



TAIL OF THE WHALE

PUNTA MITA

EARLY "BIRD"

FRESH JUICE - Orange, grapefruit, carrot	\$120
TROPICAL SMOOTHIE - Yogurt & agave syrup	\$120
 BERRY PARFAIT - Yogurt & house granola	\$200
SEASONAL TROPICAL FRUITS	\$200
DRY CEREALS - Choice of milk or yogurt	\$150
+ Add Berries	\$190
OAT MEAL - with brown sugar & raisins	\$180
+ Berries or Banana	\$220

MEXICAN SPECIALTIES

 HUEVOS RANCHEROS - 2 Fried eggs, corn	\$350
tortilla, tomato sauce, refried beans, quesadilla	
BURRITO TOW - Scrambled eggs, Oaxaca cheese, black beans, onion, country ham	\$350
 CHILAQUILES - Crispy tortillas, red sauce,	\$250
onion, cream, cilantro, refried beans	
+ Add chicken or 2 eggs any style	\$350

MORNING COCKTAILS

BLODDY MARY	\$225
MIMOSA - Prosecco	\$220
MIMOSA - Champagne	\$350

FROM THE FARM

With white, whole wheat toast or English muffin

TWO EGGS ANY STYLE	\$350
Hash brown potatoes, bacon or sausage	
 POBLANO POACHED EGGS	\$350
2 farm eggs, guacamole, chile poblano sauce	
English muffin	

SIDE ORDERS

BACON	\$120
COUNTRY HAM - Grilled or smoked	\$120
HASH BROWN	\$120
SAUSAGE - Chorizo or pork links	\$120
REFRIED BLACK BEANS	\$120
CACTUS PADDLE - Grilled with panela cheese	\$120

SWEET CORNER

BRIOCHE FRENCH TOAST - Whipped cream, maple syrup	\$300
BUTTERMILK PANCAKES - Plain made to order, maple syrup	\$300
+ Add banana, blueberry, strawberry	\$340
BUTTERMILK WAFFLES	\$300

FRESHLY BAKED

BREAD BASKET 4 PIECES	\$180
CROISSANT - Regular, chocolate	\$80
MEXICAN PASTRIES	\$80
MUFFIN OF THE DAY	\$80

HOT BEVERAGES

OAXACA HIGH MOUNTAIN COFFEE	
- Regular or decaf blend - Small jar	\$140
- Regular or decaf blend - Large jar	\$200
"LAVAZZA" FRESH GROUND	
- Regular or decaffeinated	\$120
- Espresso, cappuccino, latte	\$120
ARTISAN "TEA LEAVES"	\$120
MEXICAN HOT CHOCOLATE	\$120

BREAKFAST - 7:30 - 11:30 HRS



Contains Nuts



Spicy

All our prices are in pesos and inclusive of 16% tax and 15% of service charge.



TAIL OF THE WHALE PUNTA MITA

PARA EMPEZAR

JUGOS FRESCOS - Naranja, toronja, zanahoria	\$120
BATIDO DE FRUTAS - Yogurt, miel de agave	\$120
 PARFAIT DE MORAS - Yogurt, granola casera	\$200
PLATO DE FRUTAS DE TEMPORADA	\$200
CEREALES - Con leche o yogurt	\$150
+ Moras	\$190
AVENA - Azúcar morena y pasas	\$180
+ Moras o Platano	\$220

ESPECIALIDADES MEXICANAS

 HUEVOS RANCHEROS - 2 huevos fritos,	\$350
tortilla salsa roja, frijoles refritos y quesadilla	
BURRITO TOW - Huevos revueltos,	\$350
queso Oaxaca frijoles, cebolla y jamón	
 CHILAQUILES - Tortillas fritas, salsa roja	\$250
cebolla, crema agria, cilantro y frijoles	
+ Pollo o 2 huevos al gusto	\$350

COCTELES DE LA MAÑANA

BLODDY MARY	\$225
MIMOSA - Prosecco	\$220
MIMOSA - Champagne	\$350

HUEVOS Y MÁS...

Con pan tostado blanco, integral o sustituto con muffin inglés

DOS HUEVOS AL GUSTO	\$350
Papas hash brown, tocino o salchicha	
DOS HUEVOS POCHADOS AL POBLANO	\$350
 Guacamole, salsa de chile poblano	
muffin ingles	

GUARNICIONES

TOCINO	\$120
JAMON - Parrillado o ahumado	\$120
PAPA HASH BROWN	\$120
SALCHICHA - Chorizo, salchicha de cerdo	\$120
FRIJOLES - Refritos	\$120
NOPALES - Al grill con queso panela	\$120

RINCÓN DULCE

PAN FRANCÉS - Jarabe maple y azúcar glass	\$300
TORRE DE HOTCAKES - Natural, hecho al	\$300
momento y jarabe maple	
+ Selección de plátano mora azul,	\$340
fresa o chispas de chocolate	
WAFFLES	\$300

DE LA PANADERÍA

CANASTA DE 4 PIEZAS	\$180
CROISSANT - Natural o chocolate	\$80
PAN MEXICANO	\$80
MUFFIN DEL DÍA	\$80

CAFÉ Y MÁS...

CAFÉ DE LAS MONTAÑAS DE OAXACA	
- Regular o descafeinado - Jarra pequeña	\$140
- Regular o descafeinado - Jarra grande	\$200
CAFÉ "LAVAZZA"	
- Regular o descafeinado	\$120
- Espresso, capuchino o latte	\$120
TÉS ARTESANALES "Tea Leaves"	\$120
CHOCOLATE MEXICANO CALIENTE	\$120

DESAYUNO - 7:30 - 11:30 HRS



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