

HOTEL
Santa Fe
Loreto, Baja Sur, México

Welcome to




CASA MÍA
ITALIAN RESTAURANT

Menú de desayuno
Breakfast menu

MENÚ DESAYUNOS

BREAKFAST MENU



Huevos y omelettes / Eggs and omelettes

HUEVOS AL GUSTO EGGS YOUR WAY

Acompañados de frijoles refritos y papa hash brown.
Accompanied by refried beans and hash browns.

- Jamón / Ham..... **\$99 MXM**
- Tocino / Bacon..... **\$109 MXM**
- Salchicha / Sausage..... **\$99 MXM**
- Chorizo **\$109 MXM**

OMELETTES

Acompañados de frijoles refritos y papa hash brown.
Accompanied by refried beans and hash browns.

- Jamón / Ham..... **\$109 MXM**
- Tocino / Bacon..... **\$119 MXM**
- Salchicha / Sausage..... **\$109 MXM**
- Chorizo **\$119 MXM**

HUEVOS MOTULEÑOS

MOTULEÑO EGGS..... \$135 MXM
Huevos estrellados sobre tostada de maíz frita, con frijol negro, salsa de tomate y habanero, queso cotija, chícharo y jamón, acompañado de plátano macho frito y papa hash brown.

Fried eggs served on top of baked corn tortillas, with black beans, tomato and habanero salsa, cotija cheese, peas, and ham. Accompanied with fried plantains and hash browns.

HUEVOS DIVORCIADOS

DIVORCED EGGS..... \$99 MXM
Huevos sobre tortilla de maíz frita, con salsa roja y verde acompañados de frijoles refritos y papa hash brown.

Eggs served on top of fried corn tortillas, with red and green salsa, and accompanied by refried beans and hash browns.

HUEVOS RANCHEROS

RANCHER'S EGGS..... \$99 MXM
Huevos sobre tortilla de maíz frita, con salsa de tomate y cubitos de chile poblano, acompañados de frijoles refritos y papa hash brown.

Eggs served over fried corn tortillas, with tomato salsa and chopped poblano peppers, accompanied by refried beans and hash browns.

HUEVOS A LA MEXICANA

MEXICAN EGGS \$89 MXM
Huevos revueltos con tomate, cilantro, chile serrano y cebolla, acompañados de frijoles refritos y papa hash brown.

Scrambled eggs with tomato, cilantro, serrano peppers, and onion, accompanied by refried beans and hash browns.

OMELETTE POBLANO

POBLANO OMELETTE \$119 MXM
Rico omelette relleno de queso mozzarella y rajas poblanas, rayado con crema y cubos de queso panela, acompañado de frijoles refritos y papa hash brown.

Delicious omelette stuffed with mozzarella cheese and poblano peppers, garnished with sour cream and panela cheese, accompanied by refried beans and hash browns.

OMELETTE SALUDABLE

HEALTHY OMELETTE..... \$99 MXM
Hecho con claras de huevo, relleno de queso mozzarella, champiñón, espinaca, pimiento verde y cebolla, acompañados de papa hash brown, calabacitas y zanahoria a la plancha.

Made with egg whites and filled with Mozzarella cheese, mushrooms, spinach, green bell pepper, and onions, served with hash browns and grilled carrots and squash.

OMELETTE CON MACHACA

MACHACA OMELETTE..... \$139 MXM
Relleno de machaca de res, con tomate, serrano, cilantro y cebolla. Acompañado de papa hash brown y frijoles refritos.

Filled with beef machaca, tomato, serrano peppers, cilantro, and onions. Accompanied by hash browns and refried beans.

HUEVOS POCHADOS

POACHED EGGS \$129 MXM
Huevos pochados tiernos, sobre crotones de finas hierbas, salsa casera de tomate, tomatillo, espinaca y aguacate en cubos salteados con aceite de oliva y un toque de queso parmesano.

Poached eggs served on fine herb croutons, with homemade tomato sauce, and tomatoes, spinach, and avocado sauteed in olive oil and a hint of parmesan cheese.

Desayunos / Breakfasts

DESAYUNO MEXICANO

MEXICAN BREAKFAST \$179 MXM
Plato de fruta de temporada o jugo, huevos con chorizo, acompañado de frijoles refritos, papa hash brown, tortillas de harina o maíz, y café, té o leche.

Fresh seasonal fruit or juice, eggs with chorizo, and refried beans, hash browns, corn or flour tortillas, and coffee, tea or milk.

DESAYUNO AMERICANO

AMERICAN BREAKFAST \$159 MXM
Plato de fruta de temporada o jugo, huevos al gusto con jamón, salchicha o tocino, pan tostado, y café, té o leche.

Fresh seasonal fruit or juice, eggs your way with ham, sausage, or bacon, toast, and your choice of coffee, tea, or milk.

DESAYUNO SANTA FE

SANTA FE BREAKFAST..... \$165 MXM
Chilaquiles verdes o rojos, huevos estrellados, arrachera, frijoles refritos, cebollita, chiles asados y papa hash brown.

Red or green chilaquiles, fried eggs, flank steak, refried beans, onions, grilled chili peppers, hash browns.

CHILAQUILES ROJOS O VERDES

RED OR GREEN CHILAQUILES..... \$109 MXM
Tortillas fritas bañadas con salsa a su elección, con huevo o pollo, acompañados de frijoles refritos, cebolla, cilantro, crema y queso.

Fried tortillas bathed in your choice of red or green sauce, served with eggs or chicken, and accompanied by refried beans, onions, cilantro, sour cream, and cheese.

MOLLETES / MOLLETES..... \$109 MXM

Pan dorado con mantequilla, frijol refrito, gratinados con queso oaxaca, chorizo, jamón o mixtos, servidos con salsa mexicana y salsa tatemada.

Bread toasted with butter, and covered in refried beans, melted Oaxaca cheese, chorizo, ham, or a mixture of the two, and served with Mexican salsa and Tatemada salsa.

HOT CAKES / PANCAKES..... \$89 MXM

Orden de tres hot cakes, con frutos rojos, miel maple y mantequilla, espolvoreado con azúcar glass.

Order of three pancakes, with berries, maple syrup, and butter, sprinkled with powdered sugar.

WAFFLES \$89 MXM

Orden de tres ricos waffles, con frutos rojos y frutos secos, rayados con nutella y espolvoreados con azúcar glass.

Order of three delicious waffles, with berries and dried fruit, drizzled with nutella and sprinkled with powdered sugar.

PLATO DE FRUTAS / FRUIT PLATE \$79 MXM

Frutos de la estación, acompañados con queso cottage, yogurt o granola.

Seasonal fruit, served with cottage cheese or yogurt and granola.

AVENA / OATMEAL..... \$69 MXM

Servida natural o con leche, fresas y canela.

Served plain or with milk, strawberries, and cinnamon.

PAN FRANCÉS / FRENCH TOAST \$69 MXM

Rico pan bañado con leche, vainilla, mantequilla, azúcar morena, azúcar glas y frutos rojos.

Delicious bread bathed in milk, vanilla, butter, and brown sugar, sauteed and then sprinkled with powdered sugar and berries.

Ingredientes extra / Extra ingredients

Pollo / Chicken **\$34 MXM**

Chorizo **\$20 MXM**

Arrachera / Flank steak **\$45 MXM**

Jamón / Ham **\$19 MXM**

Huevo / Eggs **\$20 MXM**

Salchicha / Sausage **\$19 MXM**

Tocino / Bacon **\$49 MXM**