

## BEBIDAS | BEVERAGES

<b>JUGOS NATURALES (10 oz) FRESH JUICES   FRESH JUICES</b>	\$ 45.00
<b>NARANJA, TORONJA, JUGO VERDE   ORANGE, GRAPEFRUIT, GREEN JUICE</b>	
<b>CHOCOLATE CALIENTE (8 oz)   HOT CHOCOLATE</b>	\$ 40.00
<b>LECHE ENTERA, LIGHT, DESLACTOSADA, OR SOYA (10 oz)</b>	\$ 30.00
<b>MILK (10 OZ) WHOLE, LIGHT, LACTOSE-FREE, OR SOY</b>	
<b>CAFE AMERICANO (8 oz)   REGULAR COFFEE</b>	\$ 40.00
<b>ESPRESSO (1.5 OZ), CAPUCCINO, LATTE (8 oz)</b>	\$ 45.00
<b>ESPRESSO DOBLE (3 oz)</b>	\$ 60.00
<b>TE (8 oz)   TEA</b>	\$ 55.00
<b>SELECCION DE INFUSIONES   SELECTION OF INFUSIONS</b>	
<b>REFRESCOS (355 ml) , AGUA MINERAL (600 ml)   SODAS</b>	\$ 40.00
<b>COCA COLA, COCA LIGTH, SPRITE, JOYA, SPARKLING WATER</b>	
<b>AGUA SANTA MARIA (500 ml)   NATURAL WATER</b>	\$ 40.00
<b>MIMOSA   MIMOSA</b>	\$ 210.00
<b>VINO ESPUMOSO (3 oz), JUGO DE NARANJA (3 oz)   SPARKLING WINE AND ORANGE JUICE</b>	

Precios en pesos mexicanos e incluyen I.V.A.  
Prices in mexican pesos, including taxes

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H. DE HABITA.

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HABITA ® HECHO EN MONTERREY.

DESAYUNO | BREAKFAST

# A LA CARTA

## BUFFET CONTINENTAL | CONTINENTAL BUFFET \$225.00

JUGO DE TEMPORADA, CAFE AMERICANO, PAN ARTESANAL, FRUTA DE TEMPORADA, CEREALES, TABLA DE QUESOS Y CARNES FRIAS, YOGURT ARTESANAL, QUESO COTTAGE, GRANOLA SEASONAL JUICE, COFFEE, ARTISAN BREAD, SEASONAL FRUIT, CEREALS, CHEESES, COLD MEATS, ARTISAN YOGURT, COTTAGE CHEESES, CHEF'S GRANOLA

## DULCE | SWEET

PAN DULCE HECHO EN CASA (PIEZA) | HOMEMADE SWEET BREAD (PIECE) \$ 20.00

YOGURT NATURAL (60 g) | NATURAL YOGHURT \$ 45.00

CEREAL CON LECHE (25 g) | CEREAL WITH MILK \$ 55.00

YOGURT CON GRANOLA (140 g) | YOGHURT WITH HOMEMADE GRANOLA \$ 70.00

PLATO DE FRUTAS DE TEMPORADA (200 g) | SEASONAL FRUIT PLATE \$ 85.00

CHURROS \$ 110.00

CON SALSAS DE CHOCOLATE Y CAJETA | WITH DARK CHOCOLATE SAUCE AND GOAT MILK CAJETA

BELGIAN WAFFLE \$ 110.00

CON COULIS DE NUTELLA Y GLASEADO BLANCO | WITH NUTELLA COULIS AND WHITE GLAZE

BUTTERMILK HOTCAKES (x3) \$ 130.00

CON FRUTOS DEL BOSQUE O COMPOTA HECHA EN CASA | WITH BERRIES OR HOMEMADE COMPOTE

PAN FRANCES \$ 130.00

CON CAJETA, SALSAS DE CHOCOLATE Y FRESAS

WITH GOAT MILK CAJETA, DARK CHOCOLATE SAUCE AND STRAWBERRIES

## LIGERO | HEALTHY

AVOCADO TOAST \$ 110.00

CON UN HUEVO POCHADO | WITH ONE POACHED EGG

O SALMON (30g) | OR SALMON \$ 125.00

HUMMUS TOAST \$ 110.00

CON VERDURAS ASADAS Y PESTO DE ALBAHACA

WITH GRILLED VEGETABLES AND BASIL PESTO

OMELETTE DE TRES CLARAS | EGG WHITE OMELETTE \$ 120.00

CON PESTO DE PIMIENTOS Y RELLENO CON ESPINACA

WITH BELL PEPPERS PESTO AND STUFFED WITH SPINACH

PLATO DE FRUTOS ROJOS CON AVENA Y CHIA \$ 135.00

BERRIES SELECTION WITH OAT AND CHIA SEEDS

1 HUEVO EXTRA | 1 PIECE OF EXTRA EGG \$ 15.00

ORDEN EXTRA | EXTRA SIDES \$ 50.00

FRIJOLES (60 g), AGUACATE (40 g), TOCINO (40 g) O JAMON DE PAVO (40 g)

BEANS, AVOCADO, BACON, TURKEY HAM

## ESPECIALIDADES | CHEF'S SPECIALS

ENFRIJOLADA \$ 95.00

RELLENA DE QUESO FRESCO, SALSAS DE FRIJOLES REFritos Y AGUACATE  
STUFFED TORTILLAS WITH FRESH CHEESE, REFRIED BEANS SAUCE AND AVOCADO

QUESADILLAS (180 g) | QUESADILLAS \$ 115.00  
4 PIEZAS CON GUACAMOLE | 4 PIECES WITH GUACAMOLE

ENMOLADA \$ 115.00

RELLENA DE POLLO AL HORNO (90 g) O QUESO FRESCO, AJONJOLI TOSTADO Y CREMA  
STUFFED TORTILLA WITH ROASTED CHICKEN, FRESH CHEESE, TOASTED SESAME AND CREAM

MOLLETES CON CHICHARRON (90 g) | PORK RINDS MOLLETES \$ 115.00  
SERVIDOS CON SALSAS VERDE, AGUACATE, CILANTRO Y CREMA FRESCA  
SERVED WITH GREEN SAUCE, AVOCADO, CILANTRO AND FRESH CREAM

ENCHILADAS DE BARBACOA (90 g) \$ 125.00

EN SALSAS DE FLOR DE CALABAZA

BEEF BARBACOA WITH ZUCCHINI FLOWER COVERED WITH CHILE SAUCE

CROQUE MONSIEUR \$ 125.00

MONSIEUR: PAN TOSTADO CON SALSAS BECHAMEL, JAMON DE PAVO (50 g) Y QUESO GRATINADO  
TOAST WITH BECHAMEL SAUCE, TURKEY HAM AND GRATIN CHEESE

MADAME: CON 1 HUEVO ESTRELLADO | WITH SUNNY-SIDE UP EGG ON TOP \$ 140.00

CHILAQUILES HABITA \$ 135.00

MEDIA PORCION | MID-SIZE \$ 85.00

VERDES O ROJOS, CON PECHUGA DE POLLO (90 g) O UN HUEVO  
GREEN OR RED, WITH CHICKEN BREAST OR ONE EGG

## HUEVOS AL GUSTO | EGGS ANY STYLE

HUEVOS AL GUSTO | EGGS ANY STYLE \$ 110.00

2 HUEVOS REVUELTOS, ESTRELLADOS, DIVORCIADOS, A LA MEXICANA  
SCRAMBLED, SUNNY-SIDE UP, RED AND GREEN SAUCE, "A LA MEXICANA" EGGS

HUEVOS REVUELTOS | SOFT SCRAMBLED EGGS \$ 120.00

3 HUEVOS LIGERAMENTE REVUELTOS, CON CREMA, QUESO FRESCO Y CEBOLLÍN  
LIGHTLY STIRRED, WITH CREAM, FRESH CHEESE AND CHIVES

HUEVOS Y MACHACA | EGGS AND MACHACA \$ 120.00

2 HUEVOS REVUELTOS CON CARNE SECA MACHACADA (60 g) | SCRAMBLED EGGS WITH DRIED BEEF

HUEVOS POCHÉ CON SALMON CURADO (50 g) | POACHED EGGS WITH CURED SALMON \$ 125.00

2 HUEVOS BAÑADOS EN SALSAS HOLANDESA DE CINCO CHILES Y ARUGULA  
WITH HOLLANDAISE CHILE SAUCE AND ROCKET

BENEDICTINOS HABITA | BENEDICT EGGS HABITA STYLE \$ 155.00

2 HUEVOS ESCALFADOS, MACHACA (40 g) Y SALSAS HOLANDESA CON CHILE CHIPOTLE  
POACHED EGGS ON BRIOCHE BREAD, DRIED BEEF AND CHIPOTLE CHILE HOLLANDAISE SAUCE

CHEF EJECUTIVO  
GUSTAVO FERNANDEZ

