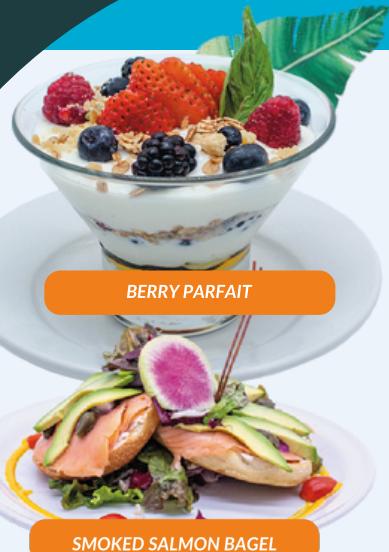




FREDDY'S  
TUCÁN

# BREAKFAST



## LET'S GET STARTED !

### Assorted fruit plate \$118

Seasonal fruit plate with berries.

### Fruit plate with cottage cheese \$144 and berries

### Berry parfait \$128

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

### Tropical oatmeal \$118

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

## EGGS & OTHER SPECIALTIES

### Eggs benedict \$168

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 \$218

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 \$178

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 \$148

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) **\$158**

### Smoked salmon bagel (100 g) \$218

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

### Avocado toast \$148

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

## MEXICAN SPECIALTIES



### Campesino breakfast \$298

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 \$278

200 g. 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 \$228

200 g. 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.

### Birria (Mexican Beef Stew) \$198

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

## CHILAQUILES

Served in a traditional way with a choice of red sauce and green sauce, with a side of refried beans.

### Plain chilaquiles \$148

With chicken (60 gr.) **\$158**

With a fried or scrambled egg **\$158**

Chicken and a fried or scrambled egg \$178

With steak (200 gr.) **\$298**

With birria (80 gr.) **\$198**

Divorced chilaquiles **+\$20**



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

### Golden brown and natural \$138

With whipped cream and pecans.

### Blueberries surprise \$168

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

### Strawberries and cream \$168

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

### Vallarta \$148

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

### Black forest \$168

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

## OMELETTES

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

### Florentine omelette (70 gr.) \$188

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

### Chicken and mole omelette (60 gr.) \$168

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 \$148

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 \$148

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

### Mediterranean omelette \$168

With tomatoe, onion, basil, black olives and goat cheese, over a cassé sauce accompanied with fresh salad.

### Garden omelette \$148

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

### Make your own \$148

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 (70 gr.) or goat cheese (70 gr.) **+\$42**

Add smoked salmon (80 gr.) **+\$80**



### Yelapa eggs \$148

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 \$158

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 \$198

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

Only available on Saturdays, Sundays and holidays

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

## FRENCH TOAST

### French toast \$148

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

### With strawberries \$168

Traditional french toast same as previous topped with strawberries.



VEGAN

VEGETARIAN

SPICY

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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## 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 \$168**  
Banana and **hazelnut cream \$168**

## SWEET ROLLS

**Sweet rolls (piece) \$36**

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

## DRINKS

### FRUIT BLENDS

All made with fresh fruit and natural juices!

**California 675 ml \$84**

Strawberries, beets, celery, honey and orange juice.

**Sunrise 675 ml \$84**

Celery, apple, honey and orange juice.

**Tropic 675 ml \$84**

Pineapple, banana, cantaloupe, honey and orange juice.

**Green fruit blend 675 ml \$84**

Pineapple, celery, spinach, parsley and orange juice.

**Solstice 675 ml \$84**

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

**Mango explosion 675ml \$84**

Mango, strawberry, banana, pineapple and orange juice.



**Berries 675 ml \$88**

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

**Mango and coconut 675 ml \$84**

Mango, milk, coconut cream and grated coconut.

**Make your own with 4 ingredients:\$84**

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) \$72 No refill**

Brown sugar cone, cinnamon, rosemary, ginger

**Espresso (45ml) \$68**

Double espresso(90ml) \$98

**Capuccino (250ml) \$72**

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

**Latte (300ml) \$72**

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) \$82**

**Chai latte** Hot, iced or frappe (300ml) **\$72**

**Matcha latte** Hot or iced (300ml) **\$72**

**With almond or coconut milk add +\$18**

Iced coffee(250ml) **\$72** (Refill)

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

 Baileys iced coffee(250ml) **\$148**

**American coffee \$54** (free refill)

### FROM OUR BAR

**Bloody Mary (44 ml. liqueur) \$148**

**Bloody Caesar's (44 ml. liqueur) \$148**

**Mimosa (44 ml. liqueur) \$148**

**Margarita (44 ml. liqueur) \$148**

**Mexican coffee Tequila & Kahlúa \$148**

**Spanish coffee Brandy & Kahlúa \$148**

**Irish coffee Whiskey & Kahlúa \$148**

### Beers

Pacifico, corona, corona light **\$62**

Modelo & negra modelo **\$72**

### MIXOLOGY

**Chamán (44 ml. of liquor) \$148**

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

**Mexican mule (44 ml. of liquor) \$148**

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

**Tucan coffee (44 ml. of liquor) \$148**

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

**Carajillo (44 ml. of liquor) \$148**

Licor 43 and a shot of espresso.

**Aperol Spritz(44 ml. of liquor) \$148**

Aperol, prosecco, and soda water.

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