MENÚ DESAYUNO

FRUTAS Y CEREALES

Fruta de Temporada (240 g)
Queso Cottage o Yogurt Orgánico, Granola Hecha en Casa **$260**
Alergenos. Lácteos, Semillas, Nueces y Selección Saludable

Frutos Rojos de Michoacán (140 g)
Yogurt Griego, Granola Hecha en Casa y Miel de Agave **$330**
Alergenos. Lácteos, Semillas, Nueces y Selección Saludable

Muesli (210 g)
Chía, Avena, Coco, Granola con Chocolate Semi Amargo, Frambuesa, Durazno y Naranja Confitada **$280**
Alergenos. Semillas, Selección Saludable y Plato Insignia

Avena Caliente (330 g)
Canela, Plátano, Fresa, Mora Azul, Leche de Avena y Almendras Tostadas **$260**
Alergenos. Semillas, Selección Saludable

RINCÓN DULCE DE LA CASA

Pan Francés Samos (180g, 1 pza)
Pan Brioche, Frutos Rojos de Michoacán, Canela, Queso Mascarpone y Jarabe de Maple **$410**
Alergenos. Lácteos, Gluten, Huevo Sustentable, Canela y Plato Insignia

Variedad de Pan Dulce (5 pzas) **$220**
Alergenos. Lácteos, Huevo Sustentable, Gluten y Semillas

Croissant de Almendra (1 pza) **$100**
Alergenos. Lácteos, Huevo Sustentable, Gluten, Semillas y Plato Insignia

Concha Doble Chocolate (1 pza) **$60**
Alergenos. Lácteos, Huevo Sustentable y Gluten

CLASICOS MEXICANOS

Todos Nuestros Huevos son de Libre Pastoreo, Estamos a Favor de un Trato Digno en los Productos de Origen Animal.

Chilaquiles Rojos, Verdes o Divorciados (350 g)
Aguacate, Queso, Crema, Cebolla y Cilantro **$320**
Alergenos. Lácteos y Huevo Sustentable

Con **Cecina** (60 g) **$440**
Con **Pollo** (60 g) **$400**
Con **Huevo** (1 pza) **$350**

Enmoladas Vegetarianas (3 pzas)
Mole Poblano, Salteado de Vegetales con Tofu, Crema de Soya, Cebolla, Cilantro y Aguacate **$350**
Alergenos. Semillas, Selección Saludable y Vegana

Molletes (3 pzas)
Queso Monterrey, Frijoles Refritos, Salsa Mexicana y Pan Artesanal hecho en Casa **$330**
Alergenos. Lácteos, Huevo Sustentable, Cerdo, Gluten y Opción Vegetariana

Con **Arrachera** (120 g) **$425**
Con **Chorizo** (120 g) **$360**
Con **Setas** (120 g) **$340**

Tortilla del Campo
Huevo (2 pzas), *Queso Monterrey, Papas, Chícharos, Habas, Huitlacoche, Cilantro y Mole Poblano* **$410**
Alergenos. Lácteos, Huevo Sustentable, Semillas y Plato Insignia

Tlacoyos de Frijol con Pork Belly (3 pzas)
Pork Belly (120 g), Salsa Verde, Verdolagas, Ensalada de Nopales, Queso Cotija de Rancho, Ensalada de Berro y Crema Ácida **$425**
Alergenos. Lácteos y Cerdo

Tlacoyos de Frijol Veganos (3 pzas)
Carne Vegana (120 g), Salsa Verde, Verdolagas, Ensalada de Nopales, Queso Vegano de Chícharo y Ensalada de Berro **$430**
Selección. Vegana

Huevos en Cazuela (2 pzas)
Hongos de Temporada, Papas, Cecina (30 g), *Salsa Borracha, Crema Ácida y Queso Cotija* **$440**
Alergenos. Lácteos, Huevo Sustentable, Gluten y Res

Huevos Chapultepec Divorciados
Huevos Fritos (2 pzas), Plátano Macho, Chorizo (30 g), Frijoles, Tortilla de Maíz, Queso Cotija, Crema Ácida y Cebolla Curtida **$430**
Alergenos. Lácteos, Huevo Sustentable, Cerdo y Plato Insignia

Barbacoa de Res (180 g)
Salsa de Frijol, Cebolla Blanca y Cilantro, Tortillas, Limones y Chiles Toreados **$440**
Alergenos. Chile

Tacos Revolcados (3 pzas)
Carnitas de Cerdo (120 g), Frijoles, Ensalada de Nopales, Salsa Verde, Salsa Mexicana y Aguacate **$410**
Alergenos. Cerdo y Chile

CLÁSICOS INTERNACIONALES

Huevos Preparados a su Gusto (2 pzas)
Omelette, Revueltos o Fritos a Elegir. Ingredientes (30 g): Jamón, Tocino de Cerdo, Tocino de Pavo, Cebolla, Jitomate, Espinaca, Hongos, Queso, Pimientos o Espárragos **$430**
Alergenos. Lácteos, Embutidos y Huevo Sustentable

Huevos Benedictinos
Huevos Pochados (2 pzas), Lomo Canadiense (25 g), Salsa Holandesa y Muffin Inglés **$450**
Alergenos. Lácteos, Huevo Sustentable, Embutidos, Pescados y Gluten

Con **Salmón Ahumado** (80 g) **$520**

Tosta de Aguacate
Huevo Pochado (2 pzas), Machacado de Aguacate, Tomate, Hojas Orgánicas, Salsa Macha, Pan de Masa Madre **$410**
Alergenos. Huevo Sustentable, Semillas y Gluten

Bagel de Salmón Ahumado
Salmón Ahumado (120 g), Queso Crema con Eneldo y Limón, Semilla de Mostaza Encurtida, Ensalada de Espárragos, Aguacate y Brotes del Huerto **$470**
Alergenos. Pescado, Lácteos y Semillas

Croque Madame Samos
Huevo Frito (1 pza), Jamón Selva Negra (80 g), Espinaca, Queso Monterrey y Aceite de Trufa **$430**
Alergenos. Plato Insignia, Gluten, Lácteos, Cerdo y Huevo Sustentable

JUGOS FRESCOS Y AGUAS

Zanahoria, Toronja, Naranja y Verde (270 ml)	**$90**
Hethe Natural (750 ml)	**$140**
Hethe Mineral (750 ml)	**$140**

SELECCIÓN SALUDABLE **$120**

Matcha Latte (230 ml)
Hojas del Té Verde, Clorofila, Aminoácidos, Leche de preferencia, Frío o Caliente

Golden Milk Latte (230 ml)
Leche de preferencia, Cúrcuma, Jengibre, Canela, Pimienta Negra, Jarabe de Agave y Vainilla
Alergenos. Pimienta, Cúrcuma y Canela

ACOMPAÑAMIENTOS
Alergenos. Pescado, Cerdo, Huevo y Lácteos

Aguacate (1 pza)	**$95**
Tocino Cerdo o Pavo (6 pzas)	**$95**
Salchicha de Cerdo (4 pzas)	**$95**
Huevo Sustentable (1 pza)	**$45**
Yogurt (130 g)	**$95**
Yogurt Griego Fage (130 g)	**$120**
Frutos Rojos (80 g)	**$140**
Salmón Ahumado (120 g)	**$195**
Cecina (120g)	**$120**

*Productos crudos o poco cocidos son consumidos bajo responsabilidad del cliente. El gramaje indicado en platillos informa la porción en crudo de proteína (Si aplica) y/o el peso total del plato en crudo. Selección consciente de productores locales comprometidos con la sustentabilidad. 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. Los 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.*

BREAKFAST MENU

FRUITS AND CEREALS

Seasonal Fruit (240 g)
Cottage Cheese or Organic Yogurt with Homemade Granola **$260**
Allergens. Dairy, Seeds, Nuts and Healthy Choices

Michoacan Berries (140 g)
Greek Yogurt, Homemade Granola and Agave Syrup **$330**
Allergens. Dairy, Seeds, Nuts and Healthy Choices

Muesli (210 g)
Chia Seeds, Oats, Coconut, Granola with Dark Chocolate, Raspberry, Peach and Candied Orange **$280**
Allergens. Seeds, Healthy Choices and Signature Dish

Hot Oatmeal (330 g)
Cinnamon, Banana, Strawberry, Blueberry, Oat Milk and Toasted Almonds **$260**
Allergen. Seeds and Healthy

HOUSE SWEET CORNER

Samos French Toast (180g, 1 pc)
Brioche Bread, Red Berries from Michoacán, Cinnamon, Mascarpone Cheese and Maple Syrup **$410**
Allergens. Dairy, Gluten, Sustainably Sourced Eggs, Cinnamon and Signature Dish

Assortment of Sweet Breads (5 pcs) **$220**
Allergens. Dairy, Sustainably Sourced Eggs, Gluten and Seeds

Almond Croissant (1 pc) **$100**
Allergens. Dairy, Eggs, Gluten, Seeds and Signature Dish

Double Chocolate Concha (1 pc) **$60**
Allergens. Dairy, Sustainably Sourced Eggs and Gluten

MEXICAN CLASSICS

All our eggs are Free-Range Chickens, We are in Favor of a Dignified Treatment in Products of Animal Origin.

Red, Green or Divorciados Chilaquiles (350 g)
Avocado, Cheese, Sour Cream, Onion and Cilantro **$320**
Allergens. Dairy and Sustainably Sourced Eggs

With **Salted Mexican Beef** (60 g) **$400**
With **Chicken** (60 g) **$400**
With **Egg** (1 pc) **$350**

Vegetarian Enmoladas (3 pcs)
Poblano Mole, Sautéed Vegetables with Tofu, Soy Cream, Onion, Cilantro and Avocado **$350**
Allergens. Seeds, Healthy Choice and Vegan

Molletes (3 pcs)
Monterey Cheese, Refried Beans, Mexican Salsa and Homemade Artisan Bread **$330**
Allergens. Dairy, Sustainably Sourced Eggs, Pork, Gluten and Vegetarian Option

With **Flank Steak** **$425**
With **Chorizo** **$360**
With **Mushrooms** **$340**

Country Tortilla
Eggs (2 pcs), Monterey Jack Cheese, Potatoes, Peas, Fava Beans, Huitlacoche, Cilantro and Poblano **$410**
Allergens. Dairy, Eggs, Sustainability, Seeds and Signature Dish

Bean Tlacoyos with Pork Belly (3 pcs)
Pork Belly (120 g), Green Salsa, Purslane, Nopal Cactus Salad, Farmhouse Cotija Cheese, Watercress Salad and Sour Cream **$425**
Allergens. Dairy and Pork

Vegan Bean Tlacoyos (3 pcs)
Vegan Meat (120 g), Green Salsa, Purslane, Nopal Cactus Salad, Vegan Pea Cheese and Watercress Salad **$430**
Vegan Selection

Stone-Oven-Baked Eggs (2 pcs)
Seasonal Mushrooms, Potatoes, Cecina (30 g), Drunken Salsa, Sour Cream and Cotija Cheese **$440**
Allergens. Dairy, Eggs, Gluten and Beef

Divorciados Chapultepec Eggs
Fried Eggs (2 pcs), Plantain, Chorizo (30 g), Beans, Corn Tortilla, Cotija Cheese, Sour Cream and Pickled Onion **$430**
Allergens. Dairy, Eggs, Pork and Signature Dish

Mexican Beef "Barbacoa" (180 g)
Bean Salsa, White Onion and Cilantro, Tortillas, Limes and Grilled Serrano Peppers **$440**
Allergens. Chili Peppers

"Tacos Revolcados" (3 pcs)
Pork Carnitas (120 g), Beans, Nopal Cactus Salad, Green Salsa, Mexican Salsa and Avocado **$410**
Allergens. Pork and Chili Peppers

INTERNATIONAL CLASSICS

Eggs Prepared to Your Order (2 pcs)
Omelette, Scrambled, or Fried Eggs, Your Choice. Ingredients (30 g): Ham, Pork Bacon, Turkey Bacon, Onion, Tomato, Spinach, Mushrooms, Cheese, Bell Peppers or Asparagus **$430**
Allergens. Dairy, Processed Meats and Sustainably Sourced Eggs

Benedict Eggs
Poached Eggs *(2 pcs)*, Canadian Bacon *(25 g)*, Hollandaise Sauce and English Muffin **$450**
Allergens. Dairy, Sustainably Sourced Eggs, Processed Meats, Fish and Gluten

With **Smoked Salmon** (80 g) **$510**

Avocado Toast
Poached Eggs (2 pcs), Mashed Avocado, Tomato, Organic Greens, Salsa Macha and Sourdough Bread **$410**
Allergens. Sustainably Sourced Eggs, Seeds and Gluten

Smoked Salmon Bagel
Smoked Salmon (120 g), Cream Cheese with Dill and Lemon, Pickled Mustard Seeds, Asparagus Salad, Avocado and Garden Sprouts **$470**
Allergens. Fish, Dairy and Seeds

Samos Croque Madame
Fried Egg (1 pc), Black Forest Ham (80 g), Spinach, Monterey Jack Cheese and Truffle Oil **$430**
Allergens. Signature Dish, Gluten, Dairy, Pork and Sustainably Sourced Eggs

FRESH JUICES AND WATER

Zanahoria, Toronja, Naranja y Verde (270 ml)	**$90**
Hethe Still Water (750 ml)	**$140**
Hethe Sparkling Water (750 ml)	**$140**

HEALTHY SELECTION **$120**

Matcha Latte (230 ml)
Green Tea Leaves, Chlorophyll, Amino Acids, Milk of Your Choice, Served Hot or Cold

Golden Milk Latte (230 ml)
Milk of Your Choice, Turmeric, Ginger, Cinnamon, Black Pepper, Agave Syrup and Vanilla
Allergens. Black Pepper, Turmeric and Cinnamon

SIDES
Allergens. Fish, Pork, Eggs and Dairy

Avocado (1 pc)	**$95**
Bacon (6 pcs)	**$95**
Sausage (4 pcs)	**$95**
Egg (1 pc)	**$45**
Yogurt (130 g)	**$95**
Fage Greek Yogurt (130 g)	**$120**
Berries (80 g)	**$140**
Smoked Salmón (120 g)	**$195**
Salted Mexican Beef (120 g)	**$120**

*Raw or undercooked products are consumed at the customer's own risk. The weight indicated for each dish refers to the raw portion of the protein (if applicable) and/or the total raw weight of the dish. We consciously select local producers committed to sustainability. Please inform us of any specific dietary requirements so that we can provide you with accurate information regarding the ingredients and allergens in our dishes. All prices are in Mexican pesos. Gratuity is not mandatory. We accept cash and VISA, MasterCard, and American Express cards. No additional fee is charged for card payments. All prices include 16% VAT.For comments or complaints regarding the service, please contact the relevant authorities at *0311 or 55 5658 1111.*

SELECCIÓN DE CAFÉ Y TÉ

Café Sustentable

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**
Chocolate, Caliente o Frío (230 ml)	**$110**
Café, Frío o Caliente (230 ml)	**$100**
Té Mighty Leaf, Caliente o Frío (230 ml)	**$110**

Leches. Entera, Deslactosada, Light, Avena, Coco, Almendra, Soya y Arroz.
Alérgenos. Semillas y Láctosa

COFFEE AND TEA SELECTION

Sustainable Coffee

Americano (230 ml)	**$100**
Cappuccino (230 ml)	**$110**
Café de Olla (230 ml)	**$110**
Mocha (230 ml)	**$110**
Latte (230 ml)	**$110**
Espresso (30 ml)	**$110**
Double Espresso (60 ml)	**$120**
Hot or Iced Chocolate (230 ml)	**$110**
Hot or Iced Coffee (230 ml)	**$100**
Mighty Leaf Tea, Hot or Iced (230 ml)	**$110**

Milks. Whole, Lactose Free Milk, Skimmed Milk, Oatmeal, Coconut, Almond, Soy and Rice
Allergens. Seeds and Lactose

SELECCIÓN DE COCTELES

Cocktail Selection

APEROL SPRITZ
200 ml
Prosecco, Aperol, Agua Mineral
$300

ST. GERMAIN SPRITZ
200 ml
Prosecco, St Germain, Agua Mineral
$300

BELLINI
120 ml
Prosecco, Jugo de Durazno
$300

MIMOSA
120 ml
Champagne, Jugo de Naranja Fresco
$460

CARAJILLO
120 ml
Café Sustentable, Licor 43
$300

BLOODY MARY
165 ml
Vodka, Jugo de Tomate
$300

PASAJE
90 ml
Tequila Don Julio Ceniza, Giffard Mandarine, Miel de Agave, Angostura Cocoa Bitters
$350

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**Rare or undercooked products are consumed under costumer responsibility.*
Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dish
All prices are in Mexican pesos. The gratuity is not mandatory. We accept the following payment methods: cash, VISA, MasterCard and American Express.
The payment with credit cards does not generate commission. All prices are inclusive of VAT – 16% rate.
*Authorities Contact Number for comments about the service: *0311 or 55 5658 1111.*