



BREAKFAST

# Menu

*Enjoy!*

Av. Yaxchilán Mz 2 Lote 6  
Supermanzana 17, Cancún, Quintana Roo

All our prices are in Mexican pesos and include VAT\*



# ROMBU CHA

\$85

**CONTAINS**  
ANTIOXIDANTS

**BOOST YOUR**  
ENERGY LEVELS

**IMPROVES**  
HEALTHY INTESTINAL FLORA

**BOOSTS THE**  
IMMUNE SYSTEM

**LOWERS**  
CHOLESTEROL

**REDUCES INFLAMMATION**  
& **DETOXIFIES**



**LIVING MEDICINE**





# OUR DAILY *bread*



## BY ORDER

<b>Parmesan ciabatta (pc)</b>	<b>\$30</b>
<b>Baguette (pc)</b>	<b>\$35</b>
<b>Peasant bread (pc)</b>	<b>\$30</b>
<b>Whole banana nut bread (12 slices)</b>	<b>\$400</b>

<b>Oatmeal cookie</b>	<b>\$30</b>
<b>Chocolate chip cookie</b>	<b>\$38</b>
<b>Muffins</b> (almond, chocolate, apple and walnut)	<b>\$40</b>
<b>Blueberry muffin</b> (rice flour)	<b>\$55</b>
<b>Concha</b> (vanilla or chocolate)	<b>\$35</b>
<b>Concha El Huerto</b> (with cream milk)	<b>\$80</b>
<b>Concha Tentación</b> (filled with hazelnut cream, strawberries and whipped cream)	<b>\$85</b>
<b>Banana nut bread</b>	<b>\$45</b>
<b>Blackberry and cream cheese strudel</b>	<b>\$65</b>
<b>Cream cheese Pastry Puffs</b>	<b>\$30</b>
<b>Chocolatine</b>	<b>\$45</b>
<b>Butter Cookies</b> (12 pcs)	<b>\$35</b>
<b>Hazelnut roll</b>	<b>\$55</b>
<b>Shortbread cookie</b>	<b>\$25</b>
<b>Almond lust</b>	<b>\$75</b>
<b>Oreja</b>	<b>\$25</b>
<b>Special croissant</b> (vanilla cream or hazelnut cream)	<b>\$55</b>
<b>Croissant</b>	<b>\$45</b>
<b>Almond croissant</b>	<b>\$55</b>

## EXTRAS

<b>Cream milk</b>	<b>\$45</b>	<b>Whipped cream</b>	<b>\$30</b>
<b>Hazelnut cream</b>	<b>\$35</b>	<b>Cream cheese</b>	<b>\$35</b>
<b>Strawberries</b>	<b>\$35</b>	<b>Caramel</b>	<b>\$35</b>
<b>Pastry cream</b>	<b>\$30</b>	<b>Condensed milk</b>	<b>\$30</b>



## Desserts



<b>CORN CAKE WITH VANILLA ICE CREAM</b>	<b>\$125</b>
<b>FLAN DEL HUERTO WITH MILK CARAMEL</b>	<b>\$115</b>
<b>NEW YORK CHEESECAKE</b>	<b>\$145</b>
<b>CHOCOLATE VOLCANO CAKE</b>	<b>\$125</b>
<b>ICE CREAM</b> (2 scoops) Chocolate, strawberry or vanilla	<b>\$79</b>

# DRINKS

	473 ml
<b>LADY FIONA</b> Pineapple, mint, and lime	\$75
<b>EL EDÉN</b> Apple, pineapple, and ginger	\$75
<b>NO TE AMARGUES</b> Strawberry lemonade	\$85
<b>LA MALQUERIDA MARACUYÁ</b> But everybody loves her! Passion fruit, pineapple, and strawberry	\$94
<b>LA MALQUERIDA NARANJA</b> But everybody loves her! Orange, pineapple, and strawberry	\$94
<b>CAIPIFRUTA</b> Refreshing crushed strawberry, walnut, passion fruit, and honey	\$105
<b>LA LOLA</b> Grapefruit, papaya, and strawberry	\$95
<b>JUGO VERDE</b> <i>GREEN JUICE</i> Orange or grapefruit base, with spinach, nopal, celery, and pineapple	\$80
<b>LA RANA</b> Lemonade and chia	\$60
<b>AFRODITA</b> A Goddess! Cranberry, grape, strawberry, papaya, and passion fruit	\$96
<b>VAMPIRO</b> Beet, orange, and carrot	\$95
<b>EL CLÁSICO</b> PICK YOUR FAVORITE: Orange and carrot Orange and grapefruit	\$75
<b>ANTIGRIPAL</b> Honey, guava, orange, ginger, and lemon zest	\$145
<b>ORANGE</b>	\$85
<b>GRAPEFRUIT</b>	\$85
<b>CARROT</b>	\$100
<b>BEET</b>	\$90
<b>ORANGE AND PAPAYA</b>	\$75

# Fruit shakes

473 ml

## EL CHOCO BANANO

Chocolate, milk, and banana

\$80

## CORAZÓN DE CHOCOLATE

Hazelnut cream, milk, shredded coconut, banana, and strawberries

\$80

## FRESUKI

Strawberries, milk, and honey

\$80

## ME VALE GORRO

Banana, coconut, cinnamon, and milk

\$80

## FÁCIL PA' DIFÍCIL

Papaya, prune, and milk

\$80

## CHOCOLATE Y YA

Classic chocolate milk

\$64

## BANANA POWER

Banana and milk

\$64

## EL PAPAYÓN

Papaya, cinnamon, and milk

\$70

## MILKSHAKES

Strawberry, chocolate or vanilla

\$125

### ADD

#### EXTRA COCONUT OR ALMOND MILK

473 ml \$25 1 LT \$35

### EXTRAS FOR JUICES AND SHAKES

Ginger	\$25	Mint	\$20
Ginger shot	\$60	Frozen strawberry	\$35
Oatmeal	\$20	Strawberry	\$35
Apple	\$25	Yogurt	\$20
Papaya	\$25	Greek yogurt	\$25
Cucumber	\$20	Granola	\$20
Banana	\$25	Cranberry	\$25
Guava	\$20	Chía	\$20
Celery	\$20	Pecan nuts	\$35
Almond	\$25	Prune	\$35
Carrot	\$30	Chocomilk	\$20
Watermelon	\$25	Hazelnut cream	\$35
Pineapple	\$25	Beet	\$20
Melon	\$25	Beet shot	\$35
Grapefruit	\$35	Honey	\$20
Orange	\$35	Shredded coconut	\$20
		Kiwi	\$35

# Coffees

<b>ARTISANAL DRIP COFFEE</b>	<b>\$85</b>
<b>MEXICAN POT COFFEE</b>	<b>\$58</b>
<b>AMERICAN COFFEE</b>	<b>\$49</b>
<b>BLACK COFFEE (REGULAR OR DECAF)</b>	<b>\$42</b>
Includes 1 refill - Until 1:00 Pm	
<b>ESPRESSO</b>	<b>\$39</b>
<b>DOUBLE ESPRESSO</b>	<b>\$70</b>
<b>MACCHIATO ESPRESSO</b>	<b>\$72</b>

ADD ALMOND OR COCONUT MILK FOR \$25 PESOS

## Hot Coffees

<b>ARTISANAL MOCCA-COFFEE</b>	<b>\$85</b>
<b>CAPPUCCINO</b>	<b>\$75</b>
<b>FLAVORED CAPPUCCINO</b>	<b>\$85</b>
Moka, red velvet, caramel, or vanilla	
<b>CAPPUCCINO WITH IRISH CREAM</b>	<b>\$95</b>
<b>LATTE</b>	<b>\$75</b>
<b>MATCHA LATTE</b>	<b>\$85</b>
<b>CHAI LATTE</b>	<b>\$85</b>
<b>LECHERO STYLE COFFEE</b>	<b>\$70</b>
<b>MATCHA TEA</b>	<b>\$75</b>
<b>ALICE IN WONDERLAND TEA BAG</b>	<b>\$65</b>

## Herbal teas

<b>TANGERINE-GINGER</b>	<b>\$75</b>
<b>STRAWBERRY-KIWI</b>	<b>\$75</b>
<b>JASMINE</b>	<b>\$75</b>
<b>MINT</b>	<b>\$75</b>
<b>CHERRY FESTIVAL</b>	<b>\$75</b>

## Cold coffees

<b>CAPPUCCINO FRAPPE</b>	<b>\$85</b>
<b>CHAI FRAPPE</b>	<b>\$85</b>
<b>MARZIPAN FRAPPE</b>	<b>\$125</b>
<b>ICED COFFEE</b>	<b>\$50</b>
<b>ICED LATTE COFFEE</b>	<b>\$75</b>
<b>KOMBUCHA 355 ml</b>	<b>\$85</b>

### EXTRAS

Whole or lactose-free milk 3oz	\$20
Almond, coconut or Carnation Milk 3oz	\$20
Extra shot of coffee	\$20
Almond or coconut milk glass 16oz	\$76
Whole or lactose-free milk glass 16oz	\$40



# TO START OFF *your day*



## OATMEAL

Warm milk-based oatmeal with apple and banana

**REGULAR OR LACTOSE-FREE MILK \$87**  
**ALMOND OR COCONUT MILK \$120**

## TOLUCA MUESLI \$140

Oatmeal based muesli, served with greek yogurt, milk, kiwi, strawberry and banana

## FRENCH TOAST \$160

Traditional recipe covered with a mixed berries coulis, served with strawberries and whipped cream

## PETITE WAFFLE \$140

Four pieces of mini waffles, served with whipped cream, chocolate chips and strawberries

## CHIA OATMEAL

Milk-based oatmeal with chia seeds, strawberries, banana and walnuts

**REGULAR OR LACTOSE-FREE MILK \$115**  
**ALMOND OR COCONUT MILK \$125**

## TOWER OF PISA \$220

Waffle tower topped with strawberries, whipped cream and hazelnut cream

## PANCAKES \$165

Four pieces, sprinkled with icing sugar, served with strawberries, banana, chocolate chips and blueberries

## EL GABACHO \$290

Three pancakes topped with strawberries, served with scrambled or fried eggs with ham, bacon strips and hashbrown potatoes

## FRUIT BOWL \$120

Papaya, strawberries, kiwi, melon, blueberries, watermelon and granola sprinkles

### EXTRAS

Greek Yogurt	\$25	Hazelnut cream	\$35
Plain Yogurt	\$20	Banana	\$25
Cottage Cheese	\$40	Nut	\$35
Granola	\$20	Apple	\$25
Whipped Cream	\$25	Pineapple, Papaya,	\$38
Strawberry	\$35	Melon or Watermelon	

## DEL EDÉN MOLLETES

Three small bolillo bread pieces, spread with refried beans, served with manchego cheese, pico de gallo sauce, and the protein of your choice

MIXED **\$175**

(Chorizo, eggs, and bacon)

REGULAR **\$160**

CHORIZO **\$165**

EGG **\$165**

BACON **\$180**

### EXTRAS

Bacon	\$45	Cream	\$35
Avocado	\$45	Chopped habanero	\$18
Chorizo	\$35	Serrano chili	\$15
Manchego cheese	\$40	Poblano pepper	\$30
Swiss cheese	\$45	slices	



# TRADITIONALS

## Chilaquiles

Bathed in your choice of green, red or divorced sauce, served with sour cream, cheese and red onion.

Regular	\$160
With 2 fried or scrambled eggs	\$178
With grilled or shredded chicken	\$198
With skirt steak	\$220

### EXTRAS

Egg (piece)	\$15
Mole Xiqueño sauce	\$25
Panela cheese	\$35
Manchego cheese	\$40
Swiss cheese	\$45
Avocado	\$45
Skirt steak	\$65
Longaniza sausage	\$65
Pita bread (2 pieces)	\$35
Grilled or shredded chicken	\$60



## Quesadillas

Chorizo	\$50
Mushrooms	\$50
Squash blossom	\$55
Regular	\$40

## Enchiladas

### MOLE ENCHILADAS

Four pieces prepared with our homemade mole sauce, topped with sour cream, onion, panela cheese and sesame seeds.

WITH SHREDDED CHICKEN \$195  
WITH EGG \$175

### ENFRIJOLADAS

Four pieces prepared with bean sauce, topped with cream, onion, panela cheese and chorizo

WITH SHREDDED CHICKEN \$165  
WITH EGG \$150

### ENCHILADAS SUIZAS

Four pieces prepared with our delicious Swiss sauce, topped with melted Swiss cheese, cream and onion

WITH SHREDDED CHICKEN \$195  
WITH EGG \$175

### RED OR GREEN SAUCE ENCHILADAS

Four pieces prepared with the sauce of your choice, topped with cream, onion and panela cheese

WITH SHREDDED CHICKEN \$165  
WITH EGG \$150

### POBLANO ENCHILADAS

Four pieces prepared with our creamy poblano sauce, topped with corn kernels, cream, panela cheese, poblano pepper slices and onion

WITH SHREDDED CHICKEN \$195  
WITH EGG \$175

### VEGAN ENCHILADAS \$155

Four pieces prepared with our delicious homemade tomato sauce, stuffed with sunflower seed cottage cheese and topped with sautéed vegetables



# EDEN'S *specialties*

## **LA MADRE SUIZA \$175**

Sautéed crepes stuffed with chicken breast, bathed in our traditional Swiss sauce, Swiss cheese gratin, topped with sour cream and onions

## **VEGAN QUESADILLAS \$155**

Four pieces of homemade red corn tortillas stuffed with sunflower seed cottage cheese and caramelized onion, with a side of house salad, avocado, and molcajete salsa

## **NO DES UN PASO SIN HUARACHE \$165**

Prepared with corn dough with a spread of refried beans, panela cheese, lettuce, sour cream, avocado, and protein of your choice

## **GRILLED OR SHREDDED CHICKEN SKIRT STEAK TUNA CHORIZO EGG**

## **EDEN'S QUESADILLAS \$175**

Two pieces prepared with almond flour base and pork rinds, stuffed with mushrooms, squash blossom, and Oaxaca cheese.  
A traditional and keto recipe!

## **VEGETARIAN TACOS \$150**

Two pieces of pita bread stuffed with mushrooms, cherry tomatoes, zucchini, broccoli, cauliflower, and panela cheese, sautéed with pesto and served with our homemade molcajete salsa



# START YOUR DAY OFF

*right with eggs*

## ETERNAL LOVE CAZUELA \$185

Three fried or scrambled eggs bathed in our molcajete salsa, crunchy pork rinds, panela cheese cubes, grilled nopal, avocado, pot beans with a side of homemade tortillas

## EI HUERTEÑO \$290

Three scrambled eggs with beef machaca served with refried beans, avocado, flour tortillas, and homemade molcajete salsa

## PURGATORY EGGS \$185

Three fried eggs, bathed in our special purgatory sauce, made with pomodoro, bacon and turkey as a base, melted with parmesan cheese and a side of pesto bread

## GREEK EGGS \$195

Three scrambled eggs with feta cheese, served as a tower shape, topped with homemade dried tomatoes, with a side of pita bread spread with dried jocoque, and black olives

## EGGS AS YOU LIKE \$145

3 pcs of fried, scrambled or omelette eggs  
**Choose 1 protein:** Chorizo, turkey, bacon, longaniza sausage or manchego cheese

**Choose 1 side dish:** Avocado, salad, refried beans, pot beans or sautéed potatoes with peppers

**Choose vegetables:** Tomatoes, onions or peppers

## HUEVOS TIRADOS \$160

Three scrambled eggs with beans, topped with sour cream, onion, and panela cheese with a side of sautéed potatoes and peppers

## TRADITIONAL MOTULEÑOS \$195

Two fried eggs on tostadas with a spread of refried beans, bathed in tomato sauce, topped with panela cheese cubes, smoked ham, peas, fried plantain with sour cream, and cheese

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## **TURKISH**

**\$195**

Two fried eggs, bathed in pomodoro sauce with ground lamb meat, topped with goat cheese, accompanied by sautéed potatoes with peppers

## **DON JUAN**

**\$185**

Three fried eggs on smoked turkey ham and corn tortilla, bathed in a trilogy of red, green and molcajete sauce, topped with avocado and accompanied by refried beans

## **DON ÁLVARO**

**\$160**

Remembering Grandpa: 2 fried eggs, on grilled corn tortilla, spread with refried beans and slice of turkey ham, bathed with our traditional red sauce, topped with panela cheese and accompanied with refried beans

## **EGGS BENEDICT**

Two pieces of poached eggs on english muffin and avocado, bathed in the emblematic Hollandaise sauce and garnished with sautéed potatoes and peppers

SMOKED HAM **\$160**  
SMOKED SALMON **\$285**

## **CAPRESSE**

**\$170**

Two poached eggs on slices of English muffin, homemade dried tomatoes, panela cheese, baby corn, and asparagus, bathed in our hollandaise sauce with a touch of pesto

## **PORTOBELLO**

**\$195**

Three egg white omelette, served with zucchini, portobello mushroom seasoned with balsamic vinegar, panela or goat cheese, smoked ham bathed in our pomodoro sauce accompanied by sautéed potatoes

## **HORSEBACK RIDING EGGS \$245**

Two fried eggs mounted on skirt steak, served with guacamole, grilled nopal, and refried beans

## **KETO EGGS**

**\$175**

Two fried eggs bathed in molcajete sauce, served with avocado cubes, grilled panela cheese, and turkey breast ham rolls

# Omelettes

## **TRUFFLE OMELETTE**

**\$298**

Stuffed with artichoke hearts and cream cheese, topped with truffle slices and bathed in black truffle oil, served with parmesan cheese basket garnish with pesto potato cambray

## **SPANISH OMELETTE**

**\$290**

Stuffed with smoked serrano ham, cherry tomato, asparagus, portobello mushroom topped with baby arugula, olive oil and a touch of béchamel sauce, served with caramelized baby carrot garnish

# Omelettes

## **MARLIN OMELETTE** **\$290**

Stuffed with smoked marlin stew with shrimp, topped with a shrimp, served with a garnish of tomatoes provençal with mushrooms and parmesan cheese.

## **VEN A MÍ /COME TO ME** **\$220**

Egg white omelette stuffed with panela cheese, turkey ham cubes, and grilled nopal, served with grilled zucchini, homemade red sauce, and sautéed potatoes with peppers

## **EL HUERTO** **\$320**

Egg white omelette stuffed with goat cheese, grilled smoked salmon, accompanied by red sauce, steamed vegetables, and sautéed potatoes with peppers

## **THE PEASANT** **\$190**

Made with whole eggs, stuffed with spinach, asparagus, tomato, mushrooms, zucchini, and broccoli, sautéed with pesto and accompanied by green sauce and sautéed potatoes with peppers

## **SQUASH BLOSSOM** **\$230**

Made with whole eggs, stuffed with squash blossom and panela cheese, bathed in squash blossom sauce, accompanied by sautéed potatoes with peppers

## **NORDIC OMELETTE** **\$340**

Made with whole eggs, stuffed with smoked salmon, cream cheese, and spinach, served with smoked turkey ham accompanied by sautéed potatoes with peppers

## **MUSHROOM OMELETTE** **\$220**

Stuffed with zetas, portobello, mushrooms, and soft cream cheese, served with a garnish of tomatoes provençal stuffed with parmesan cheese and pesto sauce

## **POBLANO OMELETTE** **\$220**

Made with whole eggs stuffed with poblano pepper slices and corn kernels, with melted manchego cheese on poblano sauce, accompanied by chilaquiles with red sauce, cream, and cheese

### **EXTRAS**

<b>Flour tortilla</b> 3 pcs	<b>\$35</b>	<b>Pork rinds</b>	<b>\$25</b>
<b>Machaca</b> Shredded dried beef	<b>\$35</b>	<b>Sautéed mushrooms</b>	<b>\$25</b>
<b>Goat cheese</b>	<b>\$45</b>	<b>Refried beans</b>	<b>\$35</b>
<b>Feta cheese</b>	<b>\$45</b>	<b>Cambray potatoes</b>	<b>\$35</b>
<b>Cream cheese</b>	<b>\$35</b>	<b>Pot beans</b>	<b>\$35</b>
<b>Dried jocoque</b>	<b>\$20</b>	<b>Squash blossom</b>	<b>\$35</b>
<b>Fried plantain</b>	<b>\$40</b>	<b>Order of bread with pesto</b>	<b>\$40</b>
<b>Smoked Serrano ham</b> 40 gr	<b>\$95</b>	<b>Salma tostadas</b> 3 pcs	<b>\$10</b>
<b>Smoked salmon</b> 80 gr	<b>\$185</b>	<b>Hollandaise sauce</b>	<b>\$40</b>
<b>Turkey ham</b> 40 gr	<b>\$38</b>	<b>Peas</b>	<b>\$15</b>
<b>Smoked turkey ham</b> 40 gr	<b>\$30</b>		

# WRAPS

*Ciabattas or sandwiches*

ALL OUR BREAD IS BAKED IN HOUSE!

## CHICKEN \$220

Grilled chicken strips, manchego cheese, lettuce, tomato, avocado, spread with garlic-parmesan dressing

## SALMON \$320

Prepared with smoked salmon slices, goat cheese, lettuce, tomato, avocado, cucumber, spread with garlic-parmesan dressing

## EGG \$175

Spread with garlic-parmesan dressing, fried or scrambled eggs, ham, tomato, lettuce and avocado

## TURKEY BREAST HAM \$225

Turkey breast ham, manchego cheese, lettuce, tomato, avocado slices, spread with garlic-parmesan dressing

## VEGETARIAN \$175

Stuffed with homemade sunflower seed cottage cheese, tomato, lettuce, alfalfa sprouts, spread with garlic-parmesan dressing

## SKIRT STEAK \$265

Strips of juicy skirt steak, guacamole, lettuce, refried beans, caramelized onion, Oaxaca cheese, tomato, spread with chipotle dressing

## CHOOSE YOUR SIDE

Yuca chips (cassava), salad or sautéed potatoes with peppers

## EXTRAS

Garlic-parmesan dressing, chipotle mayonnaise or tamarind-chipotle dressing

**\$35 each**

Yuca chips (cassava) **\$35**  
Pickled Jalapeño Pepper **\$45**



## Soft drinks

<b>COCA COLA</b> 355 ml	\$54
<b>COCA ZERO</b> 355 ml	\$54
<b>COCA COLA LIGHT</b> 355 ml	\$54
<b>FANTA</b> 355 ml	\$54
<b>SPRITE</b> 355 ml	\$54
<b>FRESCA</b> 355 ml	\$54
<b>MANZANITA MUNDET</b> 355 ml	\$54

## Bottled water

<b>FIJI</b> 500 ml	\$115
<b>BONAFONT</b> 500 ml	\$45
<b>TONIC WATER</b> 296 ml	\$54
<b>PERRIER</b> 330 ml	\$95
<b>CRISTAL SPARKLING WATER</b> 355 ml	\$54

## Fruit flavored water

	473 ml
<b>LEMONADE</b>	\$65
<b>LEMONADE WITH SPARKLING WATER</b>	\$65
<b>ORANGEADE</b>	\$65
<b>ORANGEADE WITH SPARKLING WATER</b>	\$65
<b>STRAWBERRY</b>	\$65
<b>PASSION FRUIT</b>	\$70
<b>MELON</b>	\$65
<b>PAPAYA</b>	\$65
<b>PINEAPPLE</b>	\$70
<b>WATERMELON</b>	\$70
<b>CUCUMBER LEMONADE</b>	\$65

## Beers

<b>BOHEMIA CLARA</b> 355 ml	\$69
<b>BOHEMIA OSCURA</b> 355 ml	\$69
<b>TULUM</b> 355 ml	\$110
<b>HEINEKEN</b> 355 ml	\$69
<b>XX AMBAR</b> 355 ml	\$69
<b>TECATE LIGHT</b> 355 ml	\$69
<b>XX LAGER</b> 355 ml	\$69

## Beer cocktails

<b>SUERO</b>	\$65
<b>CHELADO GLASS</b>	\$35
<b>MICHELADO GLASS</b>	\$40
<b>OJO ROJO</b>	\$55
TOMATO JUICE, BLACK SAUCES AND LIME JUICE	

# CLASSIC cocktails

<b>CARAJILLO</b>	\$200
<b>ALFONSO XIII</b>	\$115
<b>DAIQUIRI</b>	\$125
<b>CLERICOT TINTO/ FRUITY WINE SPRITZER</b>	\$150
<b>TROPICAL CLERICOT</b> Passion fruit, grapefruit, orange, and white wine	\$150
<b>LUCES DE LA HABANA</b>	\$170
<b>EDEN'S MIMOSA</b>	\$130
<b>CLASSIC MARGARITA</b>	\$140
<b>CLASSIC MOJITO</b>	\$140
<b>FLAVORED MOJITO</b> Strawberry, passion fruit or tamarind	\$150
<b>PALOMA</b>	\$140
<b>PIÑA COLADA</b>	\$130
<b>BLOODY MARY</b>	\$145
<b>SANGRÍA</b>	\$140
<b>FLAVORED MARGARITA</b> Strawberry, passion fruit or tamarind	\$150
<b>MANGO LOKO WITH VODKA</b> Smirnoff vodka-tamarind, mango frappe, chamoy, and a tamarind candy stick	\$190
<b>JARRITO DEL HUERTO</b> A lemon and tajin rim, prepared with tequila, squirt and orange juice	\$195

## Mocktails

<b>PIÑADA</b>	\$115
<b>VIRGIN MOJITO</b>	\$95
<b>CONGA DEL HUERTO</b> Orange juice, grapefruit, and pineapple	\$85
<b>EL FRESÓN</b> Grapefruit juice, strawberry, lemon juice, and mineral water	\$95

## Mezcalitas

<b>STRAWBERRY</b>	\$175
<b>PASSION FRUIT</b>	\$170
<b>TAMARIND</b>	\$170

## Gins

<b>TANQUERAY</b>	\$160
<b>BOMBAY SAPPHIRE</b>	\$150

## Vodka

<b>ABSOLUT AZUL</b>	\$130
<b>GREY GOOSE</b>	\$170

- DISTILLATES INCLUDE MIXERS -

# Rum

BACARDI BLANCO	\$130
MALIBU	\$105
SOLERA	\$115
CAPTAIN MORGAN	\$125

# Whiskey

BUCHANANS 12 YEARS	\$195
JW RED LABEL	\$140
J&B	\$135

# Liquors

LICOR 43	\$145
MIDORI	\$130
KAHLUA	\$135
GRAND MARNIER	\$175
ORIGINAL BAILEYS	\$150

# Brandy

TORRES 10	\$170
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# Mezcal

	GLASS	BOTTLE
RECUERDOS DE OAXACA	\$145	\$1,900
400 CONEJOS JOVEN	\$180	\$2,250

# Tequila

	GLASS	BOTTLE
DON JULIO 70	\$240	\$3,500
DON JULIO REPOSADO	\$195	
HERRADURA REPOSADO	\$195	
JIMADOR	\$135	

# Wine

	GLASS	BOTTLE
SPARKLING		
GRAND DIAMOND BRUT	\$120	\$670
WHITE		
BLANC DE BLANCS XA DOMEQ	\$125	\$650
RED		
CABERNET SAUVIGNON XA DOMEQ	\$125	\$650



**BOOK A TABLE**  
998 475 5115

**BOOK A PARTY OR EVENTS**  
998 322 8720

**PICK UP & GO**  
998 195 9535

**We are open every day**  
from 7 am to 6 pm



Check our menu

Check our social media!



ElHuertoDelEdenCancun



@elhuertodeledencancun



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