

BREAKFAST

CHILAQUILES

SERVED WITH FARM-STYLE POTATOES AND BEANS

RED OR GREEN **230**

In red or green sauce with a slice of egg, cream cheese, and red onion.

WITH BEEF BARBECUE **315**

In a red sauce with barbecued beef, cream, cotija cheese, and red onion.

CHIPOTLE WITH SHRIMPS **315**

In a chipotle cream sauce with shrimp, cotija cheese, and red onion.

CILANTRO WITH FLANK STEAK **315**

In a cilantro cream sauce with arrachera steak, cotija cheese, and red onion.

EXTRAS

	EGGS	35
CHICKEN, PORK, OR BEEF		50
STEAK		80

ENTREVALLE **345**

Two eggs served on a corn tortilla, smothered in Mexican sauce with 150 grams of ribeye, Cotija cheese, and sour cream.

MEXICAN-STYLE **200**

Scrambled eggs with tomatoes, onions, and cilantro.

TO YOUR TASTE **190**

Two egg dishes with side dishes.

EXTRAS

JAM, CHORIZO, AVOCADO	40
BACON	60

EGGS

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SPECIALTIES

INQUIRY ABOUT AVAILABILITY

TODAY'S SPECIAL 320

ASK ABOUT TODAY'S SPECIAL

STEAK & EGGS 360
200 grams of arrachera steak served with two eggs cooked to order, beans, and country-style potatoes.

BEEF MACHACA 280
Mexican-style shredded beef, served with a blue corn quesadilla, beans, and country-style potatoes.

GREEN OR RED ENCHILADAS 240
Three pieces stuffed with cheese or chicken, served with lettuce, cheese, sour cream, beans, and country-style potatoes.

PORK RIND IN GREEN SAUCE 235
Pork skin in green sauce, served with two pieces of egg (as desired), beans, and country-style potatoes.

AVOCADO OMELET 260
Egg whites stuffed with broccoli, tomato, onion, and mushrooms, topped with avocado and seeds.

OMELETE ON CHIPOTLE CREAM 250
Topped with chipotle cream, stuffed with cheese, mushrooms, and ham, and finished with cotija cheese and red onion.

OMELETTE WITH CREAMY CILANTRO SAUCE 250
Topped with cilantro cream and filled with shrimp in a garlic sauce and cheese.

OMELETS

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HOT CAKES

SALTY **270**
Three pieces served with egg, ham, and bacon.

WITH SEASONAL FRUIT **245**
Three pieces served with select seasonal fruits.

KIDS HOT CAKES **195**
A Mickey-shaped pastry with scrambled eggs and select seasonal fruits.

FRUIT TO SHARE **275**
A selection of seasonal fruits served with granola and yogurt.

AVOCADO TOAST **275**
Fresh guacamole, cherry tomatoes, and egg whites on homemade bread.

QUESADILLAS **165**
Three pieces of corn or flour, stuffed with cheese, served with beans and country-style potatoes.

EXTRAS

JAM, CHORIZO, AVOCADO	40
BACON	60

LIGHT

SWEET

DESSERT OF THE DAY **135**

BRUNCH

APPETIZERS

DAY CREAM 155
Ask about the cream of the day.

CORN 175
Yellow corn kernels with a cheese blend and chili mayonnaise.

GUACAMOLE 195
Fresh avocado topped with pico de gallo and tortilla chips.

SEASONAL SALAD 255
Mixed greens, caramelized apples, and house vinaigrette.

SEA AND LAND SKEWER 280
Shrimp, ribeye, onion, and bell pepper, served with a seasonal salad.

RIB EYE SOPES 345
Two pieces in red sauce, two pieces in green sauce, beans, melted cheese, onion, and cilantro.

CHEESE PLATE 445
A selection of spiced cheeses, cold cuts, fruit, and house-toasted bread.

EVA GRILL 1250
400 grams of Choice ribeye steak served with grilled vegetables, French fries, cheese, chorizo, octopus, and shrimp.
INCLUDES THE DESSERT OF THE DAY

SHRIMP PIZZA 530
Four slices topped with mozzarella cheese and shrimp, served with pasta and a seasonal salad.

PEPPERONI PIZZA 480
Four slices with mozzarella cheese and pepperoni, served with pasta and a seasonal salad.

FISH CEVICHE 345
Made with the catch of the day, mixed with tomatoes, onions, cucumbers, cilantro, and avocado.

TO SHARE

MEAT

RIB EYE	755
400 grams of choice ribeye steak served with grilled vegetables.	
FILETE MIGNON	545
200 grams of juicy meat served with mushroom sauce, mashed potatoes, and sautéed vegetables.	
TAMPIQUENA VALLE	485
200 grams of Tampico-style roast beef, served with two red enchiladas, baked potatoes with mushroom cream sauce, nopal salad, and beans.	
ARRACHERA STEAK	415
Grilled and served with potato wedges, beans, and a seasonal salad.	
TLACOYO	285
Oval corn tortilla filled with beans and cheese, served with braised carnitas or vegetables.	
SIRLOIN BURGUER	255
Sirloin burger with cheese, bacon, and potato wedges.	
EXTRAS	
AVOCADO OR ROASTED CHILIES	40
POTATO WEDGES	80

SEAFOOD

VALLE RICE	515
Creamy rice with guajillo chili and tomato flavors. Served with a variety of seafood and rib-eye pork rinds.	
CATCH OF THE DAY	425
Perfectly seasoned fish served over creamy rice with cherry tomatoes and broccoli.	
BLACK AGUACHILE	355
Shrimp, red onion, cucumber, with black sauce—a fresh combination with a hint of smokiness.	
FETUCCINI	335
Fresh pasta served with a cheese sauce, with shrimp or chicken, garlic, onion, and toasted bread.	
PASTA DI MARE	345
Sautéed pasta with a selection of seafood in a light white wine-based sauce.	
FISH ENSENADA TACOS	250
Three pieces of Ensenada-style battered fish with fresh cabbage and bandera sauce.	

WINE

RED WINE

LINAJE Petite Sirah 70% / Nebbiolo 30%	1250
600 REALES Sangiovese 60% / Nebbiolo 40%	990
ETNIA Cabernet Sauvignon 60% / Merlot, 20% Tempranillo 15% / Nebbiolo 5%	850
ARMONIA DE TINTOS Cabernet Sauvignon / Cabernet Franc Syrah / Merlot	600
KUMMEY Cabernet Sauvignon 50% / Merlot 25% Cabernet Franc 25%	590

KOTIP Chenin blanc 80% / Chardonnay 20%	590
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ISABELLA Chardonnay / Sauvignon blanc Viognier	760
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ROSÉ

WHITE WINE

KEKOO Garnacha 100%	590
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ASK BY GUEST TAGS

DRINKS

COFFEE

REGULAR COFFEE	85
EXPRESO	80
LATTE	110
CAPUCCINO	110
ICE COFFEE	105
HOT OR ICE	
CHOCOLATE	95
MATCHA	110
ORANGE COFFEE	115
HOT TEA	80

MIMOSA	180
PREPARED CLAMATO	130
BLOODY MARY	215
RUSA	95
CARAJILLO	250
HOUSE SANGRÍA	180
APEROL SPRITZ	250
FRENCH 75	180

GOOD MORNING VALLE

WITHOUT ALCOHOL

SODA	55
JUICE	65
WATER BOTTLE	45
TOPO CHICO	75
LEMONADE	85
ORANGADE	85
HETHE WATER	145
SEASONAL MOCKTAIL	125
WATER OF THE DAY	115
PIÑACOLADA	125

CLASSIC MOCKTAILS

TEQUILA		EVA MARGARITA	255
		CLASSIC MARGARITA	225
		PALOMA	225
		TEQUILA SUNRISE	225
LEMON DROP FLAVOR	250	VODKA	
BLOODY MARY	225		
EXPRESO MARTINI	225		
COSMOPOLITAN	225		
MEZCAL		FLAVOUR MEZCALITA	255
		CLASSIC MEZCALITA	235
		NEGRETE	235
		GAVILÁN	235
WHISKY SOUR	235	WHISKY	
OLD FASHION	235		
MANHATTAN	235		
RON		SEASONAL DAIQUIRI	250
		CLASSIC MOJITO	225
		PIÑA COLADA	225
		CUBA LIBRE	225
GIN DEL JARDÍN	260	GINEBRA	
GIN TONIC	235		
CLASSIC NEGRONI	235		
CLASSIC MARTINI	235		

SHOTS

PREPARE THEM AS A COCKTAIL +\$50

TEQUILA

DON JULIO BLANCO	195
DON JULIO REPOSADO	205
DON JULIO 70	275
MAESTRO DOBEL	205

MATUZALEN	195
BACARDÍ	195

WHISKY

BLACK LABEL	235
GOLD LABEL	290
BUCHANANS	275
CHIVA 12	215

ABSOLUT	205
TITOS	215
GREYGOOSE	255

GINEBRA

HENRICKS	205
TANQUERAY	215
BOMBAY	255

JACK DANIELS	195
JIN BEAM	195

BRANDY Y MEZCAL

TORRES 10	215
400 CONEJOS	215