

BRISAS

FAIRMONT MAYAKOBA

COLD PRESSED JUICES

FRESH FRUIT JUICE

Orange, Green Juice, Carrot, Grapefruit. \$95

ENERGY

Nopal, Cucumber, Parsley, Kale, Lime, Ginger, Green Apple. \$170

ANTI-INFLAMMATORY

Carrot, Ginger, Tangerine, Turmeric. \$170

ANTIOXIDANT

Organic Beetroot, Berries, Apple, Celery. \$170

GINGER SHOT

Orange, Ginger. \$80

S M O O T H I E

VITAMIN SMOOTHIE

Mango, Banana, Greek Yogurt, Chia Seeds, Orange Juice. \$190

CARIBBEAN SMOOTHIE

Coconut Water, Pineapple, Passion Fruit, Banana. \$180

MORNING GLOW SMOOTHIE

Green Tea, Cilantro, Ginger, Pineapple, Matcha. \$170

L I G H T

SEASONAL TROPICAL FRUIT

Granola, Yogurt or Cottage Cheese. \$290

ACAI BOWL

Banana, Walnut, Berries, Dates, Coconut, Chia. \$330

H A R V E S T A N D G R A I N S

IRISH ORGANIC OATS

Almond Milk, Cranberries, Toasted Almonds. \$220

BIRCHER MUESLI

Papaya, Pineapple, Peanut Butter, Macadamia, Yogurt. \$250

CHIA PUDDING

Brazilian Nuts, Papaya, Coconut Cream. \$260

S W E E T T R E A T S

CINNAMON FRENCH TOAST

Orange Compote, Vanilla Cream. \$320

PANCAKES

GLUTEN FREE OPTION

Organic Maple Syrup, Lavender Butter, Berries. \$380

PAN DULCE

Homemade Artisan Bread. \$220

BRISAS

FAIRMONT MAYAKOBA

B R E A K F A S T

THE CONTINENTAL

Tropical Fruit, Artisan Bread, Selection of Coffee or Tea, Choice of Juice, One Harvest, and Grains Selection or Sweet Treat. \$700

EGGS YOUR WAY

Two Eggs, Rosemary Potatoes, Beans, Bacon, Sausage, Organic Greens. \$510

LOBSTER BENNY

Two Poached Eggs, Dill Hollandaise, Asparagus, Salmon Roe, English Muffin. \$1200

AVOCADO TARTINE

68 Degree Egg, Homemade Multigrain Bread, Chili Olive Oil, Jojoque. \$480

FRENCH SOFT SCRAMBLED

Truffle, Chives, Brioche. \$500
Add Caviar* (1 oz). \$5000

MAYAN SHAKSHUKA

Baked Eggs, Chiltomate Sauce, Chickpea, Pickled Onion, Cilantro, Chaya, Goat Cheese. \$490

CASTACAN CON SALSA VERDE

Pork, Plantain Tortillas, Beans, Xnipec Sauce. \$470
Add Fried Egg. \$100

HUEVOS RANCHEROS

Two Fried Eggs, Crispy Fried Tortilla, Black Forest Ham, Onion, Cilantro, Refried Beans, Pasilla Chili Sauce. \$500

BREAKFAST TLAYUDA

Oaxaca Cheese, Chorizo, Avocado, Onion, Tomatillo Sauce. \$480
Add Fried Egg. \$100

LOX

House Made Bagel, Cream Cheese, Smoked Salmon, Capers, Pickles, Dill, Red Onion. \$650

A D D T O Y O U R B R E A K F A S T

2 oz

APPLEWOOD SMOKED BACON \$200

TURKEY SAUSAGE \$200

BREAKFAST SAUSAGE \$200

AVOCADO \$200

ROSEMARY POTATOES \$160

PROVENÇAL HEIRLOOM TOMATOES \$160

GRILLED ASPARAGUS \$200

REFRIED BEANS \$140

SMOKED SALMON \$300

Please advise your waiter of any allergies or food restrictions before ordering. Your safety matters most to Fairmont Mayakoba, and we strive to meet the highest quality standards. Following Mexican regulations, we would like to remind you that consuming raw or undercooked food may increase your risk of foodborne illness, and we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included..

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