



AMERICAN
BREAKFAST
(*Included in some rates
and meal plans)

CONTINENTAL
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TO START YOUR DAY

OUR MENU

FRUIT PLATE

A selection of local seasonal fruits.

130 MXN

FRUIT SALAD

Fresh variety of fruits from our seasonal fruit selection, accompanied with yogurth and home made granola.

180 MXN

BERRIES GLASS

Greek yogurt with vanilla and honey, red berry coulis, fresh fruit, and artisanal granola, garnished with mint.

205 MXN

CITRICS YOGURT

Greek yogurt with infused agave honey, orange and lime zest, and seasonal fresh fruit.

195 MXN

* Please refer to your reservation confirmation to check the inclusions.
Specialty coffee drinks, extra orders, dishes from other menus, and any changes or substitutions are not included.



[BREAKFAST]

SWEET
TEMPTATIONS

ORGANIC
FARM EGGS

FRENCH TOAST 240 MXN

Soft bread toasted in butter, with infused agave honey, strawberries, blueberries, banana, and fresh mint.

PANCAKES / BANANA PANCAKES 200 MXN

Fluffy, soft pancakes with a perfect golden finish and a light texture.

HOMEMADE BREAD SELECTION (4) 100 MXN

Selection of breads baked fresh every morning.

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ANY STYLE (TWO INGREDIENTS) 245 MXN

Scrambled, fried, ranch-style, poached, boiled, etc.

MAZUNTE 265 MXN

Two folded tortillas filled with scrambled eggs, chorizo, and serrano chili. Topped with a creamy bean sauce and served with avocado and fresh cheese.

ESCONDIDOS 260 MXN

Two sunny-side-up eggs served inside fried tortillas, on a bed of beans, topped with chorizo sauce, fresh cheese, and cilantro.

HOJA SANTA EGGS 255 MXN

Sunny-side-up eggs on Oaxacan hoja santa, served with tomato, grilled cheese and avocado.

CAPRESE OMELETTE 265 MXN

Organic egg omelette with fresh tomato, basil, goat cheese, and quesillo with a balsamic oil infusion and served in a roasted tomato mirror.

ZOA OMELETTE 260 MXN

Bell pepper, zucchini, red onion, spinach, mushrooms, and quesillo.

Whites only: + 50 MXN

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COMAL CORN
TRADITION

ARTISANAL
JUICES

NIXTAMAL CORN QUESADILLAS 245 MXN

Three quesadillas grilled on the comal with heirloom corn masa, filled with quesillo, epazote and chapulines.

DUO OF COMAL TETELAS 250 MXN

Nixtamalized corn tetelas filled with refried beans and fresh cheese, served over a tusta chile sauce.

CHEESE-FILLED ENFRIJOLADAS 265 MXN

Corn tortillas covered in black bean cream infused with avocado leaf, filled with fresh cheese.

SIETE CUEROS TAMAL 230 MXN

Heirloom corn masa filled with black beans, wrapped in hoja santa and steamed, served over a black bean or mole sauce.

GREEN CHILAQUILES 245 MXN

Heirloom corn tortilla chips topped with molcajete-style green salsa and confit chicken breast.

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RED VITALITY 100 MXN

Carrot, apple, beetroot, ginger and lime.

VERDECITO 100 MXN

Pineapple, green apple, fresh spinach and parsley.

SEASONAL FRUIT JUICE 95 MXN

Natural and fresh, freshly prepared with seasonally selected fruits.

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COFFEE BAR

AMERICANO	70 MXN
CAPPUCCINO*	90 MXN
LATTE*	95 MXN
ESPRESSO	70 MXN
ESPRESSO MACCHIATO*	75 MXN
DOUBLE ESPRESSO*	95 MXN
DOUBLE ESPRESSO MACCHIATO*	100 MXN
TEA CUP	55 MXN
ICED TEA LATTE*	85 MXN

*These specialities are not included in any meal plan or complimentary breakfast.

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SOMETHING ELSE...

SODA	65 MXN
PERRIER	95 MXN
BOTTLED WATER – STILL	95 MXN
BOTTLED WATER – SPARKLING	105 MXN
ZOA ELECTROLYTE WATER Mineral water with lime and salt.	95 MXN
CHOCOLATE MILK Available hot or cold.	115 MXN
GOLDEN MILK Warm milk infused with turmeric, ginger, cinnamon, and a touch of honey, creating a comforting and antioxidant-rich drink.	120 MXN

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