

BREAKFAST	SEAFOOD GRILLE	PESOS/USD APPROX
Fresh Fruit Bowl or Plate 🖫		\$172/9
Seasonal fruit, Your choice of pineapple, cantaloupe, honeydew melon, papaya, apple, banana, pear, mango		
Fresh Berries 🖲 Seasonal berries,	with yogurt & granola	\$195 / 11
Overnight Oats		\$180/10
Coconut milk, banana, walnut, chia, fig		
Rolled Oats Oatmeal W/banana,	cinnamon, berries	\$150 / 8
Traditional Waffles Seasonal fruit	, Whipped cream	\$195 / 10
Waffleggs		\$234/13
Scrambled eggs over Belgian waffle, apple smoked bacon, parmesan cheese, maple syrup		
Black Forest Waffles		\$234/13
Chocolate sauce, Nutella, apple smoked	bacon, strawberries	
BAKERY DELIGHTS		
Cinnamon Roll		\$195 / 11
7 Seas French Toast		\$195 / 11
Homemade baguette, flambé fruit, cinr	namon	
Traditional French Toast		\$195 / 11
Seasonal fruit, toasted almond, homem	ade bread, cinnamon, syrup	
Sesame Bagel		\$258/14
Salami, burrata cheese, avocado, raspbe	erries, homemade bagel	
Breakfast Pizza		\$500/27
2 poached eggs, apple smoked bacon, tomato sauce, mushroom, arugula, basil, spinach, manchego Cheese		
Avocado Toast Homemade loaf br	ead, bacon	\$195 / 11
Choice of salmon or eggs, or Caprese so	alad	\$279 / 15
Eggs Benedict		\$279 / 15
2 poached eggs, Hollandaise sauce, English muffin, choice of Norwegian smoked salmon or Canadian bacon, asparagus		
7 SEAS FAVORITES		
Pancakes Topped w/ Rancher Applewood bacon, butter, honey	o Cream Cheese & Apple	es \$195/11
Pancakes With seasonal fruit		\$195 / 11
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Avocado Corn Tostada (*) Corn testado evacado salman fried agas mived salad micrograpa		\$258 / 14
Corn tostada, avocado, salmon, fried eggs, mixed salad, microgreen **S279 / 15**		
	acon coaconal fruit house notate	\$279 / 15
2 Eggs, 2 dollar pancakes, applewood bacon, seasonal fruit, house potatoes Omelet or Scramble (Choose 4 Ingredients) \$279/15		
	_	\$279 / 15
Applewood bacon, Canadian bacon, chorizo, machaca, pork sausage, Monterey jack cheese,		

spinach, mushroom, tomatoes, onion, bell peppers, house potatoes



PESOS/USD APPROX

Energy Bowl 🕸

\$258 / 14

Organic baby lettuce, avocado, applewood bacon, pear, sesame seed, roasted corn tortilla, 2 poached eggs, basil vinaigrette

Eggs in the Pan 🕸

\$258 / 14

2 poached eggs, homemade beef chorizo, criolla sauce, beans, green peas, tortilla chips

Spanish Chorizo & Spinach Omelet 🕸

\$279 / 15

Spanish chorizo, mozzarella cheese, spinach, house potatoes

Frittata Classica 🔮

\$258 / 14

Eggs, feta cheese, spinach, cherry tomatoes, house potatoes

Extras \$107 / 6

Seasonal fruit, homemade granola, natural organic yogurt, seasonal fruit yogurt, english muffin, toast, toasted baguette, sweet bread, Canadian bacon, applewood bacon, pork sausage links, smoked salmon, eggs(2), avocado, house potatoes, hash browns.

MEXICAN SELECTIONS

Scrambled Eggs Mixed w/ Chilaquiles 🕸

\$258 / 14

2 eggs mixed with tortilla chips, ranchera sauce, panela cheese, cilantro, and onion

Chilaquiles 🕸

\$258 / 14

Tortilla chips, green or mole sauce, Monterey jack cheese, sour cream, egg or chicken strips, avocado, onion, cilantro

Machaca Beef with Eggs 🕸

\$279 / 15

Machaca shredded beef, poblano pepper, onion, avocado, mayocoba beans, panela cheese, corn quesadilla

Sinaloa Style Burrito

\$279 / 15

2 eggs, machaca shredded beef, avocado, panela cheese, black beans, mixed salad, microgreen

Chicken Enchiladas 🏶

\$258 / 14

Chicken breast, green, red or poblano sauce, avocado, corn, cilantro, sour cream, manchego cheese, mayocoba beans

Huevos Rancheros 🕸

\$258/14

Sunny eggs, corn tortilla, ham, salsa ranchera, avocado, mayocoba beans

A la Mexicana Scrambled Eggs 🕸

\$236 / 13

Scrambled eggs, onion,tomatoeserrano pepper, avocado, mayocoba beans

Executive CHEF ALEJANDRO RODRIGUEZ PONCE

GLUTEN FREE – We use fresh seasonal fruit, eggs & chicken from organic, free-range chicken. Granola, chorizo, & our breads are homemade. Most vegetables are from Miraflores town area. 16% Tax is not included in prices - We accept Visa, & MasterCard only. Our menu prices are based in pesos. For illustration purposes, we calculated approximate prices in dollars by using a fixed rate of 18.5 pesos x dollar. However, the peso/dollar exchange rate fluctuates daily. For an applicable exchange rate if paying in dollars please consult your waiter. Breakfast is served from 7:00 to 11:30 am. *Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.