



LA PALOMA

SABORES *de* MÉXICO

BREAKFAST



## FRUITS & BOWLS

- Papaya Order ..... \$ 105  
Papaya portion, lime and mint.
- Fruit Bowl ..... \$ 125  
Tropical fruits: pineapple, papaya, watermelon, kiwi, strawberry, blackberry and coconut.
- Seasonal Fruit ..... \$ 125  
Mix of fruits, greek yogurt, apple puree, honey bee and mexican muesli seeds.
- Parfait Yogurt ..... \$ 125  
Creamy greek yogurt, chia seeds, passion fruit and berries.



## CHILAQUILES

- Estrella del Mar Chilaquiles ..... \$ 195  
Tortilla chips soaked in red adobo sauce with chilorio, sour cream, cured mexican cheese and avocado.
- Mole Chilaquiles ..... \$ 195  
Tortilla chips soaked in traditional mole poblano topped with shredded chicken, red onion, avocado, sour cream and dry mexican cheese.
- Poblano Chilaquiles ..... \$ 185  
Tortilla chips soaked in poblano green sauce with sauted vegetables and shredded chicken.
- Green Nata Sauce Chilaquiles ..... \$ 180  
Tortilla chips soaked in green sauce and heavy cream, topped with cured mexican cheese, red onion, avocado and a touch of cilantro.
- Red Chilaquiles ..... \$ 180  
Tortilla chips soaked in red sauce topped with shredded chicken, sour cream, cure mexican cheese and avocado.



## MOLLETES

- Plain Molletes ..... \$ 145  
Open sandwich with refried beans and melted cheese served with mexican sauce.
- Avocado Molletes ..... \$ 155  
Artesian open bread spread with guacamole, baby spinach and melted goat cheese, sided with mexican sauce.
- Chorizo Molletes ..... \$ 155  
Cheesy open-faced refried bean sandwich with chorizo, sided with mexican sauce.



## THE SINS

- Mazatlán Style Breakfast ..... \$ 195  
Roast beef, chilorio (Sinaloa style pork meat), machaca (shredded beef dried meat) and refried beans sided with fresh cheese.
- Pork Belly Tacos ..... \$ 155  
Pork belly confit tacos served with traditional red onion and avocado.
- Pork Rind Quesadilla ..... \$ 115  
Filled with Oaxaca cheese style and pork rind stewed in mexican red sauce.
- Green Pipián Enchiladas ..... \$ 185  
Fried corn tortilla stuffed with chicken and bathed in green pipian (pumpkin seed sauce).
- American Breakfast ..... \$ 280  
Orange juice or coffee or seasonal fruit platter. Eggs: omelette, scramble or fried (ham/bacon/mushroom/vegetables).



## From THE FARM

- Mazatlán Style Eggs ..... \$ 180  
Omelette filling with shrimp, Chihuahua and chipotle cheese sauce.
- Chef's Style Eggs ..... \$ 195  
Sauteed of mushrooms, bacon, garlic and spinach on rustic bread sauced with béchamel and fried egg on top with truffle oil.
- Spanish-Style Eggs ..... \$ 185  
Fried eggs on rosemary baked potato with sauted red peppers with serrano ham toast.
- Eggs Any Style ..... \$ 135  
Scramble or fried eggs with ham, mexican style, peppers, tomatoes, spinach or machaca.



## TOASTS, CROQUES & MORE

**Avocado Toast** ..... \$ 175  
Artisan bread toast with avocado, cherry tomatoes and poached eggs.

**Eggbun** ..... \$ 185  
Brioche bread, Canadian bacon, emmental cheese, caramelized onion dip with confit tomatoes and bacon.

**Croque Madame** ..... \$ 185  
Ham and melted cheese sandwich, topped with bechamel and a fried eggs on top.

**Salmon Bagel Sandwich** ..... \$ 195  
Parmesan bagel filled with homemade salmon gravlax, cream cheese, garnished with capers, red onion and boiled egg.

## SWEET MORNING

**Waffle** ..... \$ 175  
Waffle topped with vanilla chantilly, strawberry, blackberries and honey.

**French Toast** ..... \$ 175  
Brioche dipped in sweet mixture and wallowed in sugar and cinnamon mixture, cream cheese chantilly and berries.

**Nutella French Toast** ..... \$ 185  
Brioche dipped in sweet mixture filled with Nutella and wallowed in sugar and cinnamon mixture, wipped cream, berries and chocolate.

**Hot Cakes** ..... \$ 175  
Pan cakes with wipped cream, oatmeal and mexican seeds crumble, maple syrup and berries.

**Peanut Butter French Toast** ..... \$ 185  
Brioche filled with peanut butter, wallowed in sugar and cinnamon mixture, wipped cream and berries.

**Bread Basket / 3 pc.** ..... \$ 70  
Variety to choose: cinnamon rolls, croissant, conchas, palms, chocolate bread, cubiletes, moñitos and tutis.

## JUICES

**Emergen C-Trus** ..... \$ 95  
Orange juice, grapefruit, lime and a shot of fresh ginger, sweeted with honey.

**Seasonal Juice** ..... \$ 95  
Made with real fruit, choose between: mango, guava, strawberry, papaya, cantaloupe, watermelon, pineapple or tomato.

**Orange Juice** ..... \$ 85  
Traditional glass of sweet orange juice.

**Grapefruit Juice** ..... \$ 85  
Traditional glass of sweet orange juice.

**Convencional Green Juice** ..... \$ 85  
Orange juice grinded with parsley, spinach and pineapple.

## SMOOTHIES

**Digestive** ..... \$ 95  
Yogurt, strawberry, papaya and pecans.

**Tropical** ..... \$ 85  
Pineapple, mango and passion fruit smothie with Greek yogurt and coconut, topped with maca root powder.

**Sweet Passion** ..... \$ 95  
Strawberry and raspberry smoothie made with yogurt and chia seeds, topped with pink pepper.

**Cocoa Lovers** ..... \$ 95  
Milk smoothie with peanut butter, banana and cocoa, topped with cacao nibs and cinnamon.

## BEVERAGES

**Regular Coffee** ..... \$ 65

**Tea** ..... \$ 65  
Black, chamomile tea or green tea.

**Hot Chocolate** ..... \$ 75

Nuestros precios están cotizados en pesos mexicanos e incluyen el 16% de impuesto al Valor Agregado (IVA) legal. Los pesos de las porciones de los platos principales representan el peso de la proteína antes de cocinarla. Los productos elaborados con huevo, pescado y carne crudos o semicrudos se consumen por cuenta y riesgo del comensal. Todas nuestras bebidas alcohólicas se sirven con una medida de 42 ml (1.4 oz) por vaso y se pueden servir con un refresco de 355 ml (12 oz).





 **OSÉ  
LAZCARRO**  
CHEF

 **LAPALOMA**  
SABORES DE MÉXICO

**Los Delfines**  
MEXICO

*Court Yard*  
HOTEL

*Burgfoot Bar*