

## MENÚ DESAYUNO



SAMOS  
SABORES MÍOS

### BREAKFAST MENU

#### 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**  
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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**  
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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**  
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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 | Crema | Cebolla | Cilantro **\$320**  
Red, Green or "Divorciados" Chilaquiles (350 g) | Avocado | 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 pieza) | With Egg (1 pc) 🥕🥕 **\$350**

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

Molletes (3 pzas) | Queso | Frijoles Refritos | Salsa Mexicana | Pan Artesanal **\$330**  
🥕🥕🥕  
"Molletes" (3 pcs) | 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

\* Productos crudos o poco cocidos son consumidos bajo responsabilidad del cliente.

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 | Papas | Chicharos | Habas | Huitlacoche | Cilantro | Mole Poblano**     **\$410**  
"Tortilla del Campo" | Eggs (2 pcs) | 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 | Queso Cotija**    **\$440**  
Stone-Oven-Baked Eggs (2 pcs) | Seasonal Mushrooms | Potatoes | Cured Beef (30 g) | "Borracha" Sauce | 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) | Omelette, Revueltos o Fritos a Elegir | Ingredientes (30 g): Jamón, Tocino, Cebolla, Jitomate, Espinaca, Hongos, Pimientos o Espárragos**    **\$430**  
Eggs as you like (2 pcs) | Omelette, Scrambled or Fried to Choose | 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

 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

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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 (130g) | Yogurt (130g)  **\$95**  
Yogurt Griego Fage (130g) | Fage Greek Yogur (130g)  **\$120**  
Frutos Rojos (80g) | Berries (80g)  **\$140**  
Salmón Ahumado (120g) | Smoked Salmon (120g)  **\$195**  
Cecina (120g) | Salted Mexican Beef (120g)  **\$120**

**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 (230 ml)  **\$100**  
*Hot Chocolate*  
Te Selección Mighty Leaf (230 ml) **\$110**  
*Mighty Leaf Tea Selection*

**BEBIDAS CON ALCOHOL | ALCOHOLIC BEVERAGES**

Mimosa (120 ml) **\$460**  
*Champagne Louis Roederer Collection*  
Bellini (120 ml) **\$300**  
*Prosecco La Marca*  
Bloody Mary (165 ml) **\$300**  
Carajillo (120 ml) **\$300**








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

Matcha Latte | Frio o Caliente (230 ml)  **\$120**  
*/ Cold or Hot*  
Golden Milk Latte (230 ml) | Leche de preferencia | Cúrcuma | Jengibre | Canela | Pimienta Negra | Jarabe de Agave y Vainilla   **\$120**  
*Milk of Choice | Turmeric | Ginger | Cinnamon | Black Pepper | Agave Syrup and Vanilla*

**JUGOS FRESCOS Y AGUAS | FRESH JUICES AND WATER**

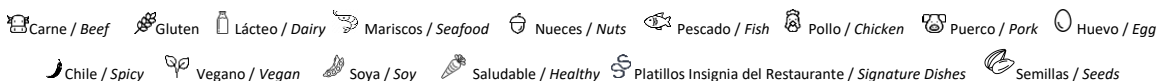
Zanahoria | Toronja | Naranja | Verde (270 ml) **\$90**  
*Carrot | Grapefruit | Orange | Green (270 ml)*    
Hethe Natural (750 ml) **\$140**  
*Still Water*  
Hethe Mineral (750 ml) **\$140**  
*Sparkling Water*

**LECHES | MILKS**

Entera | Whole  **\$120**  
Deslactosada | Lactose Free Milk  **\$120**  
Light | Skimmed Milk  **\$120**  
Avena | Oatmeal  **\$120**  
Coco | Coconut  **\$120**  
Almendra | Almond  **\$120**  
Soya | Soy  **\$120**

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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