

DESAYUNOS ALAYA

7:30 AM - 12:00 PM

BOWL DE CHÍA \$280

Leche de coco, nueces, fresa, mango, banana con una pizca de miel y canela.

HOT CAKES ORGANICOS \$220

Con compota de frutas y miel de maple. Elija entre tradicionales o libre de gluten.

AVENA ORGANICA \$200

Avena orgánica con fruta fresca local. Elija entre leche de vaca, coco o almendra.

PAN FRANCÉS \$240

Con compota de frutas y miel de maple.

TOSTADAS DE AGUACATE \$310

Tostada de trigo integral artesanal, aguacate, huevos pochados, chile quebrado y cebollín.

FRUTA FRESCA \$260

Selección de fruta fresca de temporada, acompañada de yogurt y granola.

HUEVOS RANCHEROS \$240

Huevos, tortilla, frijoles, queso fresco, salsa ranchera, aguacate, cebolla curtida, crema y cilantro.

CHILAQUILES \$250

Salsa verde o roja ranchera, queso fresco, aguacate, cilantro, crema y cebolla. * Agrega proteína \$.

ALAYA TOAST \$295

Queso de cabra, salmón, champiñones, huevo duro y un toque de pesto.

HUEVOS ALAYA \$295

Huevos, pan tostado, queso de cabra, espinacas, tomate, albahaca, salsa pesto y queso parmesano.

HUEVOS AL GUSTO \$250

Revueltos, pochados, omelette o fritos. Con papa de desayuno, tomate, pan tostado y ali oli.
Elige 1: jamón, tocino, chorizo o queso.
Elige 2: chaya, tomate, champiñones, aguacate o cebolla.

TORTA MEXICANA \$250

Pan telera con dos huevos, tocino, aguacate, tomate, frijoles refritos, manchego con chiles en vinagre.

BURRITO ALAYA \$275

Huevo revuelto con cebolla caramelizada, manchego, frijoles refritos, aguacate, lechuga, con pico de gallo y guacamole.

QUESADILLAS \$230

Quesadillas mexicanas clásicas con queso manchego, acompañadas con una guarnición pequeña de guacamole y pico de gallo. Tortilla de maíz o harina. * Agrega proteína \$.

ADICIONALES / EXTRAS

Espinacas / Spinach	\$70
Aguacate / Avocado	\$70
Champiñón / Mushrooms	\$70
Fruta / Fruit	\$105
Huevo / Egg	\$35
Jamón / Ham	\$100
Queso de Cabra / Goat Cheese	\$80
Queso Manchego / Manchego Cheese	\$80
Tocino / Bacon	\$100
Vegetales del Día / Today's Vegetables	\$80
Granola de Autor / Home Made Granola	\$100
Pan Tostado / Toast	\$60
Papas de Desayuno / Breakfast Potatoes	\$70
Yogurt Natural / Natural Yoghurt	\$65



ALAYA BREAKFAST

12:00 PM - 6:00 PM

CHIA BOWL

\$280

Coconut milk, toasted nuts, strawberries, mango, caramelized banana, honey, cinnamon & mint.

ORGANIC PANCAKES

\$220

With fruit compote and maple syrup.
Choose between traditional or gluten free.

ORGANIC OATS

\$200

Organic oats & seasonal fruit.
Choose between regular milk, coconut or almond.

FRENCH TOAST

\$240

With fruit compote and maple syrup.

AVOCADO TOAST

\$310

Whole wheat toast, covered with avocado, poached fresh eggs, chili flakes and chives.

FRESH FRUIT

\$260

Selection of fresh seasonal fruit, served with yogurt and granola.

RANCHERO EGGS

\$240

Eggs, tortilla, beans, local fresh cheese, avocado, pickled red onion, cream and cilantro.

CHILAQUILES

\$250

Green sauce or red ranchera sauce, fresh cheese, avocado, coriander, cream and onion.

*Add protein \$.

ALAYA TOAST

\$295

Goat cheese, salmon, mushrooms, hard-boiled egg and a touch of pesto.

ALAYA EGGS

\$295

Eggs, toasted bread, goat cheese, spinach, tomato, basil, pesto sauce and parmesan cheese.

EGGS AS YOU LIKE THEM

\$250

Scrambled, omelette, poached or fried.
With breakfast potato, tomato, toast and ali oli.
Choose one: ham, bacon, chorizo or cheese.
Choose two: chaya, tomato, mushrooms, avocado or onion.

MEXICAN TORTA

\$250

Telera bread with two eggs, bacon, avocado, tomato, refried beans and manchego with homemade pickled chillies.

ALAYA BURRITO

\$275

Scrambled eggs, caramelized onion, manchego, refried beans, avocado and lettuce, with pico de gallo and guacamole.

QUESADILLAS

\$230

Classic Mexican quesadillas with manchego cheese, accompanied with a small side of guacamole and pico de gallo, choice of corn or flour tortilla.

*Add protein \$.

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Alaya

BEBIDAS / DRINKS

SMOOTHIE ALAYA \$210

Naranja, papaya, maracuyá y guayaba.
Orange, papaya, passion fruit and guava.

FRUITY TOOTY \$210

Fresa, mango, piña y naranja.
Strawberry, mango, pineapple and orange.

SUNNY TULUM \$210

Naranja, toronja y limón.
Orange, grapefruit and lime.

GREEN DREAM \$210

Pepino, menta, coco, stevia y limón.
Cucumber, mint, coconut, stevia and lime.

BERRY MANGO \$210

Mango, fresa y coco.
Mango, strawberry and coconut.

PICHUCA \$210

Piña, pepino, chaya y nopal.
Pineapple, cucumber, chaya and nopal.

PASSION \$210

Fresa, plátano, maracuyá y naranja.
Strawberry, banana, passion fruit and orange.

JUGO FRESCO / FRESH JUICE \$120

Naranja, toronja, piña, melón, sandia, papaya, mango, jamaica, maracuyá.
Orange, grapefruit, pineapple, melon, watermelon, papaya, mango, hibiscus, passion fruit.

AGUA NATURAL / STILL WATER \$140

AGUA MINERAL / SPARKLING WATER \$140

CAFÉ / COFFEE

AMERICANO \$90

ESPRESSO \$90

CAPUCCINO \$115

LATTE \$115

CAFÉ FRIO / ICED COFFEE \$110

TÉ / TEA

VERDE / GREEN \$75

NEGRO / BLACK \$75

GENGIBRE / GINGER \$75

TÉ FRIO / ICED TEA \$95

Pregunta por nuestra variedad.
Ask for different kinds.

