



FREDY'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.

BERRY PARFAIT

SMOKED SALMON BAGEL

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, raddish and panela cheese. Choose your egg scrambled, fried or poached.

CAMPESINO BREAKFAST

TUCAN'S GRAND SLAM BREAKFAST

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

EGGS BENEDICT SERVED WITH SALMON

SAN SEBAS EGGS

ENFRIJOLADAS TUCÁN

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

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 \$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.

Machacado norteño (Mexican beef jerky with egg) \$188

(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.

Ranchero eggs \$148

Two fried eggs served over a fried tortilla, bathed with ranchera sauce and accompanied with refried beans.

Divorced eggs \$168

Served just like the ranchero eggs over two fried tortillas bathed with a red and green sauce, accompanied with refried beans.

Tucan bean enfrijoladas \$198

3 pices, filled with shredded chicken (120g) soaked with a bean and chipotle sauce, topped with fresh cheese, sour cream and served with guacamole

Beef tongue in green sauce \$238

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

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.

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

Everyones 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.

Banana and hazelnut cream \$158

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

Pancakes or waffle with ice cream \$188

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 \$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.

FRENCH TOAST WITH STRAWBERRIES

WAFFLE WITH ICE CREAM



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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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 \$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.

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 675 ml \$84

Mango, strawberry, banana, pineapple and orange juice.



CREPES STRAWBERRIES AND PECANS

FRESH BAKED SWEET ROLLS

SIDE ORDERS

Cured ham (70 gr) \$68

Bacon strips (4 pieces) \$68

Smoked pork chop (1 piece) \$68

Smoked pork chop (2 pieces) \$108

Sausage links (4 pieces) \$72

Cottage cheese (150 gr.) \$68

Toast \$42

Hashbrowns (160 gr.) \$42

Refried beans (190 gr.) \$42

Whipped cream (20 gr.) \$42

Chips and salsa (56 gr.) \$82

English muffin (1 piece cut in 2 slices) \$48

JUICES

100% fresh: Orange, Grapefruit.

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

• Regular (290 ml) \$64

• Jumbo (500ml) \$82

MILKSHAKES & CHOCOMILK

Milkshakes (vainilla, chocolate or strawberry)

• Regular (290 ml) \$64

• Jumbo (675 ml) \$82

Chocomilk

• Regular (290 ml) \$54

• Jumbo (675 ml) \$68

TEAS

Chamomile (250ml) \$54

Green tea (with lemon) (250ml) \$54

Mint medley (250ml) \$54

English teatime (250ml) \$54

Earl gray (250ml) \$54

Cranberry apple (250ml) \$54

Iced tea (free refill) \$54

HERBAL TEAS (Iced or Hot) No sugar added

Cherry festival (250ml) \$62

Piña colada (250ml) \$62

Guava punch (250ml) \$62

OTHER DRINKS

Milk (290 ml) \$48

Large milk (675 ml) \$62

Soda can (355 ml) \$58

Sparkling water (600 ml) \$48

Bottle water (500 ml) \$38

Lemonade or orangade

• Regular (290ml) \$54

• Jumbo (500ml) \$64

Berries lemonade (270ml) \$68

Ginger and cinnamon lemonade (270ml) \$68

Mint lemonade (270ml) \$68 Frozen.



CHOCOMILK

BERRIES SMOOTHIE

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.



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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