



BREAKFAST



• JUICES & FRUIT •

ORANGE, APPLE, GREEN JUICE 90

JUICE AND SMOOTHIE BAR 110

To prepare with milk, yogurt o fresh orange juice

OF YOUR CHOICE

FRUITS

Red apple
Strawberry
Papaya
Pineapple
Banana
Green apple

VEGETABLES

Celery
Cactus
Carrot
Beetroot
Spinach
Parsley

FRUIT BOWL 160

With roasted coconut, strawberry, blackberry, plain yogurt, granola and honey

🥣 (A) BOWL OF SEEDS AND FRUITS 160

Orange and grapefruit, papaya, strawberry, blueberry, sliced banana, apple, walnut and amaranth toasted, honey

🥣 (P) OATMEAL BOWL 160

Boiled oatmeal with milk and cinnamon, sweet peaches, strawberry, peanut butter and toasted pistachios

• BREAD •

HOMEMADE BREAD 25

French toast, brioche bread, accompanied by raspberry, whipped cream, caramel sauce, Toasted almond and caramelized banana 285

Pan cakes, homemade jam, maple syrup, mascarpone whipped cream, strawberry blackberry, kiwi and bacon, ham or grilled sausage 215

Waffles with strawberry and kiwi, maple honey, accompanied by bacon or grilled ham or sausage 215

🥣 Indicates with Walnuts (A) Indicates with Amaranth (P) Indicates with Peanuts (S) 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	220
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	220
Del Norte EggsFried corn tortilla, refried beans, shredded smoked pork ribs, fried eggs Tatemada sauce, onion and cilantro	235
Albañil Eggs Refried ranchera sauce, scrambled eggs, beef barbecue, refried beans and grilled panela cheese	255
Omelette any style, served with grilled ham, bacon or chorizo, mozzarella cheese, vegetables of your choice, cambray potatoes with fine herbs and refried beans	255
Omelette with spinach, onion, peppers, grilled mushrooms, mozzarella cheese, cambray potatoes with fine herbs, grilled panela cheese and refried beans	205
Quivira Omelette, stuffed with red or green chilaquiles, cotija cheese, stir-fry panela cheese and ranchera sauce	245
Philly Cheese Steak Omelette Beef fajitas, caramelized onion, mozzarella cheese, accompanied by French fries	255



• OF THE HOUSE •

Quivira breakfast, eggs any style, pan cake or waffles, hash brown potato, smoked bacon, grilled ham or chorizo 255

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 255

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 225

“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 beacon 275

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 240

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

CLASSIC

WITH EGG

WITH CHICKEN

WITH FLANK STEAK

240

255

270

275

Benedictine eggs, poached on grilled English muffin, smoked Canadian loin, homemade hollandaise sauce, grilled asparagus and cambray potatoes with fine herbs 240

Avocado and carrot hummus toast
Fried eggs, arugula salad, mix lettuce and red onion 200


Pastrami in fine herbs crust toast
Dijon mustard, fried egg, arugula salad, mix lettuce, pickled red onion, dehydrated tomato and goat cheese 250



BREAKFAST MENU

QUIVIRA CLUBHOUSE

• CHEF'S SPECIALS •

	WITH ALL INCLUSIVE PLAN	REGULAR PRICE
Lobster Croque Madame Grilled lobster, caramelized onion, gruyere cheese, Dijon mustard, fried egg, accompanied by fries with truffle oil	630	780
 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	430	520
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	455	595

 Indicates Raw Meat

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