



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	—————	\$250
Mimosa	—————	\$210
Espresso	—————	\$60
Latte	—————	\$100
Cappuccino	—————	\$90

## ADD-ONS

Chicken	—————	\$100
Bacon	—————	\$90
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

🌿 8 AM - 10 AM DAILY