



MI AMOR
RESTAURANT
by Paul Bentley

BREAKFAST

Included for all hotel guests
One coffee or tea / one fresh juice / one dish per person

FLAVORS
TO FALL
IN LOVE WITH

SEASONAL FRUIT	140	WAFFLES	170
EGGS YOUR WAY Avocado / grilled tomato / thick cut bacon or grilled portobello	170	Yogurt parfait / hazelnut / red berry syrup	
TOASTED HOMEMADE FRUIT BREAD Housemade butter / local honey	140	BIRCHER MUESLI	160
CHILAQUILES Green or red salsa / cheese / black beans / eggs or chicken	170	Season fruit / house made granola / greek yogurt	
HUEVOS RANCHEROS Two fried eggs / salsa ranchera / avocado / cotija cheese / cream	170	SMOKED SALMON TARTINE	200
THICK CUT FRENCH TOAST Berries / yogurt parfait / vanilla	180	Rye toast / cream cheese / capers / avocado	
		AVOCADO TOAST	170
		Rye toast / avocado / cotija cheese	

FRESH SQUEEZED JUICE 100
Orange / watermelon / pineapple

POWER JUICES

EASY BREEZY 130
Lime / honeydew melon / mint / agave

MAYA CHAYA 130
Pineapple / orange / apple /
mayan spinach / ginger

CLEANSATION 130
Beetroot / apple / hibiscus tea / mayan spinach /
ginger / apple cider vinegar

SMOOTHIES

COLADA CLOUD 160
Pineapple / banana / coconut milk / vanilla / lime

BERRY BLAST 160
Mixed berries / orange / banana / yogurt /
mayan spinach / cinnamon

JUNGLE FEVER 180
Pineapple / avocado / mint / basil / vanilla /
lime / agave

REBOOT 180
Raw cacao / coffee / banana / yogurt /
coconut cream / vanilla

BUBBLY COCKTAILS

A delicate sparkling with...

230

WESLEY & BUTTERCUP
Lychee / guava / mint

DIEGO & FRIDA
Vodka / strawberry / St. Germain

JOHNNY & JUNE
Passionfruit / honey

SONNY & CHER
Tangerine / Aperol

ROSS & RACHEL
Grapefruit / basil

TARZÁN & JANE
Cucumber / lemongrass

COFFEE & TEA

ESPRESSO	70	HOT CHOCOLATE	70
DOUBLE ESPRESSO	90	MACCHIATO	90
AMERICANO	70	LATTE	90
CAPPUCCINO	90	ORGANIC TEA VARIETY	60
FRAPPUCCINO	100		