

# MENÚ

BREAKFASTS

By Carla Onetto



# **STARTERS**

1 choice

# FRUIT WITH YOGURT AND GRANOLA

A combination of seasonal fruits with yogurt, honey, and crispy granola.

# FRUIT WITH YOGURT AND CEREALS

Fresh fruits with yogurt, honey, and a selection of nutritious cereals.

#### HOT CAKES DE NUTELLA

Soft pancakes with Nutella, fresh fruits, and nuts.

# **OPTION A:**

1 choice

### SUNFLOWER TOAST

Toasted bread with sunflower spread, avocado, and pickled onions.

# **AVOCADO TOAST**

Toasted bread with fresh avocado and eggs to your liking.

#### SCRAMBLED EGGS

Scrambled eggs with a choice of sausage or ham, cheese, onion, and tomato.

# SUNFLOWER TOAST

Toasted bread with sunflower spread, avocado, and pickled onions.

# CHEESE OMELETTE

Relleno de queso oaxaca, espinaca y hongos.

## **CHICKEN OMELETTE**

Omelette filled with chicken, spinach, and Manchego cheese.

#### **HUEVOS RANCHEROS**

With a choice of red or green sauce, a Mexican classic.

# **OPTION B:**

1 choice

# **BACON WAFFLES**

Waffles with egg, avocado, and crispy bacon, a perfect mix.

# **PORK CHOPS**

Choose between chops with vegetables, roasted apples, or balsamic peppers.

# **SMOKED SKEWERS**

Beef and pork smoked on skewers, juicy and tasty.

## CREOLE CHICKEN

Chicken accompanied by peppers and onion, a light and tasty option.

# **GRILLED CHICKEN**

With vegetables and rice, balanced and delicious.

# **PULLED PORK**

Pulled pork sandwich cooked in barbecue sauce with coleslaw salad.

# **INCLUDE:**

Tea infusion, coffee, and juice.

## GIFT:

1 Bloody Mary or 1 Mimosa

