

GREEN
BREAK
RESTAURANT & BAR

The logo for Green Break Restaurant & Bar features the words "GREEN" and "BREAK" stacked vertically in a large, black, serif font. A golf club shaft, depicted as a thin black line, runs diagonally from the top right to the bottom left, passing through the letter "A" in "BREAK". At the bottom of the shaft is a dark, rounded golf club head. Below the main text, the words "RESTAURANT" and "& BAR" are written in a smaller, brown, sans-serif font, positioned on either side of the golf club head.

BREAKFAST



Low-calorie



Vegan



Spicy



Gluten-free




WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax and 15% service charge. You may give an additional tip, at your own discretion. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Riviera Maya your signature is an agreement of payment. We do not accept cash.


FRUIT, CEREAL, AND BAKERY

 **NATURAL JUICE** **\$130**

 Orange, grapefruit, watermelon, cantaloupe, pineapple, papaya, or green juice.

**YOGURT WITH ORGANIC HONEY AND
HOMEMADE GRANOLA** **\$130**

 **FRUIT PLATE WITH HOMEMADE GRANOLA** **\$220**

 Watermelon, papaya, cantaloupe, and pineapple, served with our homemade granola and yogurt.

OUR PASTRIES

Croissant **\$100**

Pain au chocolat **\$100**

Raisinpastry roll **\$100**

Multigrain bread with banana and nuts **\$100**

TOASTED WHITE OR WHEAT BREAD **\$130**

Served with butter and assorted fruit jams.


TOASTED BAGEL WITH CREAM CHEESE **\$200**

Served with herb cream cheese and fresh tomato salad.

BRIOCHE FRENCH BREAD **\$350**

Brioche french toast caramelized with cinnamon and sugar with toasted almonds, maple syrup, and red fruit compote.

 **SUPERFOOD WAFFLE** **\$300**

 Prepared with oats flour, coconut, plantain, cacao, and chia seeds, served with mango-passion fruit compote, agave syrup, and toasted almonds.

**PANCAKES WITH BANANA, TOAST OAT, AND
PECANS** **\$300**

Served with maple syrup and your choice of bacon, ham, or sausage.

MAIN COURSES

CHEF'S BAGEL \$355


Toasted bagel, herb cream cheese, smoked salmon, sunny side egg with cassé sauce, tomato salad, and hash browns.

OMELETTE OF YOUR CHOICE (3 PIECES) \$305

Choose three of your favorite ingredients: Gouda cheese, goat cheese, ham, tomato, local sausage, green peppers, mushrooms, or “pico de gallo” salsa. Served with hash brown, tomato salad, and your choice of ham, sausage or bacon.

Extra ingredient \$40


EGGS WITH CHAYA (LOCAL LEAF) (3 PIECES) \$290

 Scrambled eggs with regional chaya, pumpkin seed, avocado, goat cheese, and tomatoes, served with black beans and corn tortillas.


EGGS WITH LOCAL SPICY SAUSAGE (3 PIECES) \$305

Scrambled eggs with local spicy sausage, grilled “xcatic” chili pepper, onion, and tomato, served with black beans, and corn tortillas.


MEXICAN-STYLE EGGS (3 PIECES) \$295

 With tomato, onion, cilantro, and “serrano” chili pepper, served with avocado slices, black beans, and corn tortillas.

“MOTULEÑOS” -STYLE EGGS (3 PIECES) \$295

 Sunny side up eggs served on a crispy tortilla with black beans, spicy tomato sauce, green peas, ham, plantains, and cheese.

“RANCHERO” COUNTRY-STYLE EGGS (3 PIECES) \$295

 Fried eggs on a crispy corn tortilla served with spicy tomato sauce, black beans, and hash browns.

EGGS MADE TO ORDER (3 PIECES) \$285

Fried, natural scrambled eggs or mixed with ham, bacon, or sausage. Served with hash browns, beans, and tomato salad.

 **YOUR CHOICE OF CHILAQUILES** **\$260**

Corn tortilla chips tossed in your choice of salsa: green “tomatillo” salsa, red tomato salsa, or our special “pasilla” chili pepper salsa. Served with grated cheese, fresh cream, cilantro, marinated onions, and black beans.

With chicken 150 g **\$290**

With egg 2 pieces **\$280**

With grilled flank steak 120 g **\$350**

SIDE ORDER

EGG (1 PIECE) **\$50**

SLICED AVOCADO **\$80**

BACON (5 PIECES) **\$120**

SAUSAGE (6 PIECES) **\$120**

BLACK BEANS **\$70**

HASH BROWNS **\$95**

SWITCH TO EGG WHITES (5 PIECES) **\$60**

BEVERAGES

REGULAR & DECAFEINATED COFFEE **\$115**

CAPUCCINO **\$125**

ESPRESSO **\$105**

MILK **\$85**

HOT OR COLD CHOCOLATE MILK **\$95**