

Café del Lago®

BREAKFAST

CONTINENTAL BREAKFAST

Choose one of the following juices: orange, grapefruit, green juice, carrot or papaya. Seasonal fruit: papaya, pineapple, watermelon, cantaloupe and strawberries. Assorted bread, coffee, tea or milk.

AMERICAN BREAKFAST

Choose one of the following juices: orange, grapefruit, green juice, carrot or papaya. Seasonal fruit: papaya, pineapple, watermelon, cantaloupe and strawberries.

Your choice of eggs: scrambled, fried or an omelette. Served with beans, sausage or bacon. Assorted bread, coffee, tea or milk.

FRESH JUICES

Freshly prepared natural juice: orange, grapefruit, carrot, green juice or papaya.

SEASONAL FRUIT

An arrangement of seasonal fresh fruit accompanied by cottage cheese or granola and honey.

CEREAL

Corn Pops, Frosties, Raisin Bran, Apple Jacks, Froot Loops, Corn Flakes, Mini Wheats, Rice Krispies, All Bran, Choco-Krispies. With your choice of milk: whole, light or lactose free and served with a banana or strawberries.

YOGURT

Your choice of two creamy or light yogurts: natural or natural light, strawberry, mango, apple, peach, served with granola.

CHOICE OF EGGS

“Ranchero” style, scrambled with ham, with chorizo sausage, “motuleños” style, on a corn tortilla with two sauces, or “albañil” style in green or red sauce.

EGGS WITH “MACHACA”

Three eggs scrambled with “machaca”, onion, tomato. Served with refried beans, avocado and flour or corn “tortillas”.

POACHED EGGS

Two poached eggs on a muffin served with asparagus, tomatoes, and grilled onion.

YOUR CHOICE OF OMELETTE

Three eggs and Gouda cheese and the choice of three ingredients: ham, mushrooms, bacon, onion, tomato or sausage. Served with hash browns and refried beans.

HEALTHY OMELETTE

Five egg whites with carrots, zucchini, mushrooms and peppers. Accompanied by asparagus and fresh cheese.

SPANISH OMELETTE

Three eggs with cured ham and Gouda cheese served with hash browns and refried beans.

PANCAKES

Two pieces with jelly and butter, caramel, honey, or maple syrup.

WAFFLES

Four pieces with butter and jelly, honey or maple syrup.

FRENCH TOAST

Slices of home made brioche coated with sugar and cinnamon.

EXTRAS

Sausage (5 pcs) Bacon (5 pcs)

THE BAKER'S BASKET (4 PCS)

our assorted items, served with butter and jelly.

TRADITIONAL MEXICAN BREAKFAST

MIXED “SOPES” (3 PCS)

Corn “tortilla” dough “sopes” with refried beans filled with shredded chicken breast, “chorizo” sausage and cheese, served with lettuce, sour cream, fresh cheese, avocado, onion and handmade sauce.

GREEN OR RED “CHILAQUILES”

Preparados con salsa ranchera o verde, pechuga de pollo desmenuzada, crema ácida, servidos con aguacate, frijoles refritos, cebolla y queso blanco. Prepared with red “ranchera” or green sauce with shredded chicken breast and sour cream, served with avocado, refried beans, onion and cheese.



GREEN OR RED “ENCHILADA” AU GRATIN 

Corn “tortillas” stuffed with shredded chicken breast, tomato sauce or green sauce, covered in a creamy cheese sauce and grilled Gouda cheese topped with onion rings.

MOLLETES

Four pieces of home made bread rolls spread with refried beans and topped with bacon, ham, “chorizo” sausage and cheese. Served with Mexican sauce.

BISCUITS

Two biscuits toasted served with butter and jelly.

BEVERAGES

REGULAR OR DECAF COFFEE

YOUR CHOICE OF ASSORTED TEAS

MILK

HOT OR COLD CHOCOLATE