

ZADÚN BREAKFAST

Choice of Coffee or Tea

Fresh Fruit or Fresh Pressed Juice

Choice of A la Carte Dish

BIONIC FRUIT BOWL

Vanilla Flavored Yogurt, Assorted Seeds and Nuts Piloncillo Honey

FARM'S VEGETABLES BOWL

Hummus, Chiapas Cheese, Quinoa Lemongrass Vinaigrette

MEXICAN OATMEAL

Pinole, Praline Amaranth, Strawberry, Banana

BAGELS

SMOKED SALMON

Cucumber Raita, Mint Macha Sauce

GARDEN BAGEL

Grilled Zucchini, Tomato Goat Cheese, Arugula, Hummus Pesto

IBERIAN HAM

Tomato Sofrito, Scrambled Egg Ranchera Sauce

CREAM CHEESE

Homemade Red Fruit Jam

PASTRIES

Vanilla / Chocolate Conchas

Croissant

Almond Croissant

Pain au Chocolat

Cornbread

Walnut Coffee Cake

Daily Muffin

Cinnamon Sugar Braid

GRANDMA'S BREAKFAST

Special of the day, inspired by the most traditional Mexican grandma's recipes.

MAIN COURSE

TORREJAS

Brioche Soaked in Vanilla Milk, Chantilly, Banana Nuts, Piloncillo Syrup

CORN PANCAKES

Popcorn, Infused Maple Syrup, Amaranth

BELGIAN WAFFLES

Vanilla Cream, Berries, Nuts, Organic Maple Syrup

AVOCADO TOAST

Sourdough Toast, Avocado, Hard Boiled Egg, Tzatziki, Herbs Salad, Cascabel Chili Oil

BAJA FARM'S BREAKFAST

Free Range Eggs any Style, Organic Greens Salad, Bacon or Pork Sausage, Sourdough Toast

BENEDICTINE EGGS

Choice of Ham / Smoked Salmon / Quelites

HUEVOS RANCHEROS

Sunny-Side-Up Free-Range Eggs, Crispy Corn Tortilla, Ranchera Sauce, Hoja Santa, Avocado, Refried Beans

BREAKFAST TACOS

Carnitas, Scrambled Eggs, Pico de Gallo, Charred Tomatillo Salsa

CHILAQUILES

Tomatillo Sauce, Ranchera Sauce or Mole Poblano, Cotija Cheese, Red Onion, Black Beans, Sour Cream

Add: Chicken / Pork Carnitas / Free-Range Egg

DESAYUNO CHOYERO

Handmade Flour Burritos with Regional Machaca, Avocado, Panela Cheese, Beans

BLISTERED WOODSTONE FLATBREAD

Asadero Cheese, Bacon, Sunny-Side-Up Eggs, Avocado, Herbs

ZADÚN BREAKFAST

Choice of Coffee or Tea

Fresh Fruit or Fresh Pressed Juice

Choice of A la Carte Dish

COLD BEVERAGES

MANGO SUNSHINE

Mango, Banana, Organic Yogurt, Vanilla, Coconut Honey

GREEN DESERT

Avocado, Spinach, Orange Juice, Chia Seed, Agave Nectar

GOLDEN VITAMIN

Jack Fruit, Banana, Selected Milk, Honey, Amaranth

FRESH JUICE

BAGELS

GARDEN BAGEL

Grilled Zucchini, Arugula, Hummus, Pesto

CREAM CHEESE

Homemade Red Fruit Jam

ATOLE & DAILY PASTRY

Traditional Mexican Atole with a Piece of Mexican Pastry

PASTRIES

Vanilla / Chocolate Conchas

Croissant

Almond Croissant

Pain au Chocolat

Cornbread

Walnut Coffee Cake

Daily Muffin

Cinnamon Sugar Braid

MAIN COURSE

BIONIC FRUIT BOWL

Vanilla Flavored Yogurt, Assorted Seeds and Nuts
Piloncillo Honey

MEXICAN OATMEAL

Pinole, Praline Amaranth, Strawberry, Banana

TORREJAS

Brioche Soaked in Vanilla Milk, Chantilly, Banana, Nuts
Piloncillo Syrup

CORN PANCAKES

Popcorn, Infused Maple Syrup, Amaranth

AVOCADO TOAST

Sourdough Toast, Avocado, Hard Boiled Egg, Tzatziki Herbs
Salad, Cascabel Chili Oil

BAJA FARM'S BREAKFAST

Free Range Eggs any Style, Organic Greens Salad, Bacon
or Pork Sausage, Sourdough Toast

HUEVOS RANCHEROS

Sunny-Side-Up Free-Range Eggs, Crispy Corn Tortilla, Ranchera
Sauce, Avocado, Refried Beans

BREAKFAST TACOS

Carnitas, Scrambled Eggs, Pico de Gallo, Charred Tomatillo Salsa

CHILAQUILES

Tomatillo Sauce, Ranchera Sauce or Mole Poblano
Cotija Cheese, Red Onion, Black Beans, Sour Cream

Add: Chicken / Pork Carnitas / Free-Range Egg

BENEDICTINE EGGS

Choice of Ham / Smoked Salmon / Quelites

SIDES

Organic Yogurt

Refried Beans

Smoked Bacon

Pork Sausage

Breakfast Potatoes

Green Salad

FRESH PRESSED JUICE

Orange Juice

Grapefruit Juice

Green Juice

Daily Cold Pressed

COLD BEVERAGES

MANGO SUNSHINE

Mango, Banana, Organic Yogurt, Vanilla, Coconut Honey

GREEN DESERT

Avocado, Spinach, Orange Juice, Chia Seed, Agave Nectar

GOLDEN VITAMIN

Jack Fruit, Banana, Selected Milk, Honey, Amaranth

HOT BEVERAGES

Espresso

Americano

Cappuccino

Latte

Oaxacan Chocolate

Horchata Iced Coffee

Café de Olla

Tea Selection

MIMOSAS

ST. MIMOSA

Prosecco, St Germain, Albahaca

CHAMBORD MIMOSA

Prosecco, Chambord, Menta

ROSÉ MIMOSA

Prosecco, Giffard Rosé, Bitter

GARDEN MIMOSA

Prosecco, Jugo de Durazno, Jengibre Prensado

BLOODY'S

GREEN BLOODY

Vodka, Jugo Verde, Jugo de Limón

MACHO BLOODY

Tequila, Clamato, Habanero, Tajín, Chirimiqui

TODOS SANTOS

Mezcal, Mango, Jugo de Limón, Tajín

GARDEN BLOODY

Vodka, Jugo de Piña, Jugo de Limón, Jalapeño Cilantro

VEGAN BREAKFAST MENU

El Barrio highlights the tradition of authentic Mexican breakfast by selecting the best family recipes passed down through generations and combining them with the best local products. El Barrio invites you to share with family and friends a very personalized interpretation of mexican cuisine with its traditional colors, flavors, aromas and textures.

COLD BEVERAGES

Horchata Iced Coffee

JUICES

Orange
Grapefruit
Green
Pressed of the Day

DAILY SHAKES

HOT BEVERAGES

TEA & COFFEE

Dammann Frères
Espresso
Americano
Cappuccino
Latte
Oaxaca Chocolate

CAFÉ DE OLLA

Traditional Mexican Coffee “Pueblo Mágico” Style
Infused with Cinnamon, Aromatic Spices and Piloncillo

MAIN COURSE

BIONIC FRUIT BOWL

Agave Honey, Amaranth Granola, Coconut Foam

FARM'S VEGETABLES BOWL

Hummus, Quinoa, Lemongrass Vinaigrette

MEXICAN OATMEAL

Pinole, Praline Amaranth, Strawberry, Banana

TORREJAS

Sourdough Bread Soaked in Vanilla Milk, Coconut Foam
Nuts, Agave Honey

MUESLI

Day Shake, Dehydrated Fruit, Granola, Banana

PANCAKES

Popcorn, Warm Maple Syrup, Berries

HOMEMADE TAMAL

Poblano Pepper, Quelite Salad, Rustic Sauce

CHILAQUILES

Tomatillo or Ranchera Sauce, Onion, Beans, Cilantro

BEANS DOBLADITAS

Homemade Tortillas, Roasted Vegetables

ANTOJITOS DE VEGETALES

Tatemada Sauce, Refried Beans with Hoja Santa
Roasted Vegetables

SIDES

Refried Beans
Breakfast Potatoes
Organic Green Salad
Fruit Bowl
Berries

KIDS MENU

BREAKFAST

Includes one beverage and one main dish of your choice

BEVERAGES

HOMEMADE FRESHLY MADE JUICES:

Orange / Apple / Pineapple / Green Juice

WHOLE MILK / SKIM / ALMOND / COCONUT / CHOCOLATE MILK

MAIN DISHES

SEASONAL FRUIT & BERRIES | GF

ORGANIC YOGURT | GF

Strawberry Compote, Honey, Homemade Granola

HOMEMADE GRANOLA & MILK | GF

Add: Banana or Strawberry
(Breakfast Cereals also available)

BELGIAN WAFFLE | GF

Pure Maple Syrup, Berries, Whipped Cream

PANCAKES | GF

Handcrafted Pure Maple Syrup, Bacon
Add: Banana or Berries

PB&J

Brioche, Peanut Butter, Jelly

FREE RANGE EGGS ANY STYLE

Choice of Bacon or Ham, Breakfast Potato, Toast

BREAKFAST BURRITO

Organic Scrambled Eggs, Bacon, Chihuahua Cheese

CHICKEN ENTOMATADAS | GF

Corn Tortilla, Chicken, Tomato Sauce, Cheese
Black Beans

QUESADILLAS

Flour Tortilla, Chihuahua Cheese, Sliced Fruits
Add: Ham or Bacon

GLUTEN FREE | GF VEGAN | V

LUNCH & DINNER

Includes one beverage and one main dish of your choice

MAIN DISHES

CRUDITÉS | GF | V

Carrot, Jicama, Cucumber, Fresh Guacamole

CHICKEN CONSOMMÉ | GF

Steamed Rice & Vegetables

CHICKEN AND TORTILLA LASAGNA | GF

Tomato Sauce, Corn, Cheese

GRILLED CHICKEN BURRITO

Avocado, Rice, Tomato & Lettuce

FUSILLI PASTA

Choice of Butter / Tomato / Cheese Sauce

FISH MILANESA

Steamed Rice, Avocado, Sautéed Vegetables Thousand-Island Sauce

BEEF FILET MIGNON 4OZ. | GF

Mashed Potatoes, Broccoli, Carrots

KIDS BURGER

Cheddar Cheese, Pickles, Fries or Fruit Cup

WHOLE WHEAT CHEESE PIZZA

Tomato Sauce, Mozzarella Cheese
Add: Chicken / Pepperoni / Veggies

CORN FLAKES BREADED SHRIMP | GF

Creamy Rice, Pineapple, Ketchup

SINCRONIZADA

Cheese & Ham Quesadilla, Flour Tortilla

DESSERTS

Fruit Salad

Chocolate Chunk Cookies