

## TRADICIONALES

<b>Pan de la Casa</b> Acompañado de mermeladas artesanales.	<b>\$85</b>
<b>Platón de Frutas</b> Fruta fresca, granola hecha en casa, yogurt o cottage.	<b>\$145</b>
<b>Pancakes Kumiai</b> Tradicional o glaseados acompañados de huevo y tocino o fruta fresca.	<b>\$175</b>
<b>Pan Francés Artesanal</b> Brioche hecho en casa acompañado de fruta fresca y glaseado.	<b>\$175</b>
<b>Huevos al Gusto</b> Estrellados o revueltos con tocino, jamón o chorizo acompañados con frijoles refritos y chilaquiles.	<b>\$160</b>

## OMELETTES

<b>Jamón Ahumado</b> Omelette relleno de jamón ahumado y mozzarella acompañado de papas campesinas y frijoles refritos.	<b>\$180</b>
<b>Kumiai</b> Omelette relleno del lengua en salsa verde, mozzarella acompañado de chilaquiles y frijoles refritos.	<b>\$190</b>
<b>Hongos</b> Omelette relleno de hongos salteados al vino blanco y mozzarella con salsa de jalapeño y calabaza acompañado de papas campesinas.	<b>\$180</b>
<b>Fit</b> Claros de huevo rellenas de espinacas y queso fresco acompañado de lechugas mixtas.	<b>\$180</b>
<b>Fat</b> Omelette relleno de chicharrón prensado, mozzarella acompañado de chilaquiles y frijoles refritos.	<b>\$180</b>

## POSTRES

<b>Pastel de Chocolate</b> Chocolate, baileys, fresas y ganache.	<b>\$130</b>
<b>Pastel de Zanahoria</b> Bizcocho de zanahoria, nuez caramelizada, mousse de queso y berrys.	<b>\$130</b>
<b>Pastel de Elote</b> Panque de elote, cajeta y helado de vainilla.	<b>\$130</b>

## CAZUELAS

<b>Cazuela Rumorosa</b> Papas campesinas, mozzarella, pan de elote, tocino, aguacate y huevos al gusto.	<b>\$180</b>
<b>CU.MA</b> Arrachera, papas campesinas, frijoles refritos, costra de queso y huevos al gusto.	<b>\$235</b>
<b>Cortés</b> Camarones, salsa ranchera, papas campesinas, chilaquiles y huevos al gusto.	<b>\$265</b>
<b>Enchiladas Gratinadas</b> Enchiladas de pollo o arrachera en salsa roja o verde, mozzarella y huevos al gusto.	<b>\$245</b>
<b>Cazuelita de Cabeza</b> Cabeza de res, pico de gallo verde, salsa fresco y tortillas.	<b>\$245</b>

## DE LA CASA

<b>Benedictos California</b> Muffin, guacamole, jamón o salmón, salsa holandesa con polvo de chiltepín y ensalada mixta.	<b>\$180</b>
<b>Avocado Toast</b> Pan de granos tostado con queso de crema, aguacate fresco servido con salmón curado o huevos al gusto acompañados de ensalada mixta.	<b>\$170</b>
<b>Sandwich BLT + Huevo</b> Ciabatta, tocino, huevo, queso americano, lechuga y tomate fresco con papas fritas.	<b>\$190</b>
<b>Breakfast Burger</b> Pan brioche, jamón ahumado, tocino, huevo, queso americano y aguacate con papas fritas.	<b>\$190</b>
<b>Huevos Rancheros</b> Tortilla frita, jamón, huevos al gusto con salsa ranchera, frijoles refritos y chilaquiles.	<b>\$180</b>
<b>Chilaquiles Kumiai</b> Salsa Roja, verde o jalapeño acompañados con queso cotija, crema, cebolla y cilantro con huevos al gusto.	<b>\$180</b>
<b>Desayuno Sonora</b> Machaca a la mexicana, huevos al gusto, chilaquiles y frijoles refritos.	<b>\$225</b>

# BREAKFAST

## TRADITIONAL

**Homemade Bread** \$85

Served with seasonal jams.

**Fruit Plate** \$145

Fresh fruit, homemade granola.

**Kumiai Pancakes** \$175

Served with fresh fruit or eggs and bacon. You choose traditional or glazed.

**Artisanal French Toast** \$175

Homemade brioche bread with fresh fruit, berries and cheese glaze.

**Eggs of your Choice** \$160

Eggs at your choice with ham, chorizo or bacon with beans and chilaquiles.

## OMELETTES

**Smoked Ham** \$180

Stuffed with smoked ham and mozzarella, served with ranch potatoes and beans.

**Kumiai** \$190

Stuffed with beef tongue and mozzarella and green sauce, served with chilaquiles and beans.

**Hongos** \$180

Stuffed with wine sauteed mushrooms with jalapeño squash sauce served with ranch potatoes.

**Fit** \$180

Suffed eggs White with spinach and ranch cheese with green miz salad.

**Fat** \$180

Stuffed with ranch pork stew with chilaquiles and beans .

## DESSERTS

**Chocolate Cake** \$130

Berries and ganache.

**Carrot Cake** \$130

Served with caramelized pecans and cheese glazed.

**Corn Bread** \$130

Served with carmel and ice cream.

## CAZUELAS

**Cazuela Rumorosa** \$180

Ranch potatoes, mozzarella, corn bread, bacon, avocado and eggs..

**CU.MA** \$235

Skirt stake with ranch potatoes, beans, mozzarella crust and eggs.

**Cortés** \$265

Shrimps with peppers sauce, ranch potatoes, chilaquiles and eggs.

**Gratin Enchiladas** \$245

You choose red or green sauce. Corn tortilla stuffed with cheese served with eggs of your choice and chicken breast or skirt stake.

**Beef Head Barbacoa** \$245

Served with onion, cilantro, green sauce, lime and tortillas

## DE LA CASA

**Benedictos California** \$180

English muffin, guacamole, smoked ham or cured salmon with hollandese sauce, chiltepin and green mix salad.

**Avocado Toast** \$170

Toasted homemade grains bread with creamy cheese, fresh avocado with cured salmon or eggs served with green mix salad.

**BLT Sandwich + Eggs** \$190

Ciabatta, bacon, egg, american cheese, lettuce and tomatoe with french fries.

**Breakfast Burger** \$190

Brioche bread, smoked ham, bacon, eggs and fresh avocado with fries..

**Huevos Rancheros** \$180

Fried tortilla, eggs, smoked ham with ranch sauce served with beans and chilaquiles.

**Chilaquiles Kumiai** \$180

Red, green or jalapeño sauce with sour cream, Cotija cheese, onion, cilantro, fresh avocado and eggs.

**Sonora Breakfast** \$225

Dried shredded beef with pico de gallo, eggs served with beans and chilaquiles..