

Bromelia



COFFEE

AMERICAN COFFEE \$55

COFFEE WITH REFILL \$65

ESPRESSO \$55

DOUBLE ESPRESSO \$80

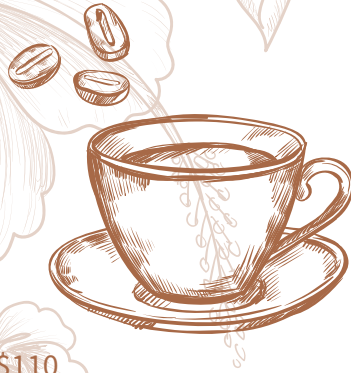
ESPRESSO CORTADO \$83

MACHIATO \$83

CAPPUCCINO \$96

FLAVORED CAPPUCCINO \$110

Caramel, vanilla, coconut, amaretto, Irish cream, eggnog, and hazelnut.



CHIAPAS CHOCOLATE \$100

MOCACCINO \$90

LATTE \$100

FLAVORED LATTE \$120

Caramel, vanilla, coconut, amaretto, Irish cream, eggnog, and hazelnut.

AFFOGATO \$100

Ice cream with espresso.

CAFFEINE-FREE LATTE \$100

Matcha, taro, chai, golden milk, pink, rice pudding, or marzipan.

Turn it into a frappe \$125



Chai Latte

HERBAL TEAS

FRUIT TEA \$70

GUAVA PUNCH

Boosts the immune system thanks to its vitamin C and helps relieve constipation.

JUNGLE BERRIES

Rich in antioxidants and vitamin C, improves cardiovascular health, lowers cholesterol, and promotes healthy skin.

BLACK TEA \$70

EARL GREY

Aids digestion and strengthens the immune system.

PEACH

Improves digestion, strengthens teeth and bones, and promotes cardiovascular health.

PASSION FRUIT

Prevents cardiovascular disease, has a diuretic effect, and is rich in antioxidants.

GREEN TEA \$70

SENCHA

Japanese tea high in antioxidants, beneficial to health due to its high antioxidant content.

HERBAL TEA \$70

CHAMOMILE & LAVENDEL

Promotes relaxation and improves sleep quality.

RELAX

Relaxes the mind and body, relieves stress, and improves sleep.

7 ORANGE BLOSSOMS

Helps reduce anxiety and stress with its anxiolytic properties.

GINGER LEMON

Relieves colds, improves digestion, and strengthens the immune system.

TEA BAG \$50

Chamomile or green tea.



BAKERY AND DESSERTS

SUBJECT TO AVAILABILITY

COFFEE • HERBAL TEA

BEVERAGES

FRESH FRUIT DRINKS \$70
Hibiscus • Lemonade • Orange • Soursop
Passion Fruit • Mango • Strawberry • Tamarind

MILKSHAKES \$95
Strawberry, chocolate, and vanilla.

SODA IN A CAN (355ml) \$60

BOTTLE OF WATER (600ml) \$37

MINERAL WATER (355ml) \$60

PERRIER MINERAL WATER (330ml) \$90

SAN PELEGRINO (250ml) \$75

GLASS OF MILK \$45

EXTRAS: MILK
Whole, lactose-free \$17
Soy, almond, coconut \$27



LICUADOS

500ml \$145

BUEN DIA

Carrot, apple, celery, raisins, and almond milk.

CANCUN

Strawberries, banana, spinach, and coconut milk.

CHOCOBANANA

Banana, chocolate, vanilla, cinnamon, and milk.

PROTEIN \$150

Chocolate, vanilla, or strawberry with sugar-free, zero-carb protein plus 25g of protein (30g scoop)

Extra Protein \$35

PASSION FRUIT

Whole milk or lactose-free milk and passion fruit.



SMOOTHIES

Fruit and yogurt base \$125

GREEN

Spinach, mango, pineapple, honey, yogurt, and milk.

Strawberry

Strawberry, mint, yogurt, and honey.

STRAWBERRY TARO

Taro, strawberry, mint, yogurt, and honey.

SELVA

Banana, date, and milk.

TROPICAL

Pineapple, banana, yogurt, coconut milk, and honey

MANGO TANGO

Mango, yogurt, coconut milk, and honey

BERRIES

Berries, milk, and honey.

FRAPPES

Water-based or orange-based

STRAWBERRY-MINT \$110

Strawberry, mint, and sweetener.

RED BERRIES \$110

Blueberry, blackberry, strawberry, and sweetener.

FRESCO \$110

Choose from: strawberry, mango, soursop, guava, or passion fruit.

CHAMOYADAS \$125

Strawberry, tamarind, or mango, with tajín and chamoy.

MANGO-PASSION FRUIT \$120

Mango, passion fruit pulp, and sweetener.

Coffee and milk-based with whipped cream

FRAPPUCHINO \$110

Coffee with milk.

MARZIPAN FRAPPUCHINO \$120

Coffee with milk and marzipan.

CARAMEL FRAPPUCHINO \$120

Coffee with milk and caramel essence.

RED VELVET FRAPPUCHINO \$135

Milk with Red Velvet.

MOKACHINO \$120

Coffee with milk and chocolate.



JUICES

8oz (250ml) \$75

ORANGE - CARROT - BEET - MANGO - LEMON

16oz (500ml) \$95

TRADITIONAL GREEN

Cucumber, spinach, pineapple, orange, green apple, and celery.
Detoxifies the body and strengthens the immune system, improving digestion.

CARROT GINGER

Carrot, apple, lemon, and ginger.

Aids digestion, strengthens the immune system, and reduces fluid retention.

BETALICIO US

Beet, carrot, and apple.

Improves digestion, promotes detoxification, and supports liver function.

EXPLOSIVE PINEAPPLE

Orange, carrot, and pineapple.

Provides vitamins and minerals, improves cardiovascular and eye health, and regulates blood sugar.

RIVERA MAYA

Strawberry, pineapple, and banana.

Reduces inflammation in the body and improves digestion.

MAÑANERO

Apple, strawberry, celery, and lemon.

Boosts energy, improves skin, and aids in weight management.



JUICES • SMOOTHIES

OMELETTES

Contains Oaxaca cheese, 30g

FRESCO \$180

Asparagus, fresh herbs. Served with salad and jocoque.

KETO \$190

Assortment of ham, bacon, chorizo, and onion (80g). Served with salad and pesto.

VEGGIE \$180

Bell pepper, mushrooms, spinach. Served with a salad.

YUCATECO \$195

Cochinita pibil (100g), pickled onions, and beans.

SALMON \$225

Salmon (100g), Manchego cheese, pesto. Served with a side salad.

POBLANO \$190

Poblano pepper strips, a dollop of poblano cream, and a side of beans.



EGGS

TRADITIONAL RANCHEROS \$185

Fried eggs on a tostada, charro beans, topped with red sauce. Served with fried plantains and Chiapas cheese.

MOTULEÑOS \$198

Fried eggs with tostada, refried black beans, ham, topped with red sauce, peas, sour cream, and Chiapas cheese, served with fried plantains.

RANCHEROS SANTA CLARA \$195

Fried eggs with tostada, topped with Chiapas mole sauce. Served with fried plantains, Chiapas cheese, and sesame seeds.

CAMPESINOS \$195

Scrambled eggs with tortilla chips, Chiapas cheese, cream, and Valladolid sausage, served over a bed of bayo bean sauce and red sauce.

VALLADOLID EGGS \$195

Scrambled eggs with Valladolid sausage, on a bed of charro beans, served with panela cheese, pickled onions, and cilantro.

COMBOS

STEWs

Pork, ham hock, red or green pork rinds, sliced poblano peppers, stewed mushrooms, or Chiapas-style mole.

VEGETABLES

Bell peppers, spinach, onions, and tomatoes.

BROMELIA MEAL \$247

Fried or scrambled eggs (2), with a vegetable and your choice of protein: ham or bacon, chilaquiles on the side, and refried beans. Orange juice or fruit and coffee.

BROMELIA CASSEROLE \$269

Scrambled or fried eggs (2 pieces), choice of stew; panela cheese enchiladas (2 pieces), black refried beans. Orange juice or fruit and coffee.

UPGRADE YOUR MEAL DEAL FOR \$69

Cappuccino / Latte / Green juice (500ml)

CHILAQUILES

Our chilaquiles are served with a pool of bayo bean sauce, Chiapas cheese, sour cream, pickled onions, and cilantro.

CHIAPANECOS \$237

Topped with Chiapas-style mole sauce, shredded chicken (100g), fried plantains, and sesame seeds.

TRADITIONALS \$180

Choose red or green sauce.

ADD PROTEIN

TRADITIONALS



MOLLETES

TRADITIONAL \$160

Homemade bread, refried black beans, Manchego cheese and pico de gallo.

BROMELIA \$195

Homemade bread, refried black beans, Manchego cheese, Valladolid sausage, fried or scrambled egg, and pico de gallo.

PANCAKES

TRADITIONAL PANCAKES \$175

Banana, green apple, with maple syrup, honey, and butter.

RED BERRY PANCAKES \$205

Red berry jam, fresh red berries, mascarpone cream, and maple syrup.

CHOCOLATE PANCAKES \$225

Banana, strawberry, and red berries, topped with hazelnut cream and maple syrup.

AMERICAN PANCAKES \$195

Bacon, fried or scrambled eggs (2 pieces), maple syrup and butter.

FRENCH BREAD \$195

Brioche bread, French orange mixture, maple syrup, powdered sugar, and red berries.

TRADITIONALS



CHILDREN'S MENU

Includes orange juice or chocolate milk \$155

Eggs (ham or bacon, house-made bread, and refried beans).

Molletitos (house-made bread, refried beans, Manchego cheese, mild pico de gallo).

Sincronizadas (2 pieces, flour tortilla, Oaxaca cheese, turkey ham).

Fruit pancake (1 pancake, banana, and apple).

BREAKFAST • BRUNCH

BOWLS

STRAWBERRY BOWL \$185
Plain yogurt, strawberry jam, soaked oats, and a berry topping.

RED BERRIES \$195
Red berry smoothie made with yogurt, granola, strawberries, and red berries.

TROPICAL BOWL \$165
Tapioca, coconut milk, pineapple jam, pecans, chia seeds, and pineapple.

FRUIT BOWL \$125
Papaya, pineapple, cantaloupe, apple, and seasonal fruit, with plain chia yogurt and orange zest.

MANGO BOWL \$175
Mango smoothie with yogurt, granola, banana, and pineapple.

MORNING BOWL \$155
Plain yogurt, granola, banana, apple, and pear.



SANDWICHES

Made with homemade rye and seed bread. Served with 50g of potatoes or a side salad.

TURKEY SANDWICH \$185
Turkey ham, panela cheese, lettuce, avocado, tomato, onion, and pesto. (Mushrooms for the vegetarian option).

CHICKEN SANDWICH \$195
Grilled chicken, panela cheese, tomato, avocado, onion, lettuce, and mayonnaise.

ENGLISH MUFFIN \$215
Turkey ham, fried egg, Manchego cheese, arugula, avocado, olive oil, mayonnaise, and strawberry jam.

EGG SANDWICH \$185
Egg on a bun, turkey ham, Manchego cheese, roasted tomato, refried black beans, and mayonnaise.

CROQUE MADAME \$269
Brioche bun, Manchego cheese, cheddar, salmon, spinach, fried egg, topped with thyme-infused béchamel sauce.



SALMON SANDWICH \$22
Salmon, panela cheese, pesto, avocado, spinach, and mayonnaise.

TOASTS

Made with sourdough bread and blueberries.

POBLANO TOAST\$190
Poblano pepper strips, panela cheese, and egg.

PEANUT BUTTER TOAST \$185
Plantain, maple syrup, and peanut butter.

HUMMUS TOAST \$185
A mix of cherry tomatoes, radishes, watermelon, and black sesame seeds.

AVOCADO TOAST \$205
Guacamole, cream cheese, arugula, and fresh avocado. Served with a side salad. (Add some protein)



Ask for it with salmon

PIE

CHICKEN DRUMSTICK, CHICKEN, OR BEEF STEAK \$195
Homemade bread, refried black beans, mayonnaise, lettuce, tomato, onion, avocado, Oaxaca cheese, and your choice of protein.

PIGLET SANDWICH \$195
Homemade bread, beans, and pickled onion.

ENCHILADAS

4 stuffed pastries filled with chicken, panela cheese, sautéed mushrooms, or scrambled eggs.

SUIZAS \$210
Swiss sauce, gratinated Manchego cheese, pickled onions, and cilantro.

ENFRIJOLADAS \$215
Bayo bean sauce, Valladolid sausage, Chiapas cheese, and avocado.

MOLE \$225
Chiapas-style mole, Chiapas-style cheese, sour cream, and radish.

TRADITIONALES \$185
Red or green sauce, Chiapas-style cheese, sour cream, pickled onion, and cilantro.

CREAMS / SOUPS

BEAN SOUP \$185
Tortilla chips, cream, Chiapas cheese, avocado, Valladolid sausage, and epazote.

TORTILLA SOUP \$185
Tortilla chips, cream, panela cheese, radish, avocado, chila pasilla, and epazote.

EXTRAS

Fried plantains (100g) \$74

French fries (100g) \$84

Oaxaca cheese quesadillas (2 pieces) with flour tortillas \$74

Refried beans (70g) \$42

Extra avocado \$42

TOASTED BREAD TOSTONES (5 pieces) AND JAM \$45

Extra Chiapas double cream cheese \$35

Order of table bread \$59
Homemade rye and seed bread, with butter and house-made jam.

Eggs (2 pieces) \$35

VEGETABLES \$30
Onion • Arugula • Spinach • Tomato • Cucumber • Lettuce

ANY PROTEIN / STEW \$74
Baked pork shank (100g) • Pork rinds in red or green sauce (150g) • Sautéed mushrooms • Chiapas-style mole (90g) • Pibil-style pork (100g) • Sliced poblano peppers (90g) • Valladolid sausage (70g) • Salmon (100g) • Grilled flank steak (150g)

BREAKFAST • BRUNCH

