

SUPER DRINKS

\$290

SMOOTHIE OF THE DAY

Made with fresh and healthy seasonal ingredients

PROTEIN SHAKE

Milk or vegan protein powder with your favorite drink

BULLETPROOF COFFEE

Coffee, ghee, MCT oil

NITRO COFFEE

Creamy and smooth cold brew

BLUE MAGIC

Coconut water, blue spirulina, honey, lime, sea salt

COCKTAILS

MIMOSA

Champagne 1818 Brut, fresh squeezed orange juice

\$750

BLOODY MARY

Vodka, tomato juice, lime, tabasco sauce, Worcestershire sauce

\$480

CARAJILLO

Espresso, Licor 43

\$480

BUBBLES

GLASS

BOTTLE

MONGARDA PROSECCO

Glera

\$500

\$2100

1818 BRUT RÉSERVE CHAMPAGNE

Chardonnay, Pinot Noir, Pinot Meunier

\$800

\$3,000

BILLECART-SALMON BRUT CHAMPAGNE

Chardonnay, Pinot Noir, Pinot Meunier

\$1,000

\$4,000

Consuming raw or undercooked products increases the risk of food borne illness.

All prices are in Mexican pesos and include TAX

Please note that alcoholic drinks, smoothies, premium waters, soft drinks, and other beverages are not included in the prices.

PARNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of a respect for local farmers indigenous agriculture, and a dedication to delivering the highest quality food. Rosewood Mayakoba partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year. The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local produce and supporting the Yucatan's growers such as Mestiza de Indias and local free range eggs. Also supporting mexican organic and sustainable coffee producers in Oaxaca and Chiapas.

CASA DEL LAGO

Lagoon Side Breakfast

CONTINENTAL BREAKFAST

\$750

Freshly squeezed juices, coffee, milk, tea, seasonal fruits, yogurt granola, variety of pastries, toasts

HEALTHY BREAKFAST

\$900

Continental breakfast, overnight quinoa meal and your choice of a healthy dish

OVERNIGHT QUINOA MEAL

Quinoa, chia seeds, almond milk, cacao nibs, dates, banana, blueberries

AVOCADO TOAST

Sourdough toast, avocado, arugula, sun dried tomatoes

OR

VEGGIE FRITTATA

Egg whites, seasonal vegetables, fresh herbs

AMERICAN BREAKFAST

\$1,500

Continental breakfast, your choice of one dish of huevos frescos
And one dish of specialties or sweets

SPECIALITIES

\$650

VEGETARIAN QUESADILLA

Mozzarella cheese "tortilla" stuffed with zucchini flowers, zucchini, corn, epazote
Served with salsa ranchera, chili oil, avocado

SHRIMPS CHILAQUILES

Tortilla chips, red shrimp broth salsa, shrimps, burrata, chipotle mayonnaise
Roasted onion

SALMON PLATTER

Hard-boiled egg, capers, cream cheese, onion, lime, bagel

CHEESE PLATTER

Mozzarella, manchego, swiss, goat, cheddar

CHARCUTERIE PLATTER

Prosciutto, Iberian salami, Iberian loin, Iberian chorizo

Peanuts



Crustacean



Gluten



Mustard



Egg



Sulfites



HUEVOS FRESCOS

\$560

TWO EGGS ANY STYLE

Your selection of fried, scrambled, boiled or poached eggs
Served with roasted tomatoes, grilled potatoes and asparagus



OMELETTE

Craft your own omelette with your election of fresh fillings: turkey ham, bacon, cheese
Asparagus, tomato, spinach, seasonal mushrooms or bell peppers
Served with roasted tomatoes, grilled potatoes and asparagus

SCRAMBLED AVOCADO EGGS

Two eggs, avocado, crispy corn tortilla, onions, epazote, serrano chili

EGGS BENEDICT

Poached eggs, your choice of spinach, smoked salmon, or pork loin
English muffin, hollandaise sauce

MACHACA CAZUELA

Shredded beef mixed with two eggs, onions, tomatoes, chili, cilantro
Accompanied with refried beans, guacamole, salsa and flour tortillas

MOTULEÑOS

Sunny side eggs, corn tortilla, beans, plantains, peas, turkey ham
Red salsa, fresh cheese, sour cream

DIVORCIADOS

Sunny side up eggs, corn tortilla, beans, green and red salsa
Pork chorizo, jalapeño, sour cream, fresh cheese

BREAKFAST BURRITO

Flour tortilla, scrambled eggs, pork chorizo, refried beans, Oaxaca cheese

SWEETS

\$650

WAFFLES

Berries, chocolate sauce, maple syrup, whipped cream

FRENCH TOAST

Buttery brioche, cinnamon, maple syrup, berries

BUTTERMILK PANCAKES

Two pancakes, banana, berries, maple syrup

Vegetarian



Sesame



Fish



Nuts



Soy



Dairy



Vegan

