

DESAYUNOS ALAYA

7:30 AM - 12:00 PM

BOWL DE CHÍA \$210

Chía orgánica, con fruta deshidratada y nueces.
Elige entre leche regular, coco o almendra.

HOT CAKES ORGANICOS \$220

Con compota de frutas y miel de maple.
Elija entre tradicionales o libre de gluten.

AVENA ORGANICA \$200

Avena orgánica con fruta fresca local.
Elija entre leche de vaca, coco o almendra.

PAN FRANCÉS \$240

Con compota de frutas y miel de maple.

TOSTADAS DE AGUACATE \$310

Tostada de trigo integral artesanal, aguacate,
huevos pochados, chile quebrado y cebollín.

FRUTA FRESCA \$260

Selección de fruta fresca de temporada,
acompañada de yogurt y granola.

HUEVOS RANCHEROS \$240

Huevos, tortilla, frijoles, queso fresco, salsa ranchera,
aguacate, cebolla curtida, crema y cilantro.

CHILAQUILES \$250

Salsa verde o roja ranchera, queso fresco, aguacate,
cilantro, crema y cebolla. * Agrega proteína \$.

ALAYA TOAST \$295

Queso de cabra, salmón, champiñones, huevo duro y
un toque de pesto.

HUEVOS ALAYA \$295

Huevos, pan tostado, queso de cabra, espinacas,
tomate, albahaca, salsa pesto y queso parmesano.

HUEVOS AL GUSTO \$250

Revueltos, pochados, omelette o fritos. Con papa de
desayuno, tomate, pan tostado y ali oli.
Elige 1: jamón, tocino, chorizo o queso.
Elige 2: chaya, tomate, champiñones, aguacate o cebolla.

TORTA MEXICANA \$250

Pan telera con dos huevos, tocino, aguacate, tomate,
frijoles refritos, manchego con chiles en vinagre.

BURRITO ALAYA \$275

Huevo revuelto con cebolla caramelizada,
manchego, frijoles refritos, aguacate, lechuga, con
pico de gallo y guacamole.

QUESADILLAS \$230

Quesadillas mexicanas clásicas con queso
manchego, acompañadas con una garnición
pequeña de guacamole y pico de gallo.
Tortilla de maíz o harina. * Agrega proteína \$.

ADICIONALES / EXTRAS

Espinacas / Spinach	\$70
Aguacate / Avocado	\$70
Champiñón / Mushrooms	\$70
Fruta / Fruit	\$105
Huevo / Egg	\$35
Jamón / Ham	\$100
Queso de Cabra / Goat Cheese	\$80
Queso Manchego / Manchego Cheese	\$80
Tocino / Bacon	\$100
Vegetales del Día / Today's Vegetables	\$80
Granola de Autor / Home Made Granola	\$100
Pan Tostado / Toast	\$60
Papas de Desayuno / Breakfast Potatoes	\$70
Yogurt Natural / Natural Yoghurt	\$65

Alaya

ALAYA BREAKFAST

12:00 PM - 6:00 PM

CHIA BOWL \$210

Organic chia with dried fruits & nuts.
Choose between regular milk, coconut or almond.

ORGANIC PANCAKES \$220

With fruit compote and maple syrup.
Choose between traditional or gluten free.

ORGANIC OATS \$200

Organic oats & seasonal fruit.
Choose between regular milk, coconut or almond.

FRENCH TOAST \$240

With fruit compote and maple syrup.

AVOCADO TOAST \$310

Whole wheat toast, covered with avocado,
poached fresh eggs, chili flakes and chives.

FRESH FRUIT \$260

Selection of fresh seasonal fruit, served with
yogurt and granola.

RANCHERO EGGS \$240

Eggs, tortilla, beans, local fresh cheese, avocado,
pickled red onion, cream and cilantro.

CHILAQUILES \$250

Green sauce or red ranchera sauce, fresh cheese,
avocado, coriander, cream and onion.

*Add protein \$.

ALAYA TOAST \$295

Goat cheese, salmon, mushrooms, hard-boiled egg
and a touch of pesto.

ALAYA EGGS \$295

Eggs, toasted bread, goat cheese, spinach, tomato,
basil, pesto sauce and parmesan cheese.

EGGS AS YOU LIKE THEM \$250

Scrambled, omelette, poached or fried.
With breakfast potato, tomato, toast and ali oli.
Choose one: ham, bacon, chorizo or cheese.
Choose two: chaya, tomato, mushrooms, avocado or onion.

MEXICAN TORTA \$250

Telera bread with two eggs, bacon, avocado, tomato, refried
beans and manchego with homemade pickled chillies.

ALAYA BURRITO \$275

Scrambled eggs, caramelized onion, manchego,
refried beans, avocado and lettuce, with pico de gallo
and guacamole.

QUESADILLAS \$230

Classic Mexican quesadillas with manchego cheese,
accompanied with a small side of guacamole and
pico de gallo, choice of corn or flour tortilla.

*Add protein \$.

ADICIONALES / EXTRAS

Espinacas / Spinach \$70

Aguacate / Avocado \$70

Champiñón / Mushrooms \$70

Fruta / Fruit \$105

Huevo / Egg \$35

Jamón / Ham \$100

Queso de Cabra / Goat Cheese \$80

Queso Manchego / Manchego Cheese \$80

Tocino / Bacon \$100

Vegetales del Día / Today's Vegetables \$80

Granola de Autor / Home Made Granola \$100

Pan Tostado / Toast \$60

Papas de Desayuno / Breakfast Potatoes \$70

Yogurt Natural / Natural Yoghurt \$65

Alaya

BEBIDAS / DRINKS

SMOOTHIE ALAYA \$210

Naranja, papaya, maracuyá y guayaba.
Orange, papaya, passion fruit and guava.

FRUITY TOOTY \$210

Fresa, mango, piña y naranja.
Strawberry, mango, pineapple and orange.

SUNNY TULUM \$210

Naranja, toronja y limón.
Orange, grapefruit and lime.

GREEN DREAM \$210

Pepino, menta, coco, stevia y limón.
Cucumber, mint, coconut, stevia and lime.

BERRY MANGO \$210

Mango, fresa y coco.
Mango, strawberry and coconut.

PICHUCA \$210

Piña, pepino, chaya y nopal.
Pineapple, cucumber, chaya and nopal.

PASSION \$210

Fresa, plátano, maracuyá y naranja.
Strawberry, banana, passion fruit and orange.

JUGO FRESCO / FRESH JUICE \$120

Naranja, toronja, piña, melón, sandía, papaya, mango, jamaica, maracuyá.
Orange, grapefruit, pineapple, melon, watermelon, papaya, mango, hibiscus, passion fruit.

AGUA NATURAL / STILL WATER \$140

AGUA MINERAL / SPARKLING WATER \$140

CAFÉ / COFFEE

AMERICANO \$90

ESPRESSO \$90

CAPUCCINO \$115

LATTE \$115

CAFÉ FRIO / ICED COFFEE \$110

TÉ / TEA

VERDE / GREEN \$75

NEGRO / BLACK \$75

GENGIBRE / GINGER \$75

TÉ FRIO / ICED TEA \$95

Pregunta por nuestra variedad.
Ask for different kinds.

