

CASA DEL LAGO BREAKFAST MENU

BREAKFAST BEVERAGES

Regular or Decaffeinated Coffee
Espresso, Latte, Cappuccino
Double Espresso
Fresh Orange Juice, Grapefruit Juice, Green
Juice or Juice of the Day
Fresh Fruit Smoothie
Hot Or Cold Chocolate
Selection of Teas

LIGHT FARE & CEREALS

Seasonal Fruit Platter
Hot Oatmeal with Apple
and Cinnamon Compote
Plain or Flavored Yogurt
Artisanal Pork Sausage
Artisanal Chicken Sausage
Zapote Smoked Bacon
Breakfast Pastries
Bagels & Toast
Rosemary Roasted Potatoes
Home Made Granola
Homemade Bircher Muesli
Assorted Cereals

Our Specials

HUEVOS RANCHEROS

One of the most popular ways to serve Fried Eggs covered with Salsa.
In every Region of Mexico, there are different variations. Here we offer some of the best...
All served with Chiapas Cheese over Refried Black Beans

Rancheros from Motul

Traditional Red Salsa, Plantain, Peas, Ham and Sour Cream

Rancheros Divorciados

Green and Red Salsa, Queso Fresco, Jalapeños, Chorizo, Pickled Onion and Sour Cream

Rancheros with Manchamanteles

Red Mole made out of Dry Red Chiles Served with Chopped Apples and Pineapple

Rancheros from Oaxaca

Green Tomatillo Salsa, *Hoja Santa*, Goat Cheese and Side of Toasted Grasshoppers

EGGS

Farm Fresh Omelette

With Your Choice of Ham, Turkey Bacon, Cheddar, Mozzarella, Swiss or Goat Cheese,
Asparagus, Tomato, Spinach, Seasonal Mushrooms and Peppers.
Your Selection of Smoked Bacon or Artisanal Sausage.
Served with Roasted Potatoes

SAMPLE MENU, MENU IS SUBJECT TO CHANGE

Our Classics

Whole Grapefruit 
With Mint Flavor

Vegetarian Quesadilla 
Corn Tortilla with Oaxaca Cheese, Cactus and Sautéed Vegetables

Chilaquiles 
Crispy Corn Chips Tossed in Green or Red Salsa, Onions, Cilantro, Cream and Cotija Cheese

Enchiladas 
Corn Tortillas stuffed with Chicken or Cheese, covered with Xcatic Chile Cream

Scrambled Eggs Burrito
Chorizo, Cheese and Refried Beans, served with Guacamole and Ranchera Salsa

Mexican Eggs Benedict with Chipotle Hollandaise 
Poached Eggs over Breaded Queso Fresco, Chaya, Tomato and Green Salsa

Smoked Salmon Eggs Benedict with Local Flavors
Poached Eggs, Bagel Chip, Black Chiles Hollandaise, Tomato, Onion,
Radish and Avocado Salsa

Mayakoba Omelette
Poached Caribbean Lobster, Ikura and Lobster Sauce

Belgian Waffle Or Buttermilk Pancake 
Fresh Berries and Maple Syrup

Our Unique French Toast 
Homemade Bread with Mexican Fruits and Spices with Molasses Ice Cream

Mexico City's Traditional Sopes
Handmade Corn Tortilla with Black Beans, Chorizo, Nopal and Salsa,
Lettuce, Sour Cream, Queso Fresco and Pickled Red Onion

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