

QUIVIRA.
CLUBHOUSE

BREAKFAST



• JUICES & FRUIT •

ORANGE, APPLE, GREEN JUICE 100

JUICE AND SMOOTHIE BAR 120
To prepare with milk, yogurt o fresh orange juice

COMBINATION OF YOUR CHOICE

FRUITS	VEGETABLES
Red apple	Celery
Strawberry	Cactus
Papaya	Carrot
Pineapple	Beetroot
Banana	Spinach
Green apple	Parsley

FRUIT BOWL 170
With roasted coconut, strawberry, blackberry, plain yogurt, granola and honey

🌰 Ⓐ BOWL OF SEEDS AND FRUITS 170
Orange and grapefruit, papaya, strawberry, blueberry, sliced banana, apple, walnut and amaranth toasted, honey

Ⓐ TROPICAL FRUIT BOWL 170
Yogurt smoothie with pineapple and curry, almond, sweet peaches, kiwi, oats with honey and amaranth

• BREAD •

HOMEMADE BREAD 30

French toast, brioche bread, accompanied by raspberry, whipped cream, caramel sauce, Toasted almond and caramelized banana 310

Pancake with vanilla ice cream, strawberry, kiwi, orange supreme and maple honey 220

Waffles with strawberry and kiwi, maple honey, accompanied by bacon, grilled ham or sausage 230

🌰 Indicates with Walnuts Ⓐ Indicates with Amaranth 🥜 Indicates with Peanuts 🌱 Indicates with Pistachios

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk.
Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.

**• EGGS AND OMELETTES •**

Eggs any style, fried, scrambled or mixed with ham, bacon or chorizo, refried beans, cambray potato with fine herbs and grilled panela cheese	240
Rancheros eggs, fried on a boiled corn tortilla, refried beans, ranchera sauce, grilled panela cheese, with sliced avocado, grilled chorizo, red onion and coriander leaves	240
“Mollete” with pork carnitas, refried beans, mozzarella cheese and Mexican sauce	220
English Muffin Sandwich, chipotle dressing, grilled sausage, egg to taste, crispy bacon and roasted onion	180
Omelette any style, served with grilled ham, bacon or chorizo, mozzarella cheese, vegetables of your choice, cambray potatoes with fine herbs and refried beans	280
Omelette with spinach, onion, peppers, grilled mushrooms, mozzarella cheese, cambray potatoes with fine herbs, grilled panela cheese and refried beans	220
Quivira Omelette, stuffed with red or green chilaquiles, cotija cheese, stir-fry panela cheese and ranchera sauce	260
Philly Cheese Steak Omelette Beef fajitas, caramelized onion, mozzarella cheese, accompanied by French fries	280



• OF THE HOUSE •

Quivira breakfast, eggs any style, pan cake or waffles, hash brown potato, smoked bacon, grilled ham or chorizo	275
Mexican breakfast, eggs any style, accompanied by grilled flank steak, roasted cactus with onion and tomato, enchilada in green sauce stuffed with panela cheese and refried beans	275
Bagel with cream cheese and yellow lemon zest, smoked salmon, dry cranberry, red onion and chives, accompanied by a mixed salad of lettuce, cherry tomato, strawberry, kiwi and orange supreme, dressed with olive oil	245
“Bogey” sandwich, croissant stuffed with refried beans, grilled, ham, eggs any style, sliced avocado, american cheese gratin and chipotle dressing, accompanied by french fries and bacon	295
Machaca burritos, grilled flour tortilla stuffed with egg mixed with onion, tomato, poblano pepper and beef machaca, accompanied by refried beans, grilled panela cheese and homemade molcajete sauce	260
Benedictine eggs, poached on grilled English muffin, smoked Canadian loin, homemade hollandaise sauce, grilled asparagus and cambray potatoes with fine herbs	260


Chilaquiles with cream, fresh cheese, served with green or ranchera sauce accompanied by refried beans, pickled red onion and coriander leaves

CLASSIC	WITH EGG	WITH CHICKEN	WITH FLANK STEAK
260	280	290	300

Avocado and carrot hummus toast Fried eggs, avocado slices, arugula salad and lettuce mix, red onion and wheat sprouts	220
Garden toast, loaf bread, poached egg, cherry tomatoes, watercress, mixed lettuce, creamy goat cheese, red onion and chimichurri sauce	190
Caprese toast, brioche bread, cherry tomatoes, fresh mozzarella cheese, olive oil, basil and egg to taste	200



• CHEF'S SPECIALS •

	WITH ALL INCLUSIVE PLAN	REGULAR PRICE
Lobster Croque Madame Grilled lobster, caramelized onion, gruyere cheese, Dijon mustard, fried egg, accompanied with thick-cut potatoes fries and truffle oil	720	880
 Eggs on horseback, fried eggs on a prime usda quality beef fillet, refried beans, gratin mozzarella cheese, bathed with green sauce, accompanied by cambray potatoes with fine herbs and pickled red onion	500	600
Stuffed Omelette with fried shrimp U10, grilled onion, green pepper and red pepper, Mozzarella cheese accompanied by sliced avocado, refried beans and grilled loaf bread	530	680

 Indicates Raw Meat

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk.
Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.