

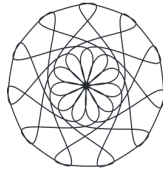
**IKAL**  
RESTAURANTE

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# BREAKFAST MENU

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# IKAL

R E S T A U R A N T E

## NATURAL JUICE : ORANGE , GREEN O BEETROOT

240 ML \$55

500 ML \$85

## SMOOTHIES \$120

- RED : Red fruits ,banana , coconut milk ,agave syrup.
- GREEN : Spinach ,pineapple ,papaya , banana , almond milk ,agave syrup.
- TROPICAL BLISS : Papaya ,pineapple,mango ,fruit passion ,coconut milk ,agave syrup.
- PINK : Strawberry ,bananas ,coconut milk ,agave syrup.

## COFFEE

Americano \$55

Espresso \$55

Espresso Doppio \$75

Capuccino \$70

Cafe moka \$70

Ice vanilla latte \$85

Frappuccino vanilla \$85

Caramel frappuccino \$85

Strawberry frappuccino \$85

Cold brew \$70

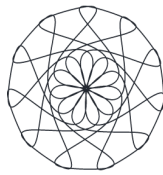
## CROISSANT WITH BUTTER AND HOMEMADE MARMALADE CHOCOLATE PASTRY

- Toast bagel with cream cheese and homemade strawberry marmalade \$90
- Basket of toast bread with coconuts signature butter and homemade marmalade \$90
  - Waffle with signature coconut butter and maple syrup \$160
  - French toast with signature coconut butter and homemade marmalade \$160
    - Seasonal fresh fruits plate with natural yogurt and granola \$140
- Oatmeal cooked with almond milk, vanilla essence, seasonal fruits and agave syrup \$140
  - Natural yogurt bowl with honey and granola \$140

\*\*\* ADD: BACON \$70 - HAM \$60 - TURKEY HAM \$60 - EGGS \$60 \*\*\*

Please advise your server if you have any special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Protein weight is before cooking.  
All prices are in MXN pesos including 16% tax and do not include 15% service charge.





# IKAL

RESTAURANTE

## MEXICAN ROOTS

### EGGS ANY WAY YOU LIKE \$160

A la Mexicana, Scrambled, Fried, With tomatoes, onion or peppers Etc. (Comes with beans and rosemary potatoes).

### CHILAQUILES \$190

Red or green sauce, tortilla chips, sour cream, cotija cheese, purple onion and two fried eggs.

### ENFRIJOLADAS \$180

Corn tortilla filled with chicken Tinga and black beans colados, cream, cotija cheese, onion and coriander.

### HUEVOS RANCHEROS \$160

Two fried eggs, corn tortilla, ranchera sauce, sour cream, cotija cheese and beans.

### HUEVOS MOTULEÑOS \$190

Fried corn tortilla, two fried eggs beans and ranchera sauce, sour cream, ham, peas, cotija cheese and fried plantain.

### ENCHILADAS VERDES \$190

Corn tortilla filled with chicken tinga and delicious creamy green sauce of tomatillos with serrano pepper and chihuahua cheese.

### MOLLETES \$160

Baguette, beans, gouda cheese, chorizo and fried eggs and pico de Gallo.

### AVOCADO TOAST \$190

Toast bread, mashed avocado, tomatoes, poached eggs, olive oil and chili flakes.

### EGGS BENEDICT \$220

English muffin, bacon or turkey ham, two poached eggs topped with hollandaise sauce.

### TUSCAN EGGS \$190

Toast bread, saute spinach, two poached eggs and parmigiano sauce.

### BLT \$180

Multigrain toast bread, bacon, lettuce, tomatoes and mayonnaise.

### BREAKFAST BURRITO \$180

Flour tortilla, scrambled eggs with ham, potatoes, beans and chihuahua cheese with pico de gallo.

### SCRAMBLED, FRIED EGGS OR OMELET CREATE YOUR FAVORITE (Comes with beans and rosemary potatoes) \$180

**Add:** Cactus \$30, Bacon \$70, Ham \$60, Turkey ham \$60, Chorizo \$30, Mushrooms \$30, Oaxaca cheese \$40, Panela cheese \$40

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