

sano bistro

HOTEL CASA VILLAMAR

Menu

Continental Breakfast

Choose from: Sourdough toast with butter and jam or pancakes with maple syrup. Served with bacon strips and two eggs (fried or scrambled).

Choose from: Orange juice or fruit juice
Includes free refills on coffee

\$285



Villamar Breakfast

Choose from: Green, red or mole chilaquiles sauce.
Served with cream and cheese.

Choose from: Egg, chicken or beef. Served with beans, avocado, and onion.

Choose from: Orange juice or fruit juice
Includes free refills on coffee

\$285

****Upgrade to a juice pitcher (500 ml) + \$50**

All food is fresh and carefully prepared.
We appreciate your understanding and patience, especially during busy times.
Please inform staff of any food allergies.



MORNINGS AT CASA VILLAMAR

Breakfast or Brunch

Oatmeal bowl \$125

Cooked oatmeal with cinnamon, served warm with almonds, dried cranberries, granola, banana, and a drizzle of natural honey

Fruit bowl \$135

Seasonal fruit bowl, coconut Greek yogurt, sliced almonds, peanuts, blueberries and granola

Classic hotcakes \$135

Three fluffy pancakes served with fruit and maple syrup

Oatmeal hotcakes \$125

Four oatmeal pancakes—**choose from banana or chocolate**. Served with granola and **one topping**: maple syrup, Nutella **or** peanut butter.

Sano Bistro Omelette \$155

Filled with panela cheese, spinach, mushrooms, bell peppers and sautéed cherry tomatoes. Choose your side dish.



Green or red chilaquiles \$175

Baked tortilla chips, covered in your choice of house sauce, served with sour cream, cheese and onion. Choose between eggs (two fried or scrambled) or chicken.

Chilaquiles con arrachera +\$35

Classic molletes \$125

Bolillo bread cut in half, baked with beans and Gouda cheese. Served with pico de Gallo. Served with your choice of side dish

Chicken molletes \$175

Grilled skirt steak molletes \$195



+ Extras

Egg (1 piece)	15
Natural honey	15
Topping	25
Butter	15
Egg whites only	15
Sourdough bread (1 slice)	45
Bacon	45
Cheese	35

Side dishes:

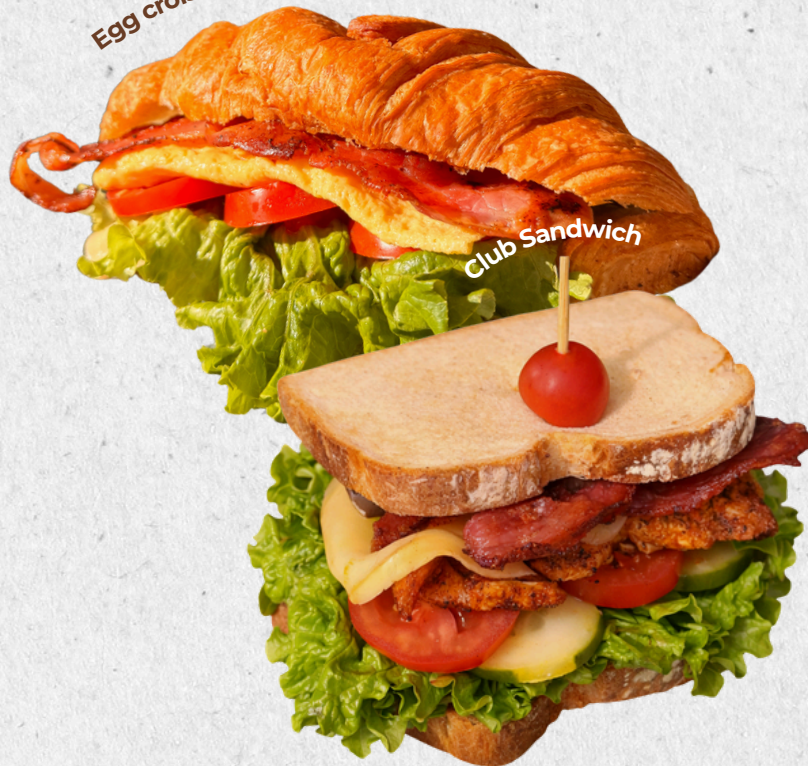
- Roasted potatoes
- Chips
- Salad

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MORNINGS AT CASA VILLAMAR

Breakfast or Brunch

Egg croissant with bacon



Club Sandwich

Egg croissant with bacon \$165

With chipotle dressing, Gouda cheese, lettuce, tomato, two pieces of egg, and bacon strips. Served with your choice of side dish

Chicken ciabatta \$165

With chipotle dressing, turkey ham, Gouda cheese, lettuce, tomato and grilled chicken. Served with your choice of side dish

Club Sandwich \$175

Butter bread, lettuce, mayonnaise, mustard, grilled chicken, Gouda cheese and bacon. Served with your choice of side dish

Sano Bistro French toast



Sano Bistro French toast \$195

Two slices of sourdough toast dipped in a mixture of egg, vanilla, and cinnamon, with a fluffy, golden texture. Served with sweet cream cheese and honey

French toast Brunch \$175

A slice of sourdough toast, dipped in a mixture of egg, vanilla, and cinnamon, with a fluffy, golden texture. Served with an egg (scrambled or fried) and bacon strips. served with your choice of side dish

French toast Brunch



+ Extras

Egg (1 piece)	15
Natural honey	15
Topping	25
Butter	15
Egg whites only	15
Sourdough bread (1 slice)	45
Bacon	45
Cheese	35

Side dishes:

- Roasted potatoes
- Chips
- Salad

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MORNINGS AT CASA VILLAMAR

Breakfast or Brunch

Avocado toast \$165

Sourdough toast served with house avocado, two eggs, salt, and pepper. Choice of side dish.



Mushroom toast \$195

Sourdough toast served with house avocado, spinach bed, sautéed mushrooms and cherry tomatoes. served with your choice of side dish



Seasonal salad \$185

Mixx of spinach and Italian lettuce, croutons, peanuts, blueberries, grilled chicken, seasonal fruit and feta cheese



Side dishes:

- Roasted potatoes
- Chips
- Salad

+ Extras

Egg (1 piece)	15
Natural honey	15
Topping	25
Butter	15
Egg whites only	15
Sourdough bread (1 slice)	45
Bacon	45
Cheese	35

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BEVERAGES

Coffee Menu (Espresso-based)

	Hot	Iced	Frappé
Espresso	\$65	-	-
Americano	\$65	-	-
Americano gourmet	\$75	-	-
Latte	\$70	\$75	-
Capuccino	\$70	-	\$85
Vanilla or hazelnut latte	\$80	\$85	-
Horchata espresso	-	\$80	-
Caramel macchiato	\$80	\$85	\$95
Dark mocha latte	\$80	\$85	\$95
Affogato latte	-	\$95	-

Americano and espresso include powdered cream; milk is extra.

Vanilla ice cream sundae \$75

Non-coffee beverages

	Hot	Iced	Frappé
Chocolate	\$75	\$80	\$95
Chai	\$75	\$80	\$95
Glass of milk	\$75	\$75	

Made with natural pulp

	Iced	Smoothie	Soda
Strawberry	-	\$85	\$95
Mango	-	\$85	\$95
Passion fruit	-	\$85	\$95
Lemonade	\$70	\$75	\$85
Strawberry lemonade	\$85	\$95	-
Chia lemonade	\$85	\$95	-

Juices and smoothies

Green juice	\$85
Orange juice	\$55
Agua de horchata	\$55
Agua de jamaica	\$55
Banana Smoothie	\$85
Strawberry Smoothie	\$85

Bottled drinks

Canned soda	\$45
Mineral water	\$45
Bottle of water	\$40



+ Extras

Lactose-free milk	6
Non-dairy milk	19
Espresso	25
Whipped cream	15

