

BREAKFAST MAIA

PRICES IN MEXICAN PESOS

SWEET

DISH OF FRUIT \$190

Seasonal selection of the day accompanied by granola and yogurt.

JAR OF OVERNIGHT OATS \$230

Hydrated oats in coconut milk with chia served with strawberries, pistachios, almond butter and cocoa nibs.

FRENCH TOAST \$260

Brioche bread soaked in vanilla milk accompanied by almond butter, guava jam, cocoa nibs and vanilla ice cream.

HOTCAKES \$210

Accompanied by maple syrup, almond butter, banana, Nutella, strawberries and guava jam. *With bacon \$250*

EGGS

EGGS OF YOUR CHOICE \$230

Served with salad, roasted potatoes, refried beans and handmade tortillas.

CAZUELA EGGS \$240

2 poached eggs served over refried beans, bathed in red sauce sauce, sour cream, fresh cheese, avocado, pickled onion and sausage from Valladolid accompanied by handmade tortillas.

BLACK FIORE EGGS \$265

My version of the classic Benedict eggs: two poached eggs served on sourdough bread, spinach and black hollandaise sauce (painted with black recado), arugula salad with crispy bacon and roasted potatoes.

Vegetarian option without ham and bacon \$220

CROQUE MADAME EGGS \$260

Poached eggs on toast with béchamel, bacon and gouda cheese, served with salad and sweet mustard dressing.

CRACKED EGGS \$260

French fries with serrano ham or bacon, topped with two scrambled eggs and served with toasted bread.

SWEET BREAD

CROISSANT \$135

Served with guava jam and butter

PAIN AU CHOCOLAT \$110 *Served hot*

SAVOURY

ENCHILADAS / ENFRIJOLADAS (3 pieces)

Choose a filling: Egg \$250 | Chicken \$310
Cheese \$250 | Vegetables \$245

Four pieces; choose your filling and sauce.

Served with fresh herbs, fresh cream, pickled onions with lemon and Valladolid sausage.

Sauce of your choice: Green, red, mole or beans.

QUESADILLAS

Choose a filling: Mushrooms \$130

Cochinita \$150 Mushrooms Cochinita \$140

Chorizo \$140 Vegan Chorizo \$140

Chicken \$165 Nopales \$110

Prepared with regular cheese (Oaxaca cheese) served with mole and mashed avocado.

With vegan cheese +\$15

CHILAQUILES \$190

Select the sauce: Green | Red | Mole

Served with fresh herbs, sour cream, sliced radish, julienned red onion and avocado.

With Egg \$240 | Chicken \$260 | Pork belly \$280

TOFU WITH CHORIZO \$250

Scrambled and accompanied by roasted tomatoes, leafy salad, toasted bread and house beans.

AVO TOAST \$210

Toasted sourdough bread with mashed avocado, yellow lemon, cherry tomato, broken chili and olive oil.

With Egg \$245 | Serrano ham \$250

Sautéed mushrooms \$240 | Goat cheese \$245

MOLLETES \$150

Two pieces of toasted bread with refried beans, gratin gouda cheese accompanied with pico de gallo.

With Chicken \$180 | Chorizo \$175 | Pork belly \$180

Ham \$175 | Cochinita pibil \$180

EXTRAS

Fries \$195

Pita bread \$30

Goat cheese \$40

Avocado \$60

Crudités \$40

Blue cheese \$40

Toasted bread \$40

Vegetables \$40

Yogurt \$30

Rice \$50

Salad \$70

Granola \$30

Beans \$40

Manchego cheese \$40

Nutella \$40

Bacon \$70

Panela cheese \$40

We work with seasonal products therefore ingredients may vary.

VEGETARIAN 

GLUTEN FREE 

VEGAN 