

AGUA BREAKFAST

beverage

<i>juice</i>	195	<i>smoothie</i>	195
CITRUS WAKE S	Lemon, Agave Chia Seeds, Cayenne Pepper	TROPICAL MINT	Coconut Water, Pineapple Banana, Mint
SUNRISE AT CORTEZ	Carrot, Celery, Orange, Basil	BERRY OATS N	Almond Milk, Cranberries Bananas, Oats, Hazelnut
DAILY GREEN	Kale, Cucumber, Parsley Romaine Lettuce, Pear Apple, Lemon, Ginger	VITAMIN CABO	Mango, Banana, Peach Greek Yogurth, Chia Seeds Orange Juice, Coconut Milk
LOVELY RED	Beet, Apple, Carrot, Lemon	HEALTHY HULK N	Greek Yoghurt, Pear Cucumber, Pineapple Chia Seeds, Almond Milk
HORCHATA & N CINNAMON	Rice, Cashew, Agave, Nectar Dates, Cinnamon, Mint	AVOCADO BLISS	Maple Syrup, Vanilla Chia Seeds, Ginger, Cucumber, Orange Juice
PURPLE WELLNESS	Purple Cabbage, Orange Lemon, Apple, Ginger	MORNING GLOW	Green Tea, Cilantro, Ginger Pineapple, Coconut Water
<i>tea</i>	240	<i>coffee</i>	240
English Breakfast, Earl Grey, Assam, Decaf Moroccan (Loose), Green Tea, Jasmine Peppermint, Chamomile, Red Berries Vanilla Rooibos		Mocaccino, Latte, Perfect Iced Coffee Affogato, Macchiato	

be well breakfast

BIRCHER MUESLI N	425
O&O Special Recipe Served with Banana Assorted Berries, Agave Honey	
STEEL CUT OATMEAL V	280
Brown Sugar, Golden Raisins Santiago's Honey, Berries	
SEASONAL FRUIT PLATTER GF	400
Served with Low-Fat Greek Yoghurt	
CHIA PUDDING	300
Toasted Seeds, Local Mango Puree Fruit, Berries	
PARFAIT	425
Granola, Papantla Vanilla Yogurth, Seasonal Fruit Pitahaya Reduction	
AVOCADO TOAST VT	360
Arugula, Cherry Tomato, Cucumber Pumpkin Seeds, Goat Cheese, Cold Pressed Extra Virgin Olive Oil	

sweet treat

FLUFFY PANCAKES	540
Fresh Berries, Canadian Maple Syrup Whipped Cream	
THE WAFFLE	490
Berries, Seasonal Fruit, Whipped Cream with Lemon Zest	
HOME MADE BRIOCHE FRENCH TOAST	540
Berries, Whipped Cream, Lemon Zest	
<i>cereal</i>	240
YOUR SELECTION OF: Homemade Granola, Cheerios, Corn Flakes, Special K, Rice Krispies, All Bran, Frosted Flakes Raisin Bran	
<i>bakery basket</i>	485
Selection of Freshly Baked Pastries	

organic eggs and beyond

<p>OMELETTE Choice of White or Whole Selection of Two Sides 120g/ 6oz</p>	580	<p>ORGANIC EGGS ANY STYLE 2pc Choice of Poached, Boiled or Scrambled Served with Fried Sautéed Baby Spinach Roasted Portobello Mushrooms, Tomatoes Fingerling Potatoes, Pinto Beans</p>	580
<p>THE CLASSIC BENEDICT P A Two Poached Eggs Homemade English Muffins, Asparagus Hollandaise, Canadian Bacon 40g/ 1.4oz</p>	460	<p>SUNNY SIDE UP Two Eggs Sunny Side Up Asparagus, Huitlacoche Truffle Hollandaise</p>	422
<p>SALMON AND CRAB CAKE One Poached Egg, Avruga Caviar , Chives Essence Citrus Hollandaise</p>	915	<p>BEEF WAFFLE Curated and Mesquite Smoked Salmon Leafy Greens, Sunny Side Eggs 2 pcs. Dills Whipped Cream, Lemongrass Honey</p>	520

taste of Mexico

<p>CABO RANCHEROS 2pc P Organic Eggs Over Fried Tortilla Black Forest Ham, Refried Beans Avocado, Fresh Cheese, Cilantro Ranchera Sauce</p>	500
<p>CLASSIC CHILAQUILES s Shredded Organic Chicken 80g/ 2.8oz Red Onion, Cilantro, Fresh Cheese Sour Cream, Guajillo Sauce</p>	500
<p>HUEVOS AHOGADOS s Poached Eggs, Nopal, Zucchini Flower Cotija Cheese, Guajillo Chili Sauce</p>	580
<p>BURRITO MACHACA s Whole Wheat Tortilla, Sonoran Dry Beef 30g/ 1oz Mixed with Two Scrambled Eggs Guacamole</p>	560

side dish

APPLEWOOD BACON 80g/2oz P
TURKEY BACON 80g/2oz P
CANADIAN BACON 80g/2oz P
SAUSAGE 80g/2oz P
BLACK FOREST HAM 80g/2oz P
SMOKED SALMON 80g/2oz
HASH BROWN 80g/2oz

super food

<p>JOCOQUE LENTILS AND ROASTED BUTTER PUMPKIN FROM MIRAFLORES vt Lentil Salad, Jocoque Flavored Lemon Zest, Cumin</p>	480
<p>JACKFRUIT AMARANTH BOWL Jackfruit Pulp, Yellow Kiwi, Raspberry Banana Amaranth, Coconut Tejocote Syrup</p>	300
<p>KETO GRILLED AVOCADO EGGS ps Grilled Avocado Stuffed with Poached Eggs Crispy Bacon, Panela Cheese, Salsa Ranchera</p>	580
<p>ACAI GRANOLA BOWL v Coconut Milk, Banana, Berries Organic Agave Syrup</p>	425

plant base

<p>VEGAN EGG YOUR WAY Omelette or Scrambled Vegan Sausage, Vegetables Vegan Cheesse</p>	575
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Nuts **N** Raw **R** Spicy **S** Vegetarian **VT** Pork **P** Gluten Free **GF** Alcohol **A** Vegan **V**

Please notify our Service Colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/ nuts and other allergens are handled. There is a risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the One&Only to inform our guests. While there is not a separate allergen-free preparation area, however One&Only Palmilla will take maximum precaution to prevent allergic reaction, but does not assume any liability.

**To preserve the quality of our fresh products we serve items seasonally, based on availability.
Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included.
Payment by credit card or room charge only.*