



Breakfast is a *ritual*, a sacred moment to start the day with intention and presence.

The table we share upon waking creates magic—an alchemy of flavors that evoke the warmth of home and the connection that arises when savoring each bite with full attention.

This menu is inspired by family gatherings, by those moments when time stands still, and sharing becomes a hug for the soul.

Let yourself be wrapped in fresh ingredients, comforting recipes, and an atmosphere that invites you to be here and now. May every sip and bite be a reminder of the beauty of presence, and the gift of being with those you share the table with.

# BREAKFAST

7:00 AM — 12:00 PM

## EXTRACTS *(355 ml)*

**ENERGIZING** \$135  
Banana, oatmeal and honey

**ETHEREAL** \$135  
Celery, pineapple, aloe and chia

**FRESH** \$135  
Cucumber, apple and lemon

**SEROTONIN** \$135  
Avocado, lemongrass, coconut and spinach

**DOPAMINE** \$145  
Beetroot, cacao and red fruits

**OXYTOCINE** \$135  
Orange, grapefruit, thyme and guava

## NATURAL JUICES

**ORANGE JUICE** *(335 ml)* \$120

**GRAPEFRUIT JUICE** *(335 ml)* \$120

**GREEN JUICE** *(335 ml)* \$145

**MIMOSA** *(150 ml)* \$450

**BLOODY MARY** *(220 ml)* \$450

**ROSSINI** *(150 ml)* \$200

\*Our juices are sweetened with the natural sugars of the fruits, honey, and agave syrup.

## PACKAGE

**EL SANTUARIO** \$540

Fresh regional fruit  
Tea, infusion or coffee and juice *(240 ml)*  
Multigrain toast, honey, compote & chamomile ghee *(2 pcs)*  
Eggs cooked to order *(2 pcs)*

## FRESH & LIGHT

🍷 **VALLESAN RED FRUIT BOWL** \$210  
*(280 gr)*

🍷 **FRESH LOCAL FRUIT WITH YOGURT, GRANOLA AND HONEY** \$190  
*(240 gr)*

🍷 **OATS WITH ALMOND MILK, DATES AND APPLE** \$190  
*(185 gr)*

🌿 **AGROECOLOGICAL TOMATOES WITH FETA CHEESE** \$260  
*(300 gr)*

**GRILLED VEGETABLES WITH FRIED EGG & HOLLANDAISE SAUCE** \$280  
*(250 gr)*

\*If you wish, you can substitute cream with tahini and cheese with almond cheese.

🌿 Vegetarian and gluten-free options

🍷 Vegan options

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## BAKERY

<b>BREAD PIECE</b> Campechana, chilindrina, cocol, biscuit, croissant and daily cake (70 gr)	<b>\$35</b>	<b>SMOKED TROUT BAGEL</b> (100 gr)	<b>\$270</b>
Croissant   Pain au chocolat	<b>\$60</b>	<b>MOLLETE WITH RED &amp; GREEN CHORIZO</b> (100 gr)	<b>\$250</b>
<b>FRENCH TOAST WITH MASCARPONE &amp; BLUEBERRIES</b> (150 gr)	<b>\$290</b>		

## FARM-STYLE BREAKFAST

<b>EGGS COOKED TO ORDER</b> (2 pcs) Fried, scrambled, or omelette with refried beans and avocado. With ham and mushrooms.	<b>\$220</b>	<b>SHREDDED CECINA WITH EGGS</b> (220 gr)	<b>\$280</b>
	<b>\$240</b>	<b>GREEN OR RED CHILAQUILES</b> (315 gr) Chicken (80 gr) or egg (2 pcs) Cecina (80 gr)	<b>\$285</b> <b>\$297</b> <b>\$315</b>
<b>CASSEROLE EGGS</b> (2 pcs) With yogurt, pita bread and chipotle sauce.	<b>\$290</b>		
<b>ARTICHOKE &amp; SPINACH OMELETTE</b> (2 pcs)	<b>\$290</b>	<b>GREEN MOLE ENCHILADAS WITH STUFFED WITH MUSHROOMS</b> (460 gr)	<b>\$320</b>
<b>BROKEN EGGS WITH CURED HAM</b> (2 pcs)	<b>\$310</b>	<b>GRILLED QUESADILLAS</b> (3 pcs) Choice of mushrooms, huitlacoche, squash blossom, or pork crackling.	<b>\$230</b>
<b>BENEDICT EGGS WITH BACON</b> (2 pcs)	<b>\$310</b>	<b>DUO OF SOPES</b> (120 gr) Green & red sauce, beans, cream, and cheese. With pressed pork crackling or cecina (220 gr)	<b>\$150</b> <b>\$230</b>
<b>CROQUE MADAME</b> (380 gr)	<b>\$370</b>		

\*If you wish, you can substitute cream with tahini and cheese with almond cheese.

## EXTRAS

<b>BACON</b>	<b>\$50</b>	<b>EGGS</b>	<b>\$25</b>
<b>AVOCADO</b>	<b>\$50</b>	<b>CECINA</b>	<b>\$70</b>
<b>TOMATO</b>	<b>\$25</b>	<b>CHORIZO</b>	<b>\$50</b>
<b>PANELA CHEESE</b>	<b>\$50</b>	<b>ARRACHERA</b>	<b>\$90</b>
<b>ROASTED POTATOES</b>	<b>\$25</b>	<b>TORTILLAS</b>	<b>\$25</b>





Vegetarian and gluten-free options



Vegan options

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## CEREALS & GRAINS

 <b>PANCAKES</b> <i>(3 pcs)</i> Oats, banana and amaranth crumble.  Traditional with maple and butter.	<b>\$225</b>	 <b>BEAN BOWL WITH PICO DE GALLO &amp; YOGURT</b> <i>(170 gr)</i>	<b>\$230</b>
		 <b>WHOLE GRAIN TOAST WITH AVOCADO &amp; COTTAGE CHEESE</b> <i>(1 pc)</i> Poached eggs	<b>\$230</b> <b>\$270</b>

## COFFEE

<b>AMERICANO</b> <i>(240 ml)</i>	<b>\$85</b>
<b>ESPRESSO</b> <i>(60 ml)</i>	<b>\$88</b>
<b>DOUBLE ESPRESSO</b> <i>(80 ml)</i>	<b>\$145</b>
<b>CAPUCCINO OR LATTE</b> <i>(240 ml)</i>	<b>\$110</b>
<b>ESPRESSO TONIC</b> <i>(220 ml)</i>	<b>\$180</b>
<b>HOT CHOCOLATE</b> <i>(240 ml)</i>	<b>\$110</b>
<b>FORTE TEA</b> <i>(240 ml)</i>	<b>\$120</b>

<b>INFUSIONS</b> <i>(240 ml)</i>	<b>\$120</b>
<b>THYME, LEMONGRASS, ROSEMARY &amp; ORANGE, CHAMOMILE &amp; TURMERIC</b>	

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