WINTER 2026

BREAKFAST

CONTINENTAL BREAKFAST $730
Freshly squeezed orange or grapefruit juice, "Vía Corta" single-origin coffee from Puebla or Las Alcobas tea, seasonal fruits, and warm breakfast breads with house-made jam.

ALL EGG DISHES ARE PREPARED EXCLUSIVELY WITH ORGANIC EGGS FROM TEZOYUCA, STATE OF MEXICO.

Artisanal Amaranth Granola $285
Natural Cascarillo honey.

Anatol's Quinoa Breakfast Cereal (Vegan) $310
Blueberries, banana, chia, sprouted grains and soy milk.

French Toast $350
Ricotta cheese, green plum compote, Canadian loin, and fresh basil.

Traditional Steel Cut Oatmeal $280
Sweet potato, lavender-infused honey, toasted walnuts and mint.

Spinach Omelette $350
Goat cheese, preserved tomato relish, herbs, fresh greens.

Chilaquiles $350
Roasted tomatillo salsa, crema, panela cheese, red onion, cilantro criollo.
Optional addition of free-range eggs, any style or tender pulled chicken breast.

***Manchamanteles** (Oaxacan Mole) $390
Warm tortilla filled with free-range chicken and artisanal Oaxaca cheese, mole, sesame seeds, crema, aged Cotija, red onion.

Huevos Divorciados $350
Two free-range sunny-side eggs, red and green salsas, hand-pressed tortilla, slow-cooked refried beans.

***Enfrijoladas Oaxaqueñas** $390
Tortilla filled with scrambled eggs and artisanal Oaxaca cheese, black bean sauce, crema, aged Cotija, red onion, hoja santa, fresh cilantro.

Eggs any style $350
Refried beans, red or green sauce.

Bowl of Cereal $275
Selection of Special K and All Bran, served with freshly sliced seasonal fruit.

Our seasonal specials are prepared in limited quantities using the finest locally sourced ingredients. Prices are in Mexican Pesos and include VAT. All weights are stated prior to cooking. Please inform our team of any allergies or dietary requirements before ordering. All items are subject to availability. Gratuity not included.

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SIDES

Local seasonal fruit plate	$195
House made bacon; piloncillo	$145
Crispy Bacon	$120
Single organic egg; any style	$95
Cream cheese (80 grs.)	$75
Panela cheese; fresh or grilled (160 grs.)	$125
Extra tomato	$75
Extra avocado (Half piece)	$90

TEA SELECTION

BLACK TEA: Las Alcobas blend.	$110
GREEN TEA: Las Alcobas blend.	$110
GREEN TEA: Pineapple, passion fruit, strawberry, peach, blueberry.	$110
GREEN TEA (NATURAL): Jasmine flower.	$110
INFUSION: Cherry, banana, raisins and hibiscus.	$110
CHAMOMILE: Apple, rooibos, lavender, berry leaf.	$110
DIVINE TEMPTATION: Black tea, nuts, corn and butter.	$110

SPECIALS

Flavours of Winter

Enchiladas Poblanas (150 g) Chicken with a smooth, creamy poblano-chilli sauce.	$390
Crushed Avocado On grilled sourdough, herb dressing / with two poached eggs.	$350

BEVERAGES

Freshly squeezed orange or grapefruit juice.	$80
Green juice; celery, pineapple, parsley.	$95
Avocado, apple, banana, ginger & turmeric smoothie	$100
Mixed berries, banana, coconut & oat milk smoothie	$100
Dark hot chocolate; marshmallow, coco nib	$115
"Vía Corta" single origin coffee (Puebla, México)	$65
Espresso	$75
Double espresso	$105
Cappuccino	$100
Caramel cappuccino	$115
Horchata latte	$115

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BRUNCH

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Natural Cascarillo honey.

Spinach Omelette $350
Goat cheese, preserved tomato relish, herbs, fresh greens.

Chilaquiles $350
Roasted tomatillo salsa, cream, panela cheese, red onion, cilantro criollo.
Optional addition of free-range any style or tender pulled chicken breast.

Anatol Burger (180 g) $650
Tender USDA Black Angus, Idiazábal cheese from Río Frío, piquillo pepper relish, aioli, mixed greens, pomme frites.

Mac & Cheese $315
Oven-baked elbow macaroni with aged cheddar, Comté, toasted breadcrumbs, chives and truffle essence.

*Please note: not included in the Mexican Breakfast

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