

Casero

RESTAURANT

FRESH START

SEASONAL FRUIT PLATE	\$12.00
HALVED RUBY (150g) RED GRAPEFRUIT	\$10.00
BIRCHER- MUESLI	\$14.00
Green apple, coconut milk, almonds, red fruits	
GREEK YOGURT, BERRIES & GRANOLA PARFAIT	\$13.00
OATMEAL & QUINOA	\$12.00
Braised banana, raisins, amaranth palanqueta	
ORGANIC BREAKFAST CEREALS (Glass of milk 220ml)	\$11.00

COMPLETE BREAKFAST

CONTINENTAL BREAKFAST	\$22.00
Includes pastry basket, plate of fruit choice of coffee or tea	
ENGLISH BREAKFAST	\$26.00
Two eggs any style, smoked bacon, grilled tomatoes, pork sausage, sautéed mushrooms	
choice of toast bread and tea	
AMERICAN BREAKFAST	\$26.00
Two eggs any style a choice of bacon (30g), pork sausage (50g), black forest (40g), turkey breast(40g), country Potato with herbs	
Includes juice and choice of coffee or tea (220ml)	

PANCAKES & BAGELS...

FLUFFY JAPANESE PANCAKES (3pz)	\$17.00
Salty miso maple syrup, cacao bean powder	
BAGEL WITH HOUSE CURED SMOKED SALMON (120g)	\$22.00
Whipped crème fresh, capers, hard boiled quail egg 3pz, tomato compote	
PAIN AU LAIT FRENCH TOAST (2pz)	\$18.00
3 leches sauce, preserved strawberry, cacao nibs & nuts	
BUTTER MILK PANCAKES (3pz)	\$16.00

OMELETTES

with choice of toast, egg whites available

DESIGNER OMELETTE	\$20.00
Choice of three ingredients Spinach, bellpepper, tomato, red onion, mushroom, jalapeño, mozzarella cheese, applewood bacon, chorizo, goat's milk cheese	
Additional ingredient	\$2.00
FRENCH WHITE OMELETTE (100ml)	\$22.00
Herbs baked tomatoes, sautéed spinach, farm goat cheese	
MUSHROOM & TRUFFLE OIL OMELETTE	\$28.00
Parmesan toast, asparagus, lemon oil	

CASERO FAVORITES

BENEDICT	\$23.00
Poached eggs (2pz) Canadian bacon(40g), toasted English muffin hollandaise sauce	
RICOTTA AVOCADO TOAST (1pz)	\$21.00
Pan tomato, arugula, citrus oil & poached egg on top	
RED OR GREEN CHILAQUILES	\$19.00
Cotija cheese, sour cream, avocado	
Enhance your chilaquiles choose	
Short Rib Birria (120g)	\$7.00
Pork Chorizo (100g)	\$5.00
Vegan Chorizo (100g)	\$5.00
Carnitas (120g)	\$6.00
RANCHERO 'S	\$20.00
Sunny side up eggs (2pz) crispy tortilla, fried beans, grilled avocado	

DRY BEEF MACHACA	\$23.00
Scrambled eggs (2pz) with sofrito machaca (80g) black beans, handmade flour tortilla	

BAKERY

HOMEMADE TOAST BREAD (3pz)	\$7.00
White or gluten free, whole grains & seeds, farm butter, organic honey	
PASTRIES (2pz)	\$6.00
Croissant, chocolatín, cinnamon roll, mexican concha	

SIDES

Smoked Bacon (30g)	\$7.00
Grilled Hanger Steak (130g)	
House Made Chorizo (100g)	
Turkey Breast (40g)	
Breakfast Sausage (Pork Or Chicken) (90g)	
Fresh fruit	\$5.00
Fresh berries / Slice banana	
Slice avocado / Country potatoes	

BEVERAGES

FRESH SQUEEZED JUICE 220ml	\$7.00
Orange, Grapefruit, and carrot	
GREEN SUNSHINE SMOTHIE	\$7.00
Kale, green apple, cucumber, coconut water, lime juice and basil	
GOOD BERRY MIX OF BERRIES	\$7.00
Red apple, beet juice ginger, orange juice	
WAKE UP	\$7.00
Carrot juice, pineapple, pear, watermelon, wheatgrass and mint	
BLEND SELECTION OF VERACRUZ AND CHIAPAS ORGANIC COFFEE	\$7.00
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 WHOLE LEAF TEA BY TESIS 220 ml	\$8.00
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