

The background of the image is a dense, dark green pattern of palm fronds. The fronds are long and slender, with visible veins, and they are layered to create a sense of depth and texture. The lighting is soft, highlighting the edges of the leaves.

# SABIO

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# BREAKFAST

9 AM TO 12 PM

## SEASON JUICE

360ml.

\$120.

## GREEN JUICE

360ml.

\$120.

Pineapple, spinach, celery, nopal cactus,  
cucumber & orange.

## REVIVE

360ml.

\$120.

Apple, ginger, orange & lemon.

## ANTIFLU

360ml.

\$120.

Orange, lemon, pineapple & guava.

## COFFE

\$70.

## EXPRESSO

\$70.

## LATTE

\$90.

## CAPUCCINO

\$90.

## TEA

\$70.

## AGUA DE PIEDRA

\$120.

## SODA

\$100.

## MIMOSA

\$300.

## NATIONAL BEER

\$100.

## PREMIUM BEER

\$120.

## HOMEMADE BEER

\$140.

## REDBULL

\$140.



## AÇAÍ BOWL

\$210.

GREEK YOGURT, AÇAÍ, BLACKBERRY, BLUE BERRYS, STRAWBERRY, BANANA, GRANOLA, COCOA & LAMINATED CARAMBOL NIBS, PENINSULA FLOWER POLLEN AND BASIL SPROUTS.

## OMELETTE HOJA SANTA

\$230.

4 EGG WHITES, GRILLED VEGETABLE FILLING & DUTCH CHEESE GRATIN, SWISS GREEN SAUCE, CONFITED CAMBRAY POTATOES AND CHILLI ALIOLI.

## CHILAQUILES GREEN or RED

\$230.

CRISPY CRIOLLO CORN, BASIL & CHAYA FRESH SAUCE, AVOCADO, HOMEMADE CREAM & CHEESE, SCALLIONS, CAMBRAY ONION RINGS AND CHILLI ALIOLI.

## EGG AVOCADO TOAST

\$230.

HANDMADE DOUGH BREAD COOKED IN OVEN, GUACAMOLE WITH TRUFFLE OIL, FERMENTED XOCONOSTLE, FRIED EGG, CHILLI ALIOLI, ENDEMIC VEGETABLES FROM THE PENINSULA OF YUCATAN AND LATIN AMERICA.

## GRAVLAX AVOCADO TOAST

\$280.

HANDMADE DOUGH BREAD COOKED IN OVEN, AVOCADO, FERMENTED XOCONOSTLE, SALMON GRAVLAX, CHILLI ALIOLI, SERRANO CHILE SLABS, CAMBRAY ONION RINGS AND BASIL OIL.



## SEED TARTAR

\$240.

TAPIOCA WITH GINGER, WILD RICE WITH ROSEMARY, QUINOA WITH CURCUMA, LOCAL CITRUS PONZU, SPICY ALIOLI, PUPPY SEED, PURPLE CABBAGE, SPIRULINE, AVOCADO AND RICE CHICHARRON.

## ROAST BEEF SANDWICH

\$290.

TENDER CUT OF ROAST BEEF IN OVEN, HANDMADE BREAD, OLD MUSTARD DRESSING, BLUE CHEESE AND FRESH MOZZARELLA.

## HOT CAKES

\$180.

FRESH SEASON FRUITS, MELIPONA HONEY, COCONUT CREME, SPIRULINA POWDER, ROASTED PUMPKIN PEPPERS, ITALIAN FLAMMED MERINGE AND FRESH NOTES OF BASIL AND MINT.

## CHICHILO ENCHILADAS

\$240.

ENCHILADAS FILLED WITH PUMPKIN FLOWER & REQUESON, MOLE CHICHILO, BAKED ZUCCINI, FRIED BANANA, TOASTED PUMPKIN SEEDS, CRISPY OF BANANA WITH TOASTED GARLIC AND HOMEMADE ACID CREAM.