

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**
🥛🥕
Hot Oatmeal (330 g) | Cinnamon | Banana | Strawberry | Blueberry | Oat Milk | Toasted Almonds

ESQUINA DULCE | SWEET CORNER

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 🍴 Platicos 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

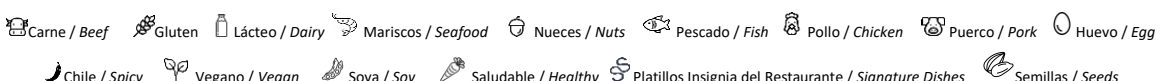
CLÁSICOS INTERNACIONALES | INTERNATIONAL CLASSICS

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



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SAMOS
SABORES MÍOS

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 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**

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

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

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

Matcha Latte | Frio o Caliente (230 ml)
/ Cold or Hot
Golden Milk Latte (230 ml) | Leche de preferencia | Cúrcuma | Jengibre | Canela | Pimienta Negra | Jarabe de Agave y Vainilla
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

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.

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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