Ingredients:</i>	\$24
Spinach, bell pepper, tomato, mushroom, red onion, jalapeño, mozzarella cheese, applewood bacon, and chorizo <i>Additional Ingredient \$3</i>	

BENEDICT	USD
Poached eggs <i>(2 pcs)</i> Canadian bacon <i>(40 g)</i> , spinach, toasted English muffin, and Hollandaise sauce	\$26

AVOCADO TOAST	\$25
Arugula, roasted tomatoes, ricotta cheese, and two poached eggs	

VEGAN AVOCADO TOAST	\$23
Spinach, sauteed mushrooms, and mix greens	

CASERO FAVORITES

RED OR GREEN CHILAQUILES	\$22
<i>with fried eggs (2 pcs) cotija cheese, sour cream, avocado, and refried beans</i> <i>Enhance your chilaquiles:</i>	
Chicken breast <i>(60 g)</i>	\$6
Pork chorizo <i>(60 g)</i>	\$6
Vegan chorizo <i>(60 g)</i>	\$6
Flank steak <i>(60 g)</i>	\$8

RANCHERO’S EGGS	\$23
Sunny side up eggs <i>(2 pcs)</i> Corn tortilla, and refried beans with mozzarella	

DRY BEEF MACHACA	\$24
Scrambled eggs mexican style <i>(2 pcs)</i> with machaca <i>(80 g)</i> refried beans, flour tortilla, and avocado	

BREAKFAST TACOS	\$22
Bao tortilla, scrambled eggs <i>(2 pcs)</i> pico de gallo, avocado, and jalapeño sauce	

HUARACHE	\$22
Thick corn tortilla topped with grilled skirt steak, refried beans, Mexican sauce, tatemada sauce, lettuce, cotija cheese, avocado, 1 fried egg	

BAGEL WITH GRAVLAX SALMON <i>(120 g)</i>	\$21
Cream cheese, capers, tomato, onion and mixed greens, and citrus vinaigrette	

MEXICAN BREAKFAST BOWL	\$23
Scrambled egg, crisp corn tortilla, black beans, sauted spinach, tomato, grilled panela cheese, avocado	

SIDES

Applewood bacon <i>(30 g)</i>	\$6
Turkey breast <i>(40 g)</i>	\$6
Chicken sausage <i>(90 g)</i>	\$8
Breakfast sausage <i>(90 g)</i>	\$7
Fresh fruit or Fresh Berries	\$8
Banana	\$3
Avocado	\$5
Roasted Potatoes	\$6
Spicy sauces	\$1.5

COFFEE AND TEA INCLUDED IN BREAKFAST

Prices are in US dollars, prices in MXN are an approximate of the exchange rate, local tax 16% 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 the front desk