



# LA VILLITA

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**BUENOS DIAS**  
Le recomendamos nuestro buffet de desayuno servido diariamente de 7:00 a.m. a 12:00 del medio día

**GOOD MORNING**  
We would like to recommend our buffet breakfast served daily from 7:00 to 12:00 noon

**DESAYUNO CONTINENTAL**  
Jugo de naranja o plato de frutas frescas, canasta de pan dulce o tostado, café, té o leche

**CONTINENTAL BREAKFAST**  
Orange juice or fresh fruit, basket of home baked pastries or toast, coffee, tea or milk  
**\$115.00**

**DESAYUNO AMERICANO**  
Jugo de naranja o plato de frutas, huevos revueltos o fritos, jamón, salchicha o tocino, pan tostado o tortillas, café o té

**AMERICAN BREAKFAST**  
Orange juice or fresh fruit plate, scrambled or fried eggs, ham, sausage or bacon, toast, coffee or tea  
**\$128.00**

**DESAYUNO ENERGETICO**  
Jugo mixto de naranja con zanahoria, copa de frutas y yogurt, granola y miel, canasta de croissant y roles, café o té

**ENERGETIC BREAKFAST**  
Orange and carrot mixed juice, fresh fruit with yogurt, granola and honey, basket of croissant and rolls, coffee or tea  
**\$125.00**

**JUGOS DE FRUTAS FRESCAS**  
Nuestros jugos: naranja, toronja, piña, zanahoria, apio con naranja, betabel, sandia y melón

**FRESH FRUIT JUICE**  
Our fresh juice: orange, grapefruit, pineapple, carrot, celery with orange watermelon, cantaloupe and beet  
**\$39.00**

**MIMOSA CON JUGO DE NARANJA Y VINO ESPUMOSO**

**MIMOSA WITH FRESH ORANGE JUICE AND CHAMPAGNE**  
**\$60.00**

**YOGURT NATURAL O DE FRESA**  
Con fruta picada, granola y miel de abeja

**NATURAL OR STRAWBERRY YOGURT**  
With fruit, granola and honey  
**\$58.00**

**PLATO DE FRUTAS FRESCAS DE TEMPORADA**

**ASSORTED TROPICAL FRUIT PLATE**  
**\$60.00**

**CREPAS DE FRUTAS FRESCAS Y QUESO COTTAGE EN SALSA DE MANZANA AL CASSIS**

**FRESH FRUIT AND COTTAGE CHEESE CREPES WITH CASSIS AND APPLE SAUCE**  
**\$66.00**

**CREPAS DE MANZANA A LA CANELA CON QUESO CREMA EN SALSA DE AMARETO**

**APPLE AND CINNAMON CREPES SERVED WITH CREAM CHEESE AND AMARETTO SAUCE**  
**\$66.00**

**LOS CEREALES**  
Corn flakes, bran flakes, raisin bran, granola o all bran

**CEREALS**  
Corn flakes, bran flakes, raisin bran, muesli and all bran  
**\$47.00**

**AVENA CALIENTE CON LECHE Y MIEL**

**HOT OAT MEAL HONEY AND MILK**  
**\$58.00**

**RICA PANADERIA RECIENTE HORNEADA**

**HOME MADE BREAKFAST PASTRIES**  
**\$52.00**

**HOT CAKES CON CHISPAS DE CHOCOLATE, MANZANA, FRESA, PIÑA O PLATANO**  
Servidos con maple o miel de abeja

**HOT CAKES WITH CHOCOLATE CHIPS, APPLE, STRAWBERRY, PINEAPPLE OR BANANA**  
Served with maple syrup or honey  
**\$72.00**

**WAFFLES NATURAL**  
Con maple o miel de abeja

**WAFFLES**  
Served with maple syrup or honey  
**\$70.00**

**WAFFLES RELLENOS**  
De fresa, zarzamora o nuez, servidos con salsa de mango, miel de maple o de abeja

**WAFFLES WITH EITHER STRAWBERRIES, BLACKBERRIES OR PECANS, SERVED WITH MANGO SAUCE, MAPLE SYRUP OR HONEY**  
**\$78.00**

**PAN FRANCES / FRENCH TOAST**  
**\$59.00**

**HUEVOS / EGGS**  
**DOS HUEVOS AL GUSTO**  
A la mexicana, revueltos, tibios, pochados, fritos, rancheros con papa ó frijoles refritos

**TWO EGGS**  
Either Mexican style, scrambled, boiled, poached, fried or "ranchero" style, served with potatoes or refried beans  
**\$74.00**

**HUEVOS MESTIZOS**  
Son pochados sobre tostada con frijoles fritos, rajas de chile poblano, salsa ranchera y gratinados

**MESTIZOS STYLE**  
Poached eggs on a fried corn tortilla with refried beans, served with sautéed poblano chilli pepper strips and ranchero sauce au gratin  
**\$80.00**

**HUEVOS BENEDICTINOS**  
Pochados y servidos sobre muffin con jamón canadiense, salsa holandesa y gratinados

**EGGS BENEDICTINE**  
Poached eggs on an English muffin with Canadian ham topped with hollandaise sauce au gratin  
**\$88.00**

**OMELET CON ESPINACAS**  
Cebolla, morrón y champiñones silvestres, bañados en salsa holandesa y gratinados

**SPINACH ONION AND WILD MUSHROOM OMELET**  
With hollandaise sauce au gratin  
**\$92.00**

**OMELET DE FLOR DE CALABAZA**  
Servido al gratin con salsa de espárragos

**SQUASH BLOSSOM OMELET**  
Served au gratin with asparagus sauce  
**\$92.00**

**OMELET AL GUSTO**  
Dos huevos con dos ingredientes a elegir: queso, champiñones, cebolla, tocino, jamón o chorizo

**AT YOUR CHOICE OMELET**  
Two eggs with two of the following ingredients, cheese, mushrooms, onion, bacon, ham or mexican sausage

**ORDEN DE JAMÓN, TOCINO O SALCHICHA**  
SIDE ORDER OF HAM, BACON OR SAUSAGE  
**\$52.00**

BAJO EN CALORIA / LOW FAT

BAJO EN CALORIA / LOW FAT



SUGERENCIAS / OTHER SUGGESTIONS

CHILAQUILES VERDES  
Con pollo o con dos huevos fritos

GREEN CHILAQUILES  
With chicken or with two fried eggs  
\$92.00

FILETE DE RES ESTILO RANCHERO  
Con cebolla, jitomate y chile morrón, servido con frijoles fritos y guacamole

RANCHERO STEAK  
With onions, tomato and chili pepper, served with avocado and refried beans  
\$165.00

Huevos estilo Veracruz  
Huevo a la Mexicana envuelto en tortilla de maíz, bañado con salsa de frijol negro, queso fresco, chorizo y chile serrano.

Veracruz-Style Eggs  
Mexican-style eggs wrapped in a Corn Tortilla with cheese, chorizo and green chili, topped with Black Bean Sauce  
\$ 88

Puntas de filete a la Mexicana ó Chipotle

Beef tips Mexican-Style (tomato, onion and Green chili) or in a Chipotle chili Sauce  
\$ 140

Burrito de Machaca con huevo

Ground - dried beef "Burrito" with onion, tomato, green chili and eggs.  
\$ 92

QUESADILLAS  
De rajas, huitlacoche y flor de calabaza, con tortillas de harina o maíz, servidas con frijoles fritos y guacamole

QUESADILLAS  
With huitlacoche, poblano chili pepper strips and squash blossoms, served with refried beans and guacamole  
\$96.00

MOLLETES A LA MEXICANA  
Bolillos servidos con frijoles, queso gratinado y chorizo

MEXICAN STYLE MOLLETES  
Toasted buns served with beans, melted cheese and mexican sausage (chorizo)  
\$63.00

BEBIDAS / BEVERAGES

CAFÉ AMERICANO  
(Regular y Decaffeinado)

AMERICAN COFFEE  
(Regular or Decaffeinated)  
\$28.00

CAFÉ ESPRESSO  
ESPRESSO COFFEE  
\$32.00

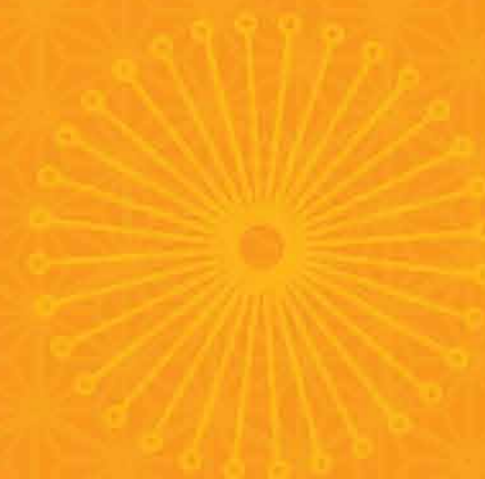
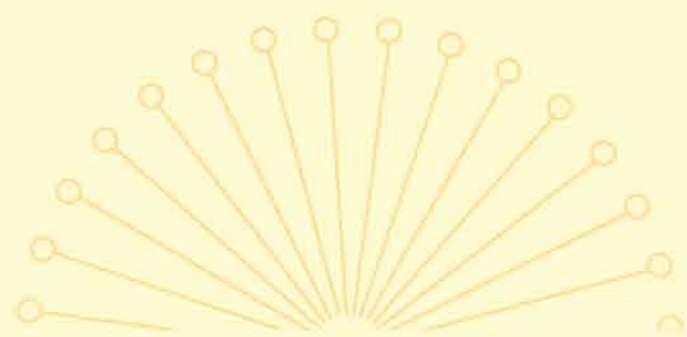
CAFÉ CAPUCHINO  
CAPUCHINO COFFEE  
\$33.00

INFUSION DE MANZANILLA, LIMON O AZAHAR  
HOT HERB TEA  
(Chamomille, lemon, sweet dreams)  
\$28.00

TE NEGRO, FRIO O CALIENTE  
REGULAR HOT OR ICE BLACK TEA  
\$28.00

LECHE FRIA O CALIENTE  
HOT OR COLD MILK  
\$22.00

MALTEADA DE SABORES  
MILKSHAKE  
\$48.00



Menu | Menú

