

Uá | Culinary Artisans

Uá <HOME>

Our exquisite cuisine prepared with
local ingredients will make you
feel at home

BREAKFAST

— 6:30 - 11 hrs. —

*Average food weight before cooking
Consuming raw or undercooked meats, poultry
seafood, shellfish or eggs may increase your risk of
foodborne illness.*

BREAKFAST

Includes orange juice (450 ml) and choice of coffee, tea or soft drink (300 ml)

CONTINENTAL **\$15**

*Seasonal fruit plate (200 ml),
toast or bagel or pastry
selection (2 pieces)*

AMERICAN **\$22**

*Order of seasonal fruit (200 g),
eggs (2 pieces) any style,
hash brown potatoes,
bacon or sausage*

FRUIT AND CEREALS

OATMEAL (150 g) **\$9**

*Prepared with milk or water
and perfumed with apple and
cinnamon and served with dry
fruits*

FRUIT PLATE (400 g) **\$10**

*Assorted seasonal fruit with
carrot-apple chia loaf*

CEREALS (30 g)

With milk or yogurt. **\$9**

Includes sliced banana

FRESH

JUICES (400 ml)

ORANGE **\$4**

GRAPEFRUIT **\$4**

MEXICAN SPECIALITIES

BAKED EGGS **\$13**

CASSEROLE (2 pieces)

*Baked eggs with cilantro,
avocado and Oaxaca cheese
gratin*

RANCHERO STYLE EGGS **\$12**

*Corn tortilla, fried eggs
(2 pieces) mexican style
tomato sauce*

**RUSTIC TOAST WITH
EGGS (2 pieces) AND
AVOCADO** **\$12**

CHILAQUILES **\$13**

*Corn tortilla chips, red or
green sauce, chicken (120 g)
onion, sour cream and fresh
cheese*

CLASSICS

EGGS

\$14

BENEDICT (2 pieces)

*Served with hash brown
potato and cherry tomatoes
salad*

ARTISAN BAGUETTE

\$14

WITH SMOKED

SALMON (100 g) AND

CREAM CHEESE

EGGS

With hash brown potato, refried beans or cherry tomatoes salad

OMELETS (3 eggs) \$14

- Ham and Cheddar cheese*
- Panela cheese, spinach and mushrooms*
- Chorizo and Oaxaca cheese*

SCRAMBLED (2 eggs) \$12

With ham or turkey

- Mexican style (tomato, onion and serrano chili)*
- With sausage*

SINGLE SERVINGS (80 g) \$4

- *Hash brown potato*
- *Greek yogurt*
- *Sausage*
- *Cottage cheese*
- *Turkey*
- *Bacon (regular bacon, homemade jalapeño bacon or homemade maple bacon / 3 pieces)*
- *Fried plantain*
- *Eggs (1 piece)*
- *Refried beans*

- *Seasonal fruit plate (200 g) \$6*

SWEET CLASSICS

FRENCH TOAST (2 pieces) \$10

*Homemade brioche bread,
caramelized banana, apple,
cinnamon, agave syrup
and vanilla whipped cream*

PANCAKES (3 pieces) \$10

*Mascarpone cheese and
roasted pineapple topping*

**CHOCOLATE, COCONUT
AND BANANA CHIA
PUDDING (200 g) \$10**

WAFFLES (3 pieces) \$10

BASKET OF PASTRIES \$8
(4 pieces)

ORDER OF TOAST \$7
(4 pieces)

SIGNATURE JUICES AND SMOOTHIES (450 ml)

SMOOTHIES

\$9

COFFEE SMOOTHIE

*Coffee, banana, almond milk
and peanut butter*

CINNAMON ROLL SMOOTHIE

*Greek yogurt, almond milk,
oatmeal, cinnamon and brown
sugar*

GOLDEN MILK SMOOTHIE

*Mango, coconut milk, date and
turmeric*

JUICES

\$9

ANTI-INFLAMMATORY

*Apple, cucumber, celery,
spinach and ginger*

GREEN

*Pineapple, cactus, spinach,
parsley, orange juice, ginger,
basil*

HAPPY JUICE

*Beet, apple, spinach,
carrot and lime*

BEVERAGES

MILK (300 ml) \$3
Whole, skim, soy

COFFEE (refill, 350 ml) \$4
Regular o decaf

HERBAL TEA OR \$4
INFUSIONS (240 ml)

CAPPUCCINO (240 ml) \$5

ESPRESSO (45 ml) \$4

Prices are quoted in US Dollars and will be charge in Mexican pesos acording to daily prevailing exchange rate, 16 % tax included, service charge not included. Payment method, credit and debit card or room charge, we do not accept cash. June, 2020