

CONTINENTAL  
BREAKFAST

\*Included in some meal plans

FRUIT PLATE

Choose one fruit from our seasonal selection.

HOMEMADE BREAD

Baked every morning and served with jam and butter.

AMERICANO COFFEE

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FRUIT PLATE

130 MXN

\*Included in Continental Breakfast and meal plans

Choose one fruit from our season selection to complement your breakfast.

FRUIT SALAD

180 MXN

Fresh variety of fruits from our seasonal fruit selection.

BERRIES GLASS

205 MXN

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

CITRICS YOGURT

195 MXN

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

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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.

\*This main dish is not included in any meal plan or package with meals.

TO START YOUR DAY

SWEET  
TEMPTATIONS

ORGANIC  
FARM EGGS

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

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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ARTISANAL  
JUICES

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.

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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	95 MXN
Mineral water with lime and salt.	
CHOCOLATE MILK	115 MXN
Available hot or cold.	
GOLDEN MILK	120 MXN
Warm milk infused with turmeric, ginger, cinnamon, and a touch of honey, creating a comforting and antioxidant-rich drink.	