



RESTAURANTE GUAYCURA

MENU DESAYUNO

Bebidas / Beverages

Jugo de Naranja, Toronja ó Zanahoria 40
Freshly Squeezed Orange, Grapefruit or Carrot juice

Jugo Verde con nopal, apio, piña y cítricos 48
Celery, orange, cactus paddle & pineapple juice

Smoothie de Fresa, Plátano & Naranja 54
Strawberry, banana & orange smoothie

Smoothie Guaycura de Piña, Granola y Miel 54
Guaycura special, pineapple, coconut & homemade granola smoothie

Café Americano o Espresso 40
Regular or Espresso coffee

Café Cappuccino ó Chocolate de Metate 44
Cappuccino or stone ground hot chocolate

Té e Infusiones 42
Tea & tea infusions

Mimosa 78
Freshly squeezed orange juice & sparkling wine

Clásicos / The Classics

Fruta fresca de temporada con yogurt y granola hecha en casa 82
Fresh seasonal fruit, yogurt & homemade granola

Hot Cakes de harina integral con mantequilla y frutos rojos 84
Whole wheat pancakes with berries & butter

Molletes en pan de pueblo con chorizo y queso fresco 84
Homemade bread with black beans, fresh cheese & chorizo

Huevos al gusto con jamón, tocino ahumado o chorizo regional 88
Fried or scrambled eggs with your choice of ham, apple wood bacon or regional chorizo

Omelette al gusto: dos huevos y tres ingredientes 94
Jamón, tocino, queso fresco, champiñones, tomate, chile, lomo, huitlacoche
House omelets, 2 eggs & 3 ingredients of your choice:
Ham, apple wood bacon, fresh cheese, mushrooms, tomatoes, spicy chile, wild corn mushroom

Huevos Benedict con lomo canadiense y tomates de la huerta 112
Classic Benedict poached eggs with Canadian bacon & fresh hollandaise sauce

Precios en pesos mexicanos.

Por favor considere que 11 % de IVA no está incluido. 15% de Servicio será añadido a grupos de 6 o más comensales.



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Especialidades Guaycura / Guaycura Favorites

Quesadillas Guaycura, tortilla hecha a mano, queso fresco y epazote 82
Handmade soft corn tortilla, fresh regional cheese & spicy salsa on the side

Chilaquiles verdes o rojos con queso fresco y huevo frito 90
Crispy corn totopos with red or green sauce, topped with a fried egg

Enchiladas de pollo en salsa verde o roja con frijoles y crema de rancho 98
Soft corn tortillas filled with chicken, covered with red or green sauce

Huevos rancheros sobre sopecito hecho en casa con frijoles refritos 102
Two lightly fried eggs mounted on a handmade corn sopecito, with red ranchero sauce

Huevos divorciados montados en sopecito y jamón 110
Two fried eggs mounted on a handmade corn sopecito with ham, bathed with red sauce & green sauce

Burrito de machaca de la Sierra Gorda con frijoles de la olla 114
The Baja classic scrambled eggs & regional dried beef burrito with black beans

Paquetes / Breakfast Packages

Continental 122
Plato de fruta o jugo, pan tostado con mantequilla y mermelada, café o té
Fresh seasonal fruit or juice, toast with butter and jam, coffee or tea

Americano 136
Plato de fruta o jugo, omelette al gusto o hot cakes integrales, café o té
Fresh seasonal fruit or juice, house omelet or whole wheat pancakes, coffee or tea

Guaycura 148
Plato de fruta o jugo, especialidad Guaycura, café o té
Fresh seasonal fruit or juice, your choice of Guaycura favorite, coffee or tea

Extras / Side Orders

Huevo frito, jamón, tocino ahumado, quesadilla, chorizo o queso fresco 34
Fried or scrambled egg, ham, apple wood bacon, quesadilla, chorizo or regional fresh cheese

Prices are in pesos.

Please consider that 11 % Federal Tax is not included. 15% gratuity will be added to groups of 6 or more guests.