



VILLA SANTA CRUZ
TODOS SANTOS, BAJA

BREAKFAST

BREAKFAST BEGINS WITH FRESH FRUIT, ORANGE OR GREEN JUICE & COFFEE OR TEA. PLEASE SELECT ONE MAIN PLATE BELOW.

AVAILABLE FOR PURCHASE

Bloody Mary	—————	\$200
Mimosa	—————	\$200
Espresso	—————	\$60
Latte	—————	\$100
Cappuccino	—————	\$80

ADD-ONS

Chicken	—————	\$100
Bacon	—————	\$40
Asparagus	—————	\$80



PROUDLY SERVING LOCALLY-ROASTED COFFEE FROM DOCE CUARENTA, IN TODOS SANTOS. THE BLEND IS CALLED LA PASTORA, AFTER THE NEARBY SURFBREAK.

ALL SALSAS, BREAD AND BLUE CORN TORTILLAS ARE MADE IN-HOUSE.

SEASONAL, FRESH PRODUCE FROM THE VSC FARM USED WHEN AVAILABLE.

GRANOLA & YOGURT

Crunchy sweet granola, nuts, bananas & seasonal fruit, served over natural yogurt.

AVOCADO TOAST

Mashed avocado, roasted vegetables, fried eggs, panela cheese & peanut chili sauce.

FRENCH TOAST or PANCAKES

Topped with dulce de leche, bananas, seasonal fruit, honey & powdered sugar.

CHILAQUILES WITH EGGS

Choose red or green salsa, topped with sour cream, local dry cheese, cilantro, red onion. Served with refried beans.

EGGS A LA MEXICANA

Scrambled eggs with tomato, jalapeño & onion. Side of refried beans, tortillas & red salsa.

EGGS DIVORCIADOS

Fried eggs served on a corn tortilla with refried beans, covered in red & green salsa.

MADE TO ORDER EGGS

Choose your style: Sunny Side Up, Fried, Poached or Scrambled. Served with refried beans, cotija cheese, tortillas or toasted baguette.

OMELETTE

Served with refried beans topped with cotija cheese, tortillas or toasted baguette. Select two fillings:

- Mushrooms
- Spinach
- Pico de Gallo
- Chorizo
- Ham
- Monterey Jack Cheese

✦ BREAKFAST INCLUDED IN ROOM RATE

✦ BREAKFAST COST FOR OFF-SITE GUESTS: \$500 MXN + 16% TAX

✦ 8 AM - 10 AM DAILY