



- Maydān -

Restaurant Beach Club

Breakfast Desayunos



**ONE PLACE
SEVEN DINING
OPTIONS**





Quick starters

Para empezar el momento



FRUIT PLATE **\$190**

Watermelon, cantaloupe, papaya, pineapple, honeydew, berries and seasonal fruit, served with your choice of cottage cheese mousse, plain or strawberry yogurt.

FANTASÍA DE FRUTA

Sandía, melón, papaya, piña, melón verde, moras y fruta de temporada, servido con su elección de: Mousse de queso cottage, yogurt natural o de fresa.



TROPICAL FRUIT MUESLI **\$180**

Fresh blueberries, kiwi, strawberries, mango and homemade granola served in a papaya “bowl” with plain yogurt.

MUESLI DE FRUTA TROPICAL

Servido en papaya con yogurt natural, moras, kiwi, fresa, mango, y granola hecha en casa.

OATMEAL **\$160**

Hot oatmeal served with strawberries, blackberries or banana and milk or water.

AVENA

Caliente con leche o agua servida con plátano, fresa o moras.



Cash payments are no longer accepted at any of our Restaurants, Bars, Coffee shop or Spa. All prices are in Mexican Pesos, tax included, tips not included.

Los pagos en efectivo no son aceptados en nuestros Restaurantes, Bares, Cafetería o Spa. Todos los precios en pesos mexicanos, impuesto incluido.



Bakery Panadería



All served with your choice of maple syrup, honey, goat's milk caramel, whipped cream, homemade strawberry or nutella marmalade and butter. | Servidos a su elección con miel maple, miel de abeja, cajeta, crema chantilly, mermelada casera de fresa o nutella y mantequilla.



MAYDAN BISQUET..... \$200

Fluffy bread with maple syrup, bacon, walnuts and vanilla ice cream.

BÍSQUET MAYDAN

Pan esponjoso con miel de maple, tocino, nuez y helado de vainilla.

TROPICAL HOT CAKES..... \$200

Mango and pineapple marmalade, chocolate chips, whipped cream and fresh seasonal fruits.

HOT CAKES TROPICALES

Acompañados con mermelada de mango y piña, chispas de chocolate, con crema chantilly y abanico de frutas de la estación.

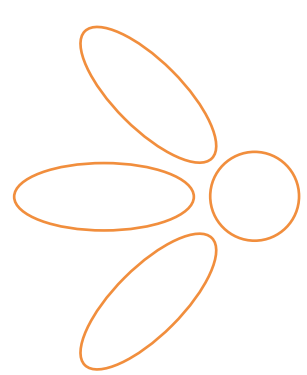
GOURMET FRENCH TOAST..... \$210

Made with cinnamon flavored homemade bread, brown sugar, chef's recipe, scented with Kahlua and served with fresh fruit and whipped cream.

TOSTADO FRANCÉS GOURMET

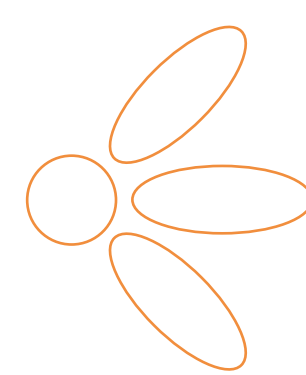
Con pan especial de canela y azúcar morena, receta del chef, perfumado con licor de café, fruta de temporada y crema batida.





Casa Dorada Specials

Especialidades Casa Dorada



MAYDAN MOLLETES (4 PCS).....\$220

Homemade bread with refried beans, ham, sausage and bacon. Served with traditional mexican sauce.

MOLLETES MAYDAN (4 PZS)

Hechos con pan de la casa, frijoles refritos, jamón, salchicha y tocino. Con su salsa mexicana tradicional.

HOUSE EGGS BENEDICT.....\$230

Canadian bacon, cream cheese scented with rosemary, orange hollandaise sauce over toasted English muffin, served with hash brown potato and chorizo.

BENEDICTINOS DE LA CASA

Sobre un muffin inglés, lomo canadiense, queso crema aromatizado con romero y salsa holandesa de naranja. Servido con papa hash brown con chorizo.



HEALTHY OMELETTE.....\$190

Egg whites, spinach, tomato, mushrooms, fresh Panela cheese and homemade potatoes.

OMELETTE CON CLARAS DE HUEVO

Con espinaca, tomate, champiñón, queso panela fresco y papas de la casa.

SCRAMBLED EGGS ENCHILADAS..... \$200

Covered with our own green cream sauce, Mennonite cheese, sour cream, coriander, slices of fresh avocado and red onion.

ENCHILADAS SUIZAS CON HUEVO

Rellenas de huevo, salsa verde cremosa, queso Menonita, crema agria, cilantro, abanico de aguacate y cebolla morada.

SOPES WITH FRIED EGGS (2 PCS)..... \$200

With chicken or chorizo and fried eggs each one with different sauce, refried beans, panela cheese and roasted seasoned potatoes.

SOPES DE HUEVO (2 PZS)

Con pollo o chorizo y huevos fritos, cada uno con su salsa, frijoles refritos, queso panela y papas asadas sazonadas.

FRIED EGGS

SANDWICH \$210

Fried eggs, ham, bacon and melted cheddar cheese, served with fresh fruit and homemade potatoes.

EMPAREDADO DE HUEVO

Jamón, tocino y huevos fritos gratinados con queso cheddar, servido con fruta y papas de la casa.



DIVORCED EGGS \$200

Two fried eggs on fried tortillas, roasted ham, green and red sauce, separated with refried beans cream and grilled local cheese.

HUEVOS DIVORCIADOS

Dos huevos fritos sobre tortilla de maíz frita, jamón asado, salsa verde y roja divorciados por crema de frijoles refritos y queso asado.

SCRAMBLED EGGS ENFRIJOLADAS \$200

Covered with our creamy Charro beans sauce, Mennonite cheese, sour cream, coriander, slices of fresh avocado and red onion.

ENFRIJOLADAS CON HUEVO

Rellenas de huevo, salsa de crema de frijoles puercos, queso menonita, crema agria, cilantro, abanico de aguacate, y cebolla morada.

MACHACA MEAT AND EGG BURRITO..... \$200

Cabo Local recipe, served with Mennonite cheese, roasted potatoes, red sauce and refried beans.

BURRITO DE MACHACA CON HUEVO

Gratinado con queso Menonita, servido con papa asada, frijoles refritos y salsa ranchera.

CHILAQUILES..... \$200

Your choice of red or green sauce, local fresh cheese, sour cream, red onion and refried beans.

CHILAQUILES

Con la salsa de su preferencia roja o verde. Queso asadero regional, crema agria, cebolla morada y frijoles refritos.

Pollo/Chicken \$230

Huevo/ Eggs \$220

Arrachera/ Flank Steak \$240



EGGS VERACRUZANO STYLE..... \$200

Fried tortillas stuffed with scrambled eggs with onions and tomato, beans sauce, served with chorizo, serrano pepper, sour cream and cheese.

HUEVOS VERACRUZANOS

Dobladas de huevo a la mexicana con salsa de frijol acompañadas de chorizo frito y chile serrano con crema y queso.

RANCHERO EGGS \$200

Our own recipe of two eggs over a fried tortilla, roasted ham, red sauce, and refried beans.

HUEVOS RANCHEROS

Con la receta de la casa, dos huevos fritos sobre tortilla de maíz con jamón asado, salsa ranchera y frijoles refritos.