

## BREAKFASTS 8:00 AM - 12:00 PM

### BEACH & BUBBLES (8 oz)

|   |       |
|---|-------|
| <b>Mimosa.</b> Fresh orange juice with sparkling wine.                    | \$175 |
| <b>Bellini.</b> Peach juice with sparkling wine.                          | \$175 |
| <b>Muelle Spritz.</b> Chandon Garden Spritz with an orange slice and ice. | \$195 |

### ALL DAY FROZEN MARGARITAS (8 oz)

Nothing says "perfect day" like a frozen margarita by the sea.

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|---|-------|
| <b>Frozen Margarita de Chamoy.</b> Tequila Centenario Plata, chamoy, melon liqueur, orange juice, grapefruit soda, lemon. | \$210 |
| <b>Frozen Margarita Maya.</b> Tequila Centenario Plata, Xtabentún liqueur, fresh lemon juice, honey and orange juice.     | \$210 |

## TO START THE DAY.

**Sweet Mexican Pastry.** \$70

**Homemade Pound Cake Slice.** \$70

**The Breakfast Bloody Mary.** A refreshing wake-up with mezcal or vodka, shrimp, oyster, crab claw, olives, celery and yellow lemon with habanero. \$250

**Cochinita Quesadillas "Quesapibiles" (3).** Griddled with cheese, xnipec salsa and cochinita juice for dipping. \$240

**Seasonal Fruit Platter.** With natural yogurt, homemade granola and honey. \$165

## MAIN BREAKFAST DISHES.

**Wood-Fired Molletes (2).** Gratinated cheese, refried beans and pico de gallo salsa. \$185

- Chorizo (4.2 oz) +\$50
- Smoked Turkey Breast (3.8 oz) +\$60
- Valladolid Black Sausage (4.2 oz) +\$60

**Muelle Once Enchiladas (3).** Our version of Quintana Roo enchiladas, filled with chicken, gratinated with cheese and topped with guajillo chili sauce, ancho chili, almonds and peanuts, garnished with pickled red onions. \$210

**Avocado Toast (2).** Sourdough bread toasted in a wood-fired oven, topped with guacamole, arugula and roasted cherry tomatoes. \$185

- Egg any style (1 pc) +\$40
- Smoked Turkey Breast (3.8 oz) +\$60
- Valladolid Black Sausage (4.2 oz) +\$60
- Bacon (3.8 oz) +\$60

**Styled Eggs.** Eggs cooked to your preference with a choice of three ingredients. \$215

- Oaxacan cheese
- Bacon
- Turkey breast
- Spinach
- Chorizo
- Chaya
- Tomato
- Onion
- Mushrooms
- Spring onions

**Croque Madame Sandwich.** Wood-fired brioche gratinated with gouda cheese and béchamel sauce, with turkey ham and a fried egg. \$260

**Pancakes (3).** With chocolate chips, artisan butter, berries, banana and vanilla infused maple syrup. \$225

- Bacon (3.8 oz) +\$60

**French Toast.** Homemade brioche with cinnamon apples, maple syrup and mascarpone whipped cream. \$225

- Bacon (3.8 oz) +\$60

**Chilaquiles (Red, Green, or Divorced sauce).** With cream, fresh cheese, onions and cilantro. \$155

- Cochinita pibil (4.2 oz) +\$90
- Grilled Chicken (15.2 oz) +\$90
- Egg any style (1 pc) +\$40

**Chaya and Cheese Omelette.** Filled with chaya and Edam cheese, served with creamy green sauce and refried beans. \$215

- Egg whites only +\$40

**Eggs Benedict.** Poached eggs on a polenta muffin with red chili hollandaise sauce. \$215

- Smoked Salmon (4.2 oz) +\$90
- Smoked Turkey Breast (3.8 oz) +\$60

**Eggs Motuleños style.** Wood-fired with crispy turkey ham, plantain, peas, tortilla, Edam cheese and refried beans with epazote. \$215

\*We only use free-range eggs\*

## JUICES.

|  | Medium<br>7.9 oz | Large<br>13.9 oz |
|--|------------------|------------------|
| Orange   | \$60             | \$95             |
| Grapefruit   | \$60             | \$95             |
| <b>Green.</b> Pineapple, spinach, orange juice, celery and cactus.               | \$70             | \$110            |
| <b>Aloha.</b> Grapefruit, raspberry, honey and grapefruit Velvet Soda. (11.9 oz) | -                | \$115            |
| <b>Kai Caribbean.</b> Mango, pineapple, ginger and lemon juice. (9.9 oz)         | -                | \$115            |

## COFFEE.

|            |      |
|------------|------|
| Americano  | \$55 |
| Cappuccino | \$68 |
| Latte      | \$68 |
| Espresso   | \$55 |