

MENÚ DESAYUNO

BREAKFAST MENU



SAMOS
SABORES MÍOS

FRUTAS Y CEREALES | *FRUITS & CEREALS*

Fruta de Temporada (240 g) | Queso Cottage o Yogurt Orgánico | Granola Hecha en Casa **\$260**
Seasonal Fruit (240 g) | Cottage Cheese or Organic Yogurt | Homemade Granola 🥛🥣🌿

Frutos Rojos de Michoacán (140 g) | Yogurt Griego | Granola Hecha en Casa | Néctar de Agave **\$330**
Michoacán Berries (140 g) | Greek Yogurt | Homemade Granola | Agave Nectar 🥛🥣🌿

Muesli (210 g) | Chía | Avena | Coco | Granola con Chocolate Semi amargo | Frambuesa | Durazno | Naranja Confitada **\$280**
Muesli (210 g) | Chia | Oats | Coconut | Granola with Semi-Sweet Chocolate | Raspberry | Peach | Candied Orange 🥣🌿🍌

Avena Caliente (330 g) | Canela | Plátano | Fresa | Mora Azul | Leche de Avena | Almendras Tostadas **\$260**
Hot Oatmeal (330 g) | Cinnamon | Banana | Strawberry | Blueberry | Oat Milk | Toasted Almonds 🌿🥣

ESQUINA DULCE | *SWEET CORNER*

Pan Francés Samos (180g, 1 pza) | Pan Brioche | Frutos Rojos de Michoacán | Canela | Mascarpone | Jarabe de Maple **\$410**
Samos French Toast (180g, 1 pc) | Brioche Bread | Berries from "Michoacan" State | Cinnamon | Mascarpone | Maple Syrup 🥞🥣🌿🍌

Variedad de Pan Dulce Horneado en Casa (5 pzas) **\$220**
Assorted Homemade Baked Pastries (5 pcs) 🥞🥣🌿

Croissant de Almendra Hecho en Casa (1 pza) **\$100**
Homemade Almond Croissant (1 pc) 🥞🥣🌿

Concha Doble Chocolate Hecha en Casa (1 pza) **\$60**
Double Chocolate "Concha" (1 pc) 🥞🥣🌿

CLASICOS MEXICANOS | *MEXICAN CLASSICS*

Chilaquiles Rojos, Verdes o Divorciados (350 g) | Aguacate | Queso Cotija | Crema | Cebolla | Cilantro **\$320**
Red, Green or "Divorciados" Chilaquiles (350 g) | Avocado | "Cotija" Cheese | Cream | Onion | Cilantro 🥞

Con Cecina (60 g) | With Salted Mexican Beef (60 g) 🥞 **\$440**

Con Pollo (60 g) | With Chicken (60 g) 🥞 **\$400**

Con Huevo (1 pza) | With Egg (1 pc) 🥞🥚 **\$350**

Enmoladas Vegetarianas (3 pzas) | Mole | Salteado de Vegetales & Tofu | Crema de Soya | Cebolla | Cilantro | Aguacate | Queso Vegano de Chicharo **\$350**
Vegetarian "Enmoladas" (3 pcs) | Mole | Sautéed Vegetables with Tofu | Soy Cream | Onion | Coriander | Avocado | Vegan Pea Cheese 🌿🥣🌿

Molletes (3 pzas) | Queso Monterrey | Frijoles Refritos | Salsa Mexicana | Pan Artesanal **\$330**
"Molletes" (3 pcs) | "Monterrey" Cheese | Refried Beans | Mexican Salsa | Artisan Bread 🥞🥣🌿

Con Arrachera (120 g) | With Flank Steak 🥞 **\$425**

Con Chorizo (120 g) | With Chorizo 🥞 **\$360**

Con Setas (120 g) | With Mushrooms 🥞 **\$340**

🥞 Carne / Beef 🌿 Gluten 🥛 Lácteo / Dairy 🐟 Mariscos / Seafood 🥜 Nueces / Nuts 🐟 Pescado / Fish 🐔 Pollo / Chicken 🐖 Puerco / Pork 🥚 Huevo / Egg

🌶️ Chile / Spicy 🌿 Vegano / Vegan 🌱 Soya / Soy 🥗 Saludable / Healthy 🍴 Platillos Insignia del Restaurante / Signature Dishes 🌾 Semillas / Seeds

♻️ Sustentable / Sustainable

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Por favor notifique sus requerimientos dietéticos específicos a fin de brindarle la información exacta respecto a los ingredientes y alérgenos de nuestros platos. Precios en pesos mexicanos. La propina no es obligatoria. Aceptamos pagos en efectivo, tarjetas VISA, MasterCard y American Express. El pago con tarjeta no genera comisión. Todos los precios incluyen IVA – Porcentaje del 16%.

Contacto de las autoridades para comentarios acerca del servicio: *0311 o 55 5658 1111.

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Todos nuestros huevos son de libre pastoreo, Estamos a favor de un trato digno en los productos de origen animal.

All our eggs are free-range chickens, We are in favor of a dignified treatment in products of animal origin.

Tortilla del Campo | Huevo (2 pzas) | Queso Monterrey | Papas | Chicharos | Habas | Huitlacoche | Cilantro | Mole Poblano **\$410**

"Tortilla del Campo" | Eggs (2 pcs) | "Monterrey" Cheese | Potatoes | Fava Beans | Broad Beans Mexican | Corn Truffle | Cilantro | "Poblano" Mole 🍴 🥗 🌿 🍷

Tlacoyos de Frijol (3 pzas) | Pork Belly (120 g) | Salsa Verde | Verdolagas | Ensalada de Nopales | Queso Cotija de Rancho | Ensalada de Berro | Crema Ácida **\$425**

Bean Tlacoyos (3 pcs) | Pork Belly (120 g) | Green Sauce | Purslane | Cured Cactus Salad | Farm Cotija Cheese | Watercress Salad | Sour Cream 🍴 🥗

Tlacoyos de Frijol (3 pzas) | Carne Vegana (120 g) | Salsa Verde | Verdolagas | Ensalada de Nopales | Queso Vegano de Chicharo | Ensalada de Berro **\$430**

Bean Tlacoyo (3 pcs) | Vegan Meat (120 g) | Green Sauce | Purslane | Cured Cactus Salad | Vegan Pea Cheese | Watercress Salad 🌿 🥗

Huevos en Cazuela (2 pzas) | Hongos de Temporada | Papas | Cecina (30 g) | Salsa Borracha | Crema de Rancho | Queso Cotija **\$440**

Stone-Oven-Baked Eggs (2 pcs) | Seasonal Mushrooms | Potatoes | Cured Beef (30 g) | "Borracha" Sauce | Mexican Cream | "Cotija" Cheese 🍴 🥗 🌿 🍷

Huevos Chapultepec Divorciados | Huevos Fritos (2 pzas) | Plátano Macho | Chorizo (30 g) | Frijoles | Tortilla de Maíz | Queso Cotija | Crema Ácida | Cebolla Curtida **\$430**

"Divorciados" Chapultepec Eggs | Fried Eggs (2 pcs) | Plantain | Mexican Sausage (30 g) | Beans | Corn Tortilla | "Cotija" Cheese | Sour Cream | Pickled Onion 🍴 🥗 🌿 🍷

Barbacoa de Res (180 g) | Salsa de Frijol | Cebolla Blanca & Cilantro | Tortillas | Limones | Chiles Tostados **\$440**

Mexican Beef (180 g) | Bean Sauce | Onion & Cilantro | Corn Tortillas | Limes | "Chiles Tostados" 🍴 🥗

Tacos Revolcados (3 pzas) | Carnitas de Cerdo (120 g) | Frijoles | Ensalada de Nopales | Salsa Verde | Salsa Mexicana | Aguacate **\$410**

"Tacos Revolcados" (3 pcs) | Pork "Carnitas" (120 g) | Beans | Cured Cactus Salad | Green Sauce | "Mexicana" Sauce | Avocado 🍴 🥗

CLÁSICOS INTERNACIONALES | INTERNATIONAL CLASSICS

Huevos al Gusto (2 pzas) | A elegir: Omelette, Revueltos o Fritos | Ingredientes (30 g): Jamón, Tocino, Cebolla, Jitomate, Espinaca, Hongos, Pimientos o Espárragos **\$430**

Eggs as you like (2 pcs) | To Choose: Omelette, Scrambled or Fried | Ingredients (30 g): Ham, Bacon, Onion, Tomato, Spinach, Mushrooms, Pepper or Asparagus 🍴 🥗 🌿 🍷

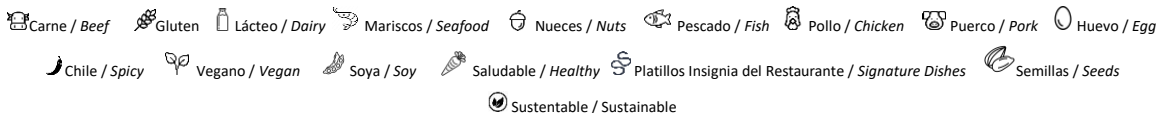
Huevos Benedictinos | Huevos Pochados (2 pzas) | Lomo Canadiense (25 g) | Salsa Holandesa | Muffin Inglés **\$450**

Benedict Eggs | Poached Eggs (2 pcs) | Canadian Ham (25 g) | Hollandaise Sauce | English Muffin 🍴 🥗 🌿 🍷

Con Salmón Ahumado (80 g) | With Smoked Salmon (80 g) 🍷 **\$520**

Tosta de Aguacate | Huevo Pochado (2 pzas) | Machacado de Aguacate | Tomate | Hojas Orgánicas | Salsa Macha | Pan de Masa Madre **\$410**

Avocado Toast | Poached Eggs (2 pcs) | Mashed Avocado | Tomato | Organic Farm Greens | "Macha" Sauce | Sourdough Bread 🍴 🥗 🌿 🍷



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Bagel de Salmón Ahumado | Salmón Ahumado (120g) | Queso Crema con Eneldo y Limón | Semilla de Mostaza Encurtida | Ensalada de Espárragos | Aguacate | Brotes **\$470**
Smoked Salmon Bagel | Smoked Salmon (120g) | Cream Cheese with Dill and Lemon | Pickled Mustard Seeds | Asparagus Salad | Avocado | Micro Greens 🌱🥬🥒

Croque Madame Samos | Huevo Frito (1 pza) | Jamón Selva Negra (80g) | Espinaca | Queso Monterrey | Aceite de Trufa **\$430**
Samos Croque Madame | Fried Egg (1 pc) | Black Forest Ham (80g) | Spinach | "Monterrey" Cheese | Truffle Oil 🍳🥓🥒🥑🍄

El gramaje indicado en platillos informa la porción en crudo de proteína (si aplica) y/o el peso total del plato en crudo.

The portion in grams informs the weight of the raw protein (if applies) and/or the total weight of the raw dish.

ACOMPAÑAMIENTOS | SIDES

- Aguacate (1 pza) | Avocado (1 pc)** 🥑 **\$95**
- Tocino (6 pzas) | Bacon (6 pcs)** 🥓 **\$95**
- Salchicha (4 pzas) | Sausage (4 pcs)** 🌭 **\$95**
- Huevo (1 pza) | Egg (1 pc)** 🍳 **\$45**
- Yogurt (130 g) | Yogurt (130 g)** 🥛 **\$95**
- Frutos Rojos (80 g) | Berries (80 g)** 🍓 **\$140**
- Cecina (120 g) | Salted Mexican Beef (120g)** 🥩 **\$120**
- Pan Masa Madre (2 pzas) | Sourdough Bread (2 pcs)** 🍞 **\$100**
- Yogurt Griego Fage (130 g) | Fage Greek Yogurt (130 g)** 🥛 **\$120**
- Salmón Ahumado (120 g) | Smoked Salmón (120 g)** 🐟 **\$195**
- Tocino de Pavo (6 pzas) | Turkey Bacon (6 pcs)** 🥓 **\$120**

JUGOS FRESCOS | FRESH JUICES

- Zanahoria | Toronja | Naranja | Verde (270 ml)** **\$90**
- Carrot | Grapefruit | Orange | Green (270 ml)** 🥕🍌🥒

AGUAS | WATER

- Hethe Mineral o Natural 350 ml** **\$95**
Hethe Still or Sparkling Water
- Hethe Mineral o Natural 750 ml** **\$140**
Hethe Still or Sparkling Water
- Evian Mineral o Natural 330 ml** **\$100**
Evian Still or Sparkling Water
- Evian Mineral o Natural 750 ml** **\$150**
Evian Still or Sparkling Water
- Agua Perrier 350 ml** **\$100**
Perrier Sparkling Water
- Agua San. Pellegrino 250 ml** **\$100**
San. Pellegrino Sparkling Water
- Agua San. Pellegrino 505 ml** **\$150**
San. Pellegrino Sparkling Water

BEBIDAS CALIENTES | HOT BEVERAGES

- Café Sustentable / Sustainable Coffee** ☕
- Americano (230 ml)** **\$100**
- Cappuccino (230 ml)** 🥛 **\$110**
- Café de Olla (230 ml)** **\$110**
- Moka (230 ml)** 🥛 **\$110**
- Latte (230 ml)** 🥛 **\$110**
- Espresso (30 ml)** **\$110**
- Espresso Doble (60 ml)** **\$120**
Double Espresso
- Chocolate, Caliente o Frío (230 ml)** 🍫 **\$110**
Cold or Hot Chocolate
- Café, Frío o Caliente (230 ml)** 🥛 **\$100**
Coffee, Cold or Hot
- Té Mighty Leaf, Caliente o Frío (230 ml)** **\$110**
Mighty Leaf Tea, Cold or Hot

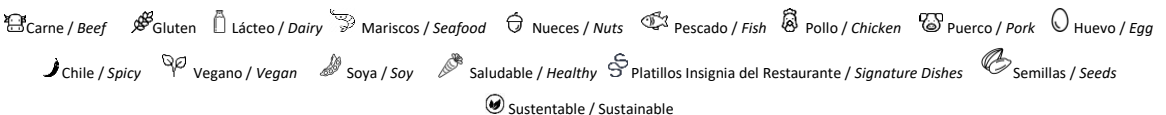
SELECCIÓN SALUDABLE | WELLNESS SELECTION **\$120**

- Matcha Latte (230 ml) | Hojas de Té Verde | Origen Asiático | Leche de Preferencia | Frío o Caliente**
Matcha Latte (230 ml) | Green Tea Leaves | Asian Origin | Milk of Choice | Cold or Hot 🍵🥛
- Golden Milk Latte (230 ml) | Leche de Preferencia | Cúrcuma | Jengibre | Canela | Pimienta Negra | Jarabe de Agave & Vainilla**
Golden Milk Latte (230 ml) | Milk of Choice | Turmeric | Ginger | Cinnamon | Black Pepper | Agave Syrup and Vanilla 🍵🥛🌿

LECHES | MILKS

- Entera | Whole** 🥛
- Deslactosada | Lactose Free Milk** 🥛
- Light | Skimmed Milk** 🥛
- Avena | Oatmeal** 🌾
- Coco | Coconut** 🥥
- Almendra | Almond** 🌰
- Soya | Soy** 🌱
- Arroz | Rice** 🍚

Nuestros productos se caracterizan por ser selectivos, controlados y respetuosos; procedentes de productores locales que promueven la sustentabilidad.
Our products are carefully selected, rigorously inspected, and environmentally friendly; they come from local producers who promote sustainability.



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