SESIONS

GUADALAJARA

BREAKFAST MENU

BEVERAGES		CHILAQUILES AND ENCHILADAS			
FRESH JUICES					
FRUIT MILKSHAKES CHOOSE YOUR OWN COMBINATION OF MILK AND SEASONAL FRU	\$55M.N.	SAUCE DRIED CHILIES GREEN SAUCE	CHEESE CHIHUAHUA MOZZARELLA	PROTEIN EGGS CHICKEN	\$90 M.N. \$120 M.N.
COFFEE AMERICAN ESPRESSO	\$45M.N.	HABANERO SAUCE RED MOLE GREEN MOLE CHIPOTLE	GRUYERE MANCHEGO PANELA COTIJA CHEDDAR FETA	FLANK STEAK BEEF RIBS BEEF TENDERLOIN MARINATED PORK SHRIMP PRAWNS	
DRINKS WITH COFFEE CAPPUCCINO LATTE MACCHIATO	\$55M.N.	GUAJILLO SAUCE ROASTED CHILI SAUCE			
TEA AND TISANES FRESH BREWED ICED TEA CLASSIC MIMOSA *IF YOU PREFER DECAFFEINATED COFFEE PLEASE TELL YOUR SERVER WHEN PLACING YOUR ORDER	\$40M.N. \$50M.N. \$110M.N.	ENCHILADAS MINERAS V POTATO CARROT COTIJA CHEESE RED SAUCE SOUR CREAM CHEESE REFRIED BEANS ENCHILADAS VERACRUZ MEXICAN STYLE EGGS BEAN SAUCE CHORIZO JALAPEÑO SLICES SOUR CREAM CHEESE REFRIED BEANS			\$135M.N. \$135M.N.
STARTERS			CREAM CHEES	BE REFRIED BEANS	
MIXED FRUIT PREPARE YOUR OWN MIX WITH OUR SEASONAL FRUIT	\$45M.N.	TORITO HOMEMADE BAGUETTE BREADED CHICKEN BREAST REFRIED BEANS CHILAQUILES SOUR CREAM CHEESE AVOCADO CILANTRO			\$135M.N.
FRUIT AND COTTAGE CHEESE SEASONAL FRUIT MIX COTTAGE CHEESE HONEY GRANOLA	\$55M.N.	SALMON BAGEL HOMEMADE BAGEL CREAM CHEESE			\$220M.N.
FRUIT AND YOGHURT SEASONAL FRUIT MIX NATURAL LIGHT OR FLAVORED YOGUR	\$85M.N.	SMOKED SALMON GREE	·	USSIAN SALAD	\$110 M.N.
BIONIC YOGHURT SEASONAL FRUIT MIX YOGHURT OATS VANILLA ICE CREAM HONEY GRANOLA	\$85M.N.	FRIED TORTILLA EGG BACON HAM CHILI SAUCE MELTED MANCHEGO CHEESE TURKEY CROISSANT			\$115M.N.
SPECIAL TREAT SEASONAL FRUIT MIX WHIPPED CREAM	\$65M.N.	HOMEMADE CROISSANT BLUE CHEESE DIP TURKEY HAM CHERRY TOMATOES OLIVE OIL ITALIAN SPICES			·
PORRIDGE V OATMEAL COOKED WITH MILK STRAWBERRIES KIWI CRANBERRIES BLACKBERRIES	\$75M.N.	POBLANA CREPE V Ó SCRAMBLED EGGS POBLANO CHILI SWEET CORN PANELA CHEESE FRESH CILANTRO SAUCE			\$135M.N.
GARDEN BREAKFAST * V GRILLED VEGETABLES OLIVE OIL GRILLED PANELA CHEESE CORIANDER PESTO	\$85M.N.		FROM THE GRILL COUNTRY FLANK STEAK * 1		
RAINBOW HOT CAKES V CRANBERRIES RAISINS SEASONAL FRUIT WHIPPED CREAM FRUIT SAUCE MAPLE SYRUP	\$95M.N.	GRILLED STEAK GRATIN REFRIED BEANS GUACA	GRILLED STEAK GRATIN CHILAQUILES REFRIED BEANS GUACAMOLE FAJITAS * CHICKEN OR FLANK STEAK FAJITAS ONION PEPPER RANCHERA SAUCE MANCHEGO CHEESE REFRIED BEANS GUACAMOLE		
WAFFLES V SEASONAL FRUIT WHIPPED CREAM MAPLE SYRUP	\$80M.N.	CHICKEN OR FLANK STE RANCHERA SAUCE MAN			
FRENCH TOAST V ARTISANAL BREAD BUTTER CINNAMON BROWN SUGAR SEASONAL FRUIT MAPLE SYRUP	\$95M.N.	ALAMBRE * • FLANK STEAK FAJITAS NOPALES FRESH MUSHROOMS ONION TOMATO RED PEPPER CHIPOTLE SAUCE CREAM COTIJA CHEESE			\$250M.N.
TWO EGGS ANY STYLE	¢00M N	LITTLE ROX	TARS		
BACON OR SAUSAGE REFRIED BEANS POTATOES	\$90M.N.	FRESH JUICE *V FRESHLY MADE WITH SEASONAL FRUIT			\$40M.N.
SUNNY SIDE UP EGGS RED & GREEN HOT SAUCE REFRIED BEANS POTATOES	\$95M.N.	FRUIT PLATE * V SEASONAL FRUIT MIX NATURAL WHIPPED CREAM HONEY			\$45M.N.
SOUTHERN STYLE SCRAMBLED EGGS FRIED TORTILLA JULIENNE ONION CHILI REFRIED BEANS POTATOES	\$110 M.N.	FRUIT AND YOGHURT \$ V SEASONAL FRUIT MIX NATURAL YOGHURT HONEY			\$45M.N.
NORTEÑO STYLE * Ó SUNNY SIDE UP EGGS GRILLED FLANK STEAK PANELA CHEESE REFRIED BEANS POTATOES	\$220M.N.	HOTCAKES OR WAFFLES V LITTLE HOTCAKES OR WAFFLES SEASONAL FRUITS BUTTER FRUIT SAUCE			\$90M.N.
CLASSIC OMELET PORK HAM MANCHEGO CHEESE REFRIED BEANS POTATOES	\$90M.N.	EGGS ANY STYLE BACON OR SAUSAGE REFRIED BEANS			\$90M.N.
ITALIAN OMELET SALAMI PEPPERONI PARMESAN CHEESE REFRIED BEANS POTATOES	\$125M.N.	ENFRIJOLADAS CORN TORTILLAS CHIC BEAN SAUCE SOUR CRE	\$100M.N.		
NORTEÑO OMELET * Ú GRILLED STEAK ONION RED PEPPER MANCHEGO CHEESE REFRIED BEANS POTATOES	\$180M.N.				
HEALTHY OMELET \$ SPINACH ONION FRESH MUSHROOMS PANELA CHEESE REFRIED BEANS POTATOES	\$145M.N.				
ALASKAN OMELET \$ SMOKED SALMON CREAM CHEESE	\$240M.N.				

SMOKED SALMON | CREAM CHEESE

CILANTRO SAUCE | REFRIED BEANS | POTATOES