

ALMADÍA

CASA DE PUERTO

B R E A K F A S T S

Homemade bread of the day \$40.00
Filling \$45.00

Hotcakes \$155.00
With bacon \$175.00

Fruit cocktail \$99.00
With yogurt and granola \$115.00

Acaí bowl \$195.00
Seasonal fruit, yogurt
greek, oatmeal, pistachio, walnut,
almond, seed and agave honey.

Molletes \$135.00
Beans, gouda cheese and pico de gallo

French toast \$185.00
House brioche bread, red fruits
and icing sugar.

Avocado toast \$189.00
Homemade bread with seed
sunflower and chia, avocado
crushed, cherry tomato, bacon
and poached egg.

Enchiladas with chicken \$215.00
Green or red sauce, filled with
shredded chicken, au gratin
with gouda cheese, cream, cheese
soup bowl and onion.

Almadía Enchiladas \$265.00
with shrimp
Green or red sauce, filled with
shrimp, au gratin with cheese
gouda, cream, soup cheese
and onion.

Chilaquiles torta with egg \$175.00
Bolillo with green chilaquiles
or red, cheese, cream, starry egg
and onion.

Cochinita Pibil \$185.00

Eggs ☀️

Motuleños eggs \$155.00
Toast with fried egg,
tomato sauce, fried banana,
ham, peas and refried beans.

Eggs Benedict \$185.00
English style bread, poached egg,
hollandaise sauce and bacon with
asparagus garnish.

Mexican eggs \$155.00
Saladet tomato, jalapeño pepper,
onion and refried beans.

Huevos rancheros \$165.00
Toast with fried egg,
refried beans and red sauce.

Divorced eggs \$165.00
Scrambled eggs with sauce
green and red, refried beans.

Fit omelette \$165.00
Vegetables, garnish
spinach salad, tomato
cherry and red onion.

Vegetarian omelette \$165.00
Peppers, onion, mushrooms,
cheese salad garnish
and cubes of sauteed potatoes.

Omelette to taste \$165.00
(2 ingredients)
-ham -mushroom -tomato
-bacon -onion -cheese
* Extra ingredient \$ 15.00

Please notify the server at
case of allergies.
Consumption of raw products
it is the responsibility of the consumer.

  almadia_mx

Our Locations
Cancun | Progreso

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B R E A K F A S T S

Chilaquiles ☀️

Simple chilaquiles

Green or red sauce, served with avocado, onion, cream and cheese.

\$155.00

Chilaquiles with chicken

Green or red sauce, served with shredded chicken, avocado, onion, cream and cheese.

\$199.00

Chilaquiles with shrimp

Green or red sauce, served with shrimp, avocado, onion, cream and cheese.

\$255.00

Chilaquiles with cochinita

Green or red sauce, served with cochinita, avocado, onion, cream and cheese.

\$199.00

Chilaquiles with skirt steak

Green or red sauce, served with skirt steak, avocado, onion, cream and cheese.

\$285.00

Additional egg.

\$25.00

Taquitos y tostadas ☀️

Breaded shrimp

Corn tortilla with mousse avocado, breaded shrimp, mayonnaise with chipotle and coriander. Accompanied with pico de gallo.

\$69.00

Shrimp vinaigrette

Corn tortilla with mayonnaise habanero, sautéed shrimp with vegetables in the vinaigrette.

\$69.00

Fried octopus

With pico de gallo in julienne.

\$79.00

Weathered fish

Battered fish with mirror bean, guajillo chili mayonnaise and pickled onion.

\$65.00

Xcatik stuffed with seafood

Poached xcatik, stuffed with seafood and gratin with Gouda cheese.

\$79.00

Coffees and juices ☀️

American coffee

\$45.00

Refill coffee

\$49.00

Cappuccino

\$55.00

Espresso

\$40.00

Tea (Infusion)

\$45.00

Chocomilk

\$55.00

Orange juice

\$49.00

Grapefruit juice

\$55.00

Green juice

\$59.00

Beet juice

\$49.00

Carrot and orange juice

\$59.00

Almadía juice

Orange and strawberry.

\$65.00

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