

# SUNDAY BRUNCH

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## MENU

**Tropical Fruit Bowl**  
Homemade Granola & Agave Syrup

**Quinoa & Seeds**  
Mango-Pineapple & Spices

**Cinnamon French Toast**  
Dulce de Leche, Nuts & Raisins

**Chocolate Waffle with Cacao Nibs**  
Chocolate Ice Cream & Whipped Cream

**Cesar Salad & Smoked Chorizo**  
Garlic Brioche with Poached Egg

**“Huevos en Cazuela”**  
Two Fried Eggs in Salsa Roja with Vegetables served in a Clay Pot

**Crispy Tacos Ahogados**  
With Potato & Shrimp

**Poc Chuc Chilaquiles**  
Beef & Whole Beans with Avocado, Roasted Onion

**Soft Shell Crab Sandwich**  
Ciabatta Bread & Cole slaw, Crab, Sambal Mayonnaise

**Fried Egg Slider**  
Avocado, Arugula, Tahini & Zaatar

**Mixed Seafood Ceviche Station**  
Assorted Salsas, Veggies Chips



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## COCKTAILS

### Bloody Mary

Tito's Vodka & Spiced Tomato Juice

### Mimosa

### "Caguamon" Beer & Ojo Rojo

Our "Hair of the Dog" Mexican Remedy

### Iced Prosecco Floats

Fresh Fruit Sorbet topped with Prosecco

### Carajillo

Espresso & Licor 43

### Spicy Coconut Booze

Mezcal, Coconut Cream, Jalapeño, Lime

### Casa del Lago Spritz

Nixta Corn Liqueur, Abasolo Mexican Corn  
Whisky & Prosecco



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