

# BREAKFAST

Ola! Welcome to Marea,  
We recommend reservations 755 128 2943

DRINKS	FRESH FRUIT
<b>SPECIALTY COFFEE</b> Espresso \$60/\$3.00 Double Espresso \$90/\$4.50 American Espresso \$60/\$3.00 Cappuccino / Latte \$85/\$4.25 Frappuccino \$85/\$4.25 <b>TEAS</b> Ask for our curated selection \$60/\$3.00	<b>FRUIT BOWL</b>      \$80/\$4.00 Watermelon, pineapple, papaya, melon and seasonal local fruit. <b>FRESH JUICE (300ml)</b>      \$60/\$3.00 Ask for juice of the day
SWEET	CLASSICS
<b>FRENCH TOAST</b>   \$155/\$7.75 Brioche bread covered with cinnamon, nutmeg, whipped cream and fruit <b>CHIA BOWL</b>   \$145/\$7.25 Chia with coconut milk, dehydrated canberries, cacao nibs, banana, strawberry and peanut butter <b>MEXICAN PASTRY</b>  \$40/\$2.00 One piece of tradicional "pan dulce" <b>BERRIES BOWL</b>      \$170/\$8.50 Strawberries, blueberries, raspberries and blackberries (Seasonal)	<b>GARDEN QUESADILLAS</b>      \$120/\$6.00 Three corn tortillas with eggplant, peppers, zucchini and oxaca cheese <b>SINCRONIZADAS</b>  \$130/\$6.50 Three flour tortillas with oxaca cheese and turkey ham <b>AMERICAN</b>     \$140/\$7.00 Two eggs, potatoes, beans and a side of bacon <b>LEAN OMELETTE</b>      \$140/\$7.00 Three egg whites with spinach, mushrooms, goat cheese and pico de gallo sauce <b>HAM AND CHEESE OMELETTE</b>     \$135/\$6.75 <b>MOLLETES</b>     \$140/\$7.00 Bollillo with black beans, melted manchego cheese and pico de gallo <b>MAREA RANCHERO EGGS</b>     \$150/\$7.50 Two fried eggs over corn tortilla and beans with tomatoe sauce, cotija cheese, cream, avocado and chorizo <b>DIVORCED EGGS</b>      \$140/\$7.00 Two fried eggs, one with red sauce and the other with green sauce with black beans and potatoes <b>ENCHILADAS</b>     \$130/\$6.50 Corn tortillas with chicken and green, red sauce or guajillo sauce <b>ENFRIJOLADAS</b>     \$130/\$6.50 Corn tortillas with scrambled eggs with bean sauce, sprinkled with chorizo, cheese and avocado <b>ENMOLADAS</b>  \$150/\$7.50 Corn tortillas with chicken and mole sauce <b>CHILAQUILES</b>       \$140/\$7.00 Corn chips wih green or red sauce, pickled red onion, one egg and black beans with cotija cheese <b>PANCAKES</b>      \$130/\$6.50 Three pancakes with whipped cream and fruit <b>FRITTATA</b>       \$150/\$7.50 Eggs with vegetables in a custard-like consistency <b>BREAKFAST SALAD</b>       \$160/\$8.00 Cucumber, chard, cherry tomatoes, red onions, black olives, boiled egg, parsley, lime, olive oil and balsamic
SPECIALITIES	
<b>PICADITAS</b>      \$140/\$7.00 3 hand made picaditas with black beans, nopal salad, cream and cotija cheese <b>AVOCADO TOAST</b>     \$150/\$7.50 Toasted artisanal bread with two poached eggs and mixed salad <b>SURF AND TURF CHILAQUILES</b>       \$250/\$12.50 Chilaquiles with guajillo sauce, shrimps and arrachera, sour cream, cotija cheese and cilantro <b>BREAKFAST ARRACHERA</b>      \$250/\$12.50 Flank steak with refried beans, guacamole and nopal salad	
EXTRAS	
<b>GRANOLA</b> \$30/\$1.50 <b>GREEK YOGURT AND HONEY</b> \$30/\$1.50 <b>COTTAGE CHEESE</b> \$30/\$1.50 <b>BACON OR TURKEY</b> \$50/\$2.50 <b>CHORIZO</b> \$60/3.00 <b>GUACAMOLE</b> \$50/\$2.50 <b>BEANS</b> \$30/\$1.50 <b>EXTRA EGG</b> \$20/\$1.00 <b>MANCHEGO CHEESE</b> \$40/\$2.00 <b>ARRACHERA</b> \$90/\$4.50	



Prices in Mexican pesos / USD, include taxes.  
We will always take your allergies into consideration although the consumption of fish, shellfish and raw food can represent a health risk, and is responsibility of the guest.

Ola!

# DESAYUNO

Ola! Bienvenidos a Marea,  
Les recomendamos reservar su mesa al teléfono 755 128 2943

BEBIDAS	FRUTA FRESCA
<b>CAFÉ DE ESPECIALIDAD</b> Espresso \$60/\$3.00 Espresso doble \$90/\$4.50 Espresso Americano \$60/\$3.00 Capuccino / Latte \$85/\$4.25 Frapuccino \$85/\$4.25 <b>TÉS</b> \$60/\$3.00 Pregunta por nuestra selección	<b>BOWL DE FRUTA</b>  \$80/\$4.00 Sandía, piña, papaya, melón y fruta local de temporada <b>JUGO FRESCO (300 ml)</b>  \$60/\$3.00 Pregunta por el jugo del día
<b>LO DULCE</b>	<b>CLÁSICOS</b>
<b>PAN FRANCÉS</b>  \$155/\$7.75 Pan brioche con canela, nuez moscada, crema batida y fruta de temporada <b>BOWL DE CHIA</b>  \$145/\$7.25 Chia hidratada con leche de coco, arándanos deshidratados, nibs de cacao, plátano, fresa y crema de cacahuete. <b>PAN DULCE</b>  \$40/\$2.00 Tradicional y local <b>BOWL DE FRUTOS ROJOS</b>  \$170/\$8.50 Fresas, moras, frambuesas y zarzamoras (por temporada)	<b>QUESADILLAS DEL HUERTO</b>  \$120/\$6.00 Tres tortillas de maíz rellenas de berenjena, pimientos, calabacita y queso oaxaca <b>SINCRONIZADAS</b>  \$130/\$6.50 Tres tortillas de harina con queso oaxaca y jamón de pavo <b>AMERICANO</b>  \$140/\$7.00 Dos huevos, papas, frijoles y guarnición de tocino <b>OMELETTE LIGERO</b>  \$140/\$7.00 Tres claras de huevo con espinacas, champiñones, queso de cabra y pico de gallo <b>OMELETTE DE JAMÓN Y QUESO</b>  \$135/\$6.75 <b>MOLLETES</b>  \$140/\$7.00 Bolillo con frijoles negros, queso manchego y pico de gallo <b>HUEVOS RANCHEROS MAREA</b>  \$150/\$7.50 Dos huevos fritos sobre tortilla de maíz con frijoles, salsa de tomate, queso cotija, crema, aguacate y chorizo <b>HUEVOS DIVORCIADOS</b>  \$140/\$7.00 Dos huevos fritos, uno bañado con salsa roja y otro con salsa verdes acompañados de frijoles y papas <b>ENCHILADAS</b>  \$130/\$6.50 Tortillas de maíz rellenas de pollo bañadas de salsa roja, verde o guajillo <b>ENFRIJOLADAS</b>  \$130/\$6.50 Tortillas de maíz rellenas de huevo revuelto bañadas con salsa de frijol con un toque de chipotle y chorizo, queso cotija y aguacate <b>ENMOLADAS</b>  \$150/\$7.50 Tortillas de maíz rellenas de pollo bañadas con mole rojo de Tloloapan <b>CHILAQUILES</b>  \$140/\$7.00 Totopos de maíz con salsa roja o verde, cebolla encurtida, huevo estrellado, frijoles negros y queso cotija. <b>HOT CAKES</b>  \$130/\$6.50 Tres hot cakes con crema para batir y fruta <b>FRITTATA</b>  \$150/\$7.50 Huevos tiernos con vegetales <b>ENSALADA DE DESAYUNO</b>  \$160/\$8.00 Pepinos, acelga, jitomate cherry, cebolla morada, aceitunas negras, huevo duro, perejil, limón, aceite de oliva y vinagre
<b>ESPECIALIDADES</b>	
<b>PICADITAS</b>  \$140/\$7.00 Tres picaditas hechas a mano servidas con frijoles, ensalada de nopal, crema y queso cotija <b>TOSTA DE AGUACATE</b>  \$150/\$7.50 Pan artesanal tostado con abanico de aguacate y dos huevos pochados y ensalada mixta <b>CHILAQUILES MAR Y TIERRA</b>  \$250/\$12.50 Chilaquiles rojos, verdes o divorciados con arrachera y camarones, crema ácida, queso cotija y cilantro <b>ARRACHERA DE DESAYUNO</b>  \$250/\$12.50 Arrachera con frijoles refritos, guacamole y ensalada de nopal	
<b>EXTRAS</b>	
<b>GRANOLA</b> \$30/\$1.50 <b>YOGURT Y MIEL</b> \$30/\$1.50 <b>QUESO COTTAGE</b> \$30/\$1.50 <b>TOCINO O JAMÓN DE PAVO</b> \$50/\$2.50 <b>CHORIZO</b> \$60/3.00 <b>GUACAMOLE</b> \$50/\$2.50 <b>FRIJOLE</b> \$30/\$1.50 <b>HUEVO EXTRA</b> \$20/\$1.00 <b>QUESO MANCHEGO</b> \$40/\$2.00 <b>ARRACHERA</b> \$90/\$4.50	



Precios expresados en PESOS/USD, incluyen 16% de IVA.

El consumo de pescados, mariscos y alimentos crudos puede representar un riesgo para la salud, el consumo de estos productos es responsabilidad del comensal.

Ola!