



FREDY'S
TUCÁN

BREAKFAST

LET'S GET STARTED !

Assorted fruit plate \$110

Seasonal fruit plate with berries.

Fruit plate with cottage cheese \$134 and berries

Berry parfait \$108

Traditional berry parfait with strawberries, blueberries, raspberries, blackberries, greek yogurt, granola and agave honey.

Tropical oatmeal \$108

Cooked in coconut milk, topped with slices of banana, pineapple and toasted grated coconut.



BERRY PARFAIT



SMOKED SALMON BAGEL

EGGS & OTHER SPECIALTIES

Eggs benedict \$158

Two poached eggs served on English muffin and smoked pork loin (40g), bathed with a hollandaise sauce, accompanied with hashbrowns.

Eggs Benedict served with salmon \$198

Two poached eggs served on English muffin and smoked salmon (40g), topped with a hollandaise sauce and served with hashbrown potatoes.

Tucan's grand slam breakfast \$158

Two scrambled or fried eggs with hashbrowns, accompanied with two pieces of plain pancakes or two pieces of french toast or one plain waffle and choice of the following: slice of cured ham or two strips of bacon or chorizo or two sausage links or one smoked pork chop.

- Pancake or waffle with fruit **add +\$38**
- With blueberries or strawberries **add +\$50**

Eggs as you like \$128

Fried or scrambled, accompanied with hashbrowns. Rancheros or Mexican style, accompanied with refried beans.

(With 2 bacon strips or 2 sausage link / one smoked pork chop / cured ham) \$148

Smoked salmon bagel (100 g) \$198

With red onion, cream cheese, capers, avocado and basil dressing.

Avocado toast \$138

Whole toast with avocado puree, olive oil, roasted corn, red onion, cherry tomato, raddish and panela cheese. Choose your egg scrambled, fried or poached.

OMELETTES

All omelettes are made with fresh ingredients and farm fresh eggs. (3 eggs)

Florentine omelette (70 gr.) \$178

Our house favorite with fresh shrimp, spinach and bathed with our special Hollandaise sauce, accompanied with hashbrowns.

Chicken and mole omelette (60gr.) \$158

Filled with shredded chicken, tomato, corn kernels and bathed with a homemade black mole sauce, topped with pickled onion, white sesame accompanied with fried beans and guacamole.

Farm's Omelette \$138

Exquisite combination of slices of chile poblano corn kernels, filled with panela cheese and bathed with a creamy poblano sauce and accompanied with refried beans.

Supreme omelette \$138

The supreme combination of chihuahua cheese, ham, bacon, mushroom accompanied with hashbrowns.

Garden omelette \$138

Fresh combination of chihuahua cheese, mushrooms, spinach, bell pepper and accompanied with hashbrowns.

Make your own \$138

Make your own omelette with 4 ingredients: Bacon, ham, chorizo, Chihuahua cheese, tomato, onion, spinach, corn kernels, bell pepper, serrano pepper or mushroom.

Extra ingredient +\$12

Add shrimp or goat cheese +\$42

Add smoked salmon +\$80

EGGS BENEDICT SERVED WITH SALMON

SAN SEBAS EGGS



ENFRIOLADAS TUCÁN

MEXICAN SPECIALTIES

Campefino breakfast \$288

Our greatest success! (200 g.) cooked as you like, accompanied with red chilaquiles with a fried or scrambled egg and refried beans.

Mexican beef tips \$268

200g. of angus beef tips sauteed with slices of tomato, onion and serrano pepper, bathed in a smooth arriera sauce accompanied with refried beans and red chilaquiles.

Chipotle chicken tips \$218

200g. of delicious tender chicken breast strips sauteed with onions, tomato, mushroom and poblano pepper, bathed with a creamy chipotle sauce. Accompanied with refried beans and guacamole.

Beef Tongue in Green Sauce \$228

Stew of tender slices of tongue (180g) with potato and onion, accompanied by refried beans.

Birria (Mexican Beef Stew) \$198

(180g) Traditional and spiced beef stew, accompanied by onion, cilantro, lime, and homemade salsa, served with handmade corn tortillas to enjoy to the fullest.

Cochinita Pibil

(Yucatan Pork Stew) \$198

(180g) Delicioso cochinita pibil, prepared with pork marinated in achiote and orange juice, slowly cooked to obtain tender meat. Served with refried beans and xnipec onions.

Machacado Norteño (Mexican beef

jerky with egg) \$178

(Please do not order it if you are not familiar with this dish) 140 g. of beef jerky strips sauteed with poblano pepper, onion, tomato and scrambled egg. Accompanied with refried beans.

Tucan Bean Enfrioladas \$188

3 pieces, filled with shredded chicken (120g) soaked with a bean and chipotle sauce, topped with fresh cheese and sour cream, accompanied by guacamole.

Vegan Stuffed Pepper \$158

100% vegan, filled with bell pepper, eggplant, zucchini, corn kernels, tomato, onion, cilantro, bathed in a traditional mild ranchero sauce.

Yelapa eggs \$138

Two fried eggs bathed in ranchera sauce over a crunchy tortilla and a slice of ham and melted with Chihuahua cheese on top, accompanied with our delicious refried beans.

Mascota eggs \$148

Two poached eggs served over two fried tortillas and chorizo, bathed with a bean chipotle sauce and topped with panela cheese, accompanied with guacamole.

San Sebas eggs \$158

Fried or scrambled eggs mounted on two crunchy tortillas bathed in a red sauce with pressed pork, with panela cheese on top. Accompanied with refried beans and guacamole.

Mexican Menudo Soup \$198

Traditional Mexican soup made with beef tripe, slow-cooked in a broth of corn, chiles, and spices. It is served with onions, cilantro, lime, and oregano.



CAMPEFINO BREAKFAST



TUCAN'S GRAND SLAM BREAKFAST

CHILAQUILES

Served in a traditional way with a choice of red sauce or green sauce and:

With chicken (60 gr.) \$142

With steak (200 gr.) \$298

With a fried or scrambled egg \$138

Chicken and a fried or scrambled egg

\$158

Divorced chilaquiles +\$20

Plain chilaquiles \$128

PANCAKES & WAFFLES (waffle 1 piece/pancakes 3 pieces)

Golden brown and natural \$128

With whipped cream and pecans.

Blueberries surprise \$158

Fluffy pancakes or waffle, topped with californian blueberries in their syrup, whipped cream and pecans.

Strawberries and cream \$158

Fluffy pancakes or waffle, topped with fresh strawberries, whipped cream and pecans

Vallarta \$138

Everyone's favorite, pancakes or waffle, with cantaloupe, papaya and pineapple, whipped cream and pecans.

Black forest \$158

Fluffy chocolate pancakes or waffle covered with chocolate syrup, topped with fresh strawberries, whipped cream and pecans.

Banana and hazelnut cream \$138

Fluffy pancakes or waffle topped with banana, hazelnut cream, whipped cream and pecans.

Pancakes or waffle with ice cream \$148

With strawberries pecans and chocolate syrup. (Ice cream flavors: vanilla, strawberries or chocolate)

*Pancakes or waffles available in

wholewheat add +\$26

FRENCH TOAST

French toast \$138

Delicious home made brioche bread, topped with fresh fruit of the season, powder sugar, cinnamon, pecans, raisins and whipped cream.

With strawberries \$158

Traditional french toast same as previous topped with strawberries.



WAFFLE WITH ICE CREAM

FRENCH TOAST WITH STRAWBERRIES



Consuming raw or undercooked foods may increase the risk of illness. By consuming them, you assume the risk.

*In half orders, 70% of the price of the dish will be charged.
*Order divided into two dishes will be charged \$24 pesos extra.

*We will not separate individual bills of more than 8+ people.
*In busy hours, we do not seat incomplete groups.

Mention if you are allergic to any ingredient
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FREDY'S
TUCÁN

BREAKFAST

CREPES (3 pieces)

Delicately stuffed with a combination of cottage cheese and cream cheese, covered in whipped cream and your choice of:

Strawberries and pecans \$158

Blueberries and pecans \$158

SWEET ROLLS

Sweet rolls (piece) \$30

Pastries filled with blueberries and cream cheese, filled with cream cheese and pecans, filled with banana puree, chocolate croissant and cinnamon roll.



CREPES STRAWBERRIES AND PECANS



FRESH BAKED SWEET ROLLS

SIDE ORDERS

Cured ham (70 gr) \$66

Bacon strips (4 pieces) \$66

Smoked pork chop (1 piece) \$66

Smoked pork chop (2 pieces) \$98

Sausage links (4 pieces) \$68

Cottage cheese (150 gr.) \$66

Toast \$40

Hashbrowns (160 gr.) \$40

Refried beans (190 gr.) \$40

Whipped cream (20 gr.) \$40

Chips and salsa (56 gr.) \$78

English muffin (1 piece cut in 2 slices) \$40

DRINKS

FRUIT BLENDS

All made with fresh fruit and natural juices!

California 675 ml \$78

Strawberries, beets, celery, honey and orange juice.

Sunrise 675 ml \$78

Celery, apple, honey and orange juice.

Tropic 675 ml \$78

Pineapple, banana, cantaloupe, honey and orange juice.

Green fruit blend 675 ml \$78

Pineapple, celery, spinach, parsley and orange juice.

Solstice 675 ml \$78

Pineapple, apple, ginger, with honey and orange juice.

Mango explosion 675ml \$78

Mango, strawberry, banana, pineapple and orange juice.

Berries 675 ml \$84

Yoghurt, milk, strawberry, raspberry, blueberry and honey.

Mango and coconut 675 ml \$78

Mango, milk, coconut cream and grated coconut.

Make your own with 4 ingredients: \$78

Strawberries, pineapple, celery, beets, banana, parsley, papaya, cantaloupe, apple, spinach, granola, ginger, honey and your choice of orange juice, grapefruit, water or milk.

With almond or coconut milk add +\$18

SPECIAL & ARTISAN COFFEES

Artisan coffee (275ml) \$68 No refill

Brown sugar, cinnamon, rosemary, ginger

Espresso (45ml) \$68

Double espresso (90ml) \$98

Capuccino (250ml) \$68

Vanilla, caramel & amaretto **add +\$20**

Latte (300ml) \$68

Vanilla, caramel & amaretto. **add +\$20**

Moka (250ml) \$68

Borgia (250ml) \$78

Espresso shot, hot chocolate and whipped cream with an orange accent.

Capuccino or moka frappe (270ml) \$78

Chai latte Hot, iced or frappe (300ml) \$68

Matcha latte Hot or iced (300ml) \$68

With almond or coconut milk add +\$18

Iced coffee (250ml) \$68 (Refill)

Vanilla, caramel & amaretto **+\$20**

Baileys iced coffee (250ml) \$140

American coffee \$50 (free refill)

JUICES

100% fresh: Orange, Grapefruit.

Not so fresh: Pineapple, Mango, Peach, Apple, Cranberry and Tomato.

• Regular (290 ml) **\$60**

• Jumbo (500ml) **\$78**

MILKSHAKES & CHOCOMILK

Milkshakes (vainilla, chocolate or strawberry)

• Regular (290 ml) **\$62**

• Jumbo (675 ml) **\$78**

Chocomilk

• Regular(290 ml) **\$50**

• Jumbo (675 ml) **\$60**

TEAS

Chamomile (250ml) \$50

Green tea (with lemon) (250ml) \$50

Mint medley (250ml) \$50

English teatime (250ml) \$50

Earl gray (250ml) \$50

Cranberry apple (250ml) \$50

Iced tea (free refill) \$50

HERBAL TEAS (Iced or Hot) No sugar added

Cherry festival (250ml) \$58

Piña colada (250ml) \$58

Guava punch (250ml) \$58



CHOCOMILK

BERRIES SMOOTHIE

OTHER DRINKS

Milk (290 ml) \$46

Large milk (675 ml) \$58

Soda can (355 ml) \$50

Sparkling water (600 ml) \$44

Bottle water (500 ml) \$36

Lemonade or orangeade

• Regular (290ml) **\$48**

• Jumbo (500ml) **\$62**

Berries lemonade(270ml) \$62

Ginger and cinnamon lemonade (270ml) \$62

Mint lemonade (270ml) \$62 Frozen.



CRANBERRY MIMOSA

MANGO MIMOSA

ORANGE MIMOSA

PEACH MIMOSA

FROM OUR BAR

Bloody Mary (44 ml. liqueur) \$138

Bloody Caesar's (44 ml. liqueur) \$138

Mimosa (44 ml. liqueur) \$138

Margarita (44 ml. liqueur) \$138

Mexican coffee Tequila & Kahlúa \$138

Spanish coffee Brandy & Kahlúa \$138

Irish coffee Whiskey & Kahlúa \$138

Beers

Pacifico, corona, corona light **\$58**

Modelo & negra modelo **\$68**

MIXOLOGY

Chamán (44 ml. of liquor) \$138

Reduction of ginger and lemon juice, caramelized Hibiscus, smoked rosemary, citrus and white tequila.

Mexican mule (44 ml. of liquor) \$138

Ginger-infused reduction, fresh basil, tangy lemon juice, smooth reposado tequila, finished with a splash of sparkling water.

Tucan coffee (44 ml. of liquor) \$138

Espresso shot, coffee liqueur, artisanal cinnamon syrup, and enhanced with Brandy.

Carajillo (44 ml. of liquor) \$138

Licor 43 and a shot of espresso.

Aperol Spritz (44 ml. of liquor) \$138

Aperol, prosecco, and soda water.



BLOODY MARY

APEROL SPRITZ

CIELO ROJO

PIÑA COLADA ICED HERBAL TEA

CHERRY FESTIVAL ICED HERBAL TEA

CHAMÁN

TUCAN COFFEE

MEXICAN MULE



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