



Brunch

Saturday
and
Sunday!!!
11:00 am to 3:00 pm

DULCE DE LECHE FRENCH TOAST



Country white bread soaked in our rich mixture made with dulce de leche, topped with seasonal fruit and coffee whipped cream.
\$12.99

MOLLETES

Open bread toasted with black refried beans, mozzarella cheese and pico de gallo.
\$11.99
Add protein: +\$4.99
• Chorizo • Grilled beef • Grilled chicken



ENCHILADAS DE HUEVITO



Three enchiladas stuffed with scrambled egg, covered with salsa verde.
Side potatoes.
\$13.99

SOPECITO DE RIB-EYE STAKE

Corn sope topped with black refried beans, ribeye chunks, avocado mousse, pico de gallo, sour cream and queso fresco. \$17.99



TORTA DE CHILAQUILES



Torta made of chilaquiles with the sauce of your choice, sour cream, queso fresco, sunny side up egg and grilled meat (beef or chicken) \$17.99

CHILAQUILES AZULEJOS

A pile of chips simmered in our sauce (Rojos or Verdes), topped with cilantro, onions, queso fresco and two eggs of your style. \$13.99

Add Protein: +\$4.99

• Shredded chicken • Grilled chicken
Grilled beef • Birria • Cochinita Pibil
Porkbelly • Chicharron salsa verde

MAYAN OMELETTE

Omelette filled with pork belly, mozzarella cheese, fried brussel sprouts and covered with chicharron en salsa verde. Topped with pickled red onions. Accompanied by papa ranchera. \$15.99

OMELETTE AZULEJOS

Our special omellete with three ingredients to pick, melted cheese and pickled red onions. Side of Potatoes. \$14.99

Extra topping: \$1.99 each

• Bacon • Zuchinni • Sausage • Ham
• Brussel sprouts • Spinach • Grilled Veggies

HUEVOS AL GUSTO

Two eggs prepared your style. Side of beans and potatoes. \$12.99 • Bacon • Ham • Chorizo
• Migas style • Ranchero style •
Divorciados style

QUESITO PANELA A LA CAZUELA

Grilled Panela Cheese bathed in martajada sauce, server with corn tortillas \$9.99

COCHINITA PIBIL

Originated from Yucatan, Mexico. Braised pork dish marinated with achiote paste and spices, wrapped with banana leaves. Served with red onions, lime wedges, cilantro and corn tortillas on the side. \$18.99

BIRRIA DE ARRACHERA

Personal portion of 12-hours braised hanger steak (arrachera) in chile ancho. Served with red onions, lime wedges, cilantro and corn tortillas on the side. \$18.99

HUEVOS MOTULEÑOS

Two eggs sunny side up over two corn tortillas and black refried beans, ranchero sauce, ham, peas, carrots, plantains and avocado. Side potatoes and beans. \$14.99

HUEVOS A LA CAZUELA

Eggs cooked in martajada ranchera sauce in a iron casserole, served with grilled panela cheese and a touch of epazote, accompanied with tostadas \$13.99

MACHACADO DE BRISKET

Dried shredded brisket scrambled with eggs. Accompanied by papa ranchera y refried black beans. \$13.99. Add pico de gallo +\$1.99

PANCAKES

Fluffy round stack of pancakes prepared from scratch. Comes with seasonal fruit. \$11.99

BREAKFAST PLATE

Accompanied with two eggs of your style, side of Potatoes, two pancakes and one choice of protein: • Bacon • Ham • Sausage \$14.99
Extra protein: +\$3.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

*Menu prices and menu items are subject to change without prior notice.

*Substitution of All Egg Whites +\$2.99

*For parties of 6 or more people, a 20% service charge will be added.

ph: 210-281-4500

We are interested in your opinion. Please leave us a review on our networks.

