

# BREAKFAST

111-111 Café Boutique

\*Breakfast dishes including: coffee, (expresso or long black)/latte/hot chocolate/tea.

## \*Chilaquiles 🍌

Corn chips covered with green or red sauce, topped with cream, arugula, cheese, chopped onions and avocado.

-Fried Egg \$125 -Grilled Chicken \$135  
-Grilled Steak \$158

## \*Eggs

-Scrambled eggs with ham \$110  
-Mexican scrambled eggs: red tomato, onion, coriander \$110

## Campiran Eggs 🍌

Two eggs, covered with red or green sauce, melted cheese. topped w/pork rinds \$129

## Eggs with Bacon

2 fried eggs with bacon, in box bread, with smashed beans, melted cheese and pico de gallo. \$135

## Mini Breakfast

-Mini parfait: based yogurth and fruits.  
-1 Scone or 1 slice of Nata Cake  
-Coffee, hot chocolate or tea \$75

Seasonal Bowl Fruit \$65

Conchita with nata : delicious mexican bread, with hot nata inside. (2p) \$65

🍪 Scone +\$18 Extra Bacon +\$12.

## \*Others

### Avocado Toast

2 slices of box bread with goat cheese, sundried tomatoes, almond pesto, avocado & arugula.  
\$129 -Add fried/poached egg +12

### Croque Madame with/Prosciutto

Prosciutto sandwich with gouda cheese, mayonese, honey mustard, bechamel sauce, gruyère and a fried egg on top \$139

### Prosciutto Toast

2 slices box bread d box with guacamole, prosciutto, cherry tomatoes, arugula and seeds. \$129

## Sweet Treats

*Including, one chamomille tea or long black coffee*

### Fruity Toast

2 slices of box bread, with hazelnut cacao cream spread, banana, blueberries and strawberries. \$125

**Hot Bowl** : oats porridge almond milk based, accompanied by blueberries, banana, homemade hazelnut cream and dark chocolate \$120

**Matcha Bowl**: smoothie bowl based matcha, pineapple and banana, topped with a mix of seeds and fruits \$129

**Juices** Blueberries & Apple \$45  
480ml Green pinnapple, celery, cucumber, mint