

Breakfast at Agua by Larbi

Fresh Juices

Orange, Grapefruit,
Green Juice, Tomato,
Carrot

Coffee

Regular Coffee or Decaffeinated, Espresso, Cappuccino, Latte

Tea

English Breakfast, Earl Grey, Assam, Decaf, Moroccan (loose),
Green Tea, Jasmin, Peppermint, Chamomile, Red Berries,
Vanilla Rooibos

Smoothies

Mango, Ginger,
Berries, Mint,
Watermelon, Basil
Mango, Melon

Bakery Basket

Selection of Freshly Baked Pastries
*Croissants, Chocolate Croissants, Cinnamon Rolls, Daily Danish Selection ,
Daily Muffin Selection, White & Wheat Toast
Selection of homemade Preserves, Jam & Honey*

Continental Breakfast

Selection of Four freshly Baked Pastries, Orange or Grapefruit Juice, Freshly Brewed Coffee or Tea

Sweet & Fluffy

French Toast with Caramelized Banana Chutney
Buttermilk Pancakes with Fresh Strawberries
Belgian Waffle with Seasonal Fruit, Mixed Berries and Orange Butter
Norwegian Smoked Salmon, Philadelphia Cream Cheese, Toasted Bagel
Homemade Churros with Dusted Sugar and Cinnamon
Served with your choice of Maple Syrup, Honey or Agave Syrup

Seasonal Fruit

Assortment of Fresh Fruit, Low Fat Greek Yogurt

Cereal, Oats & Other Grains

Homemade Granola, Cheerios, Corn Flakes, Special K, Rice Krispies, All Bran,
Frosted Flakes and Raisin Bran
Mixed Berries, Homemade Granola and Mexican Vanilla Bean Yogurt
Steel Cut Oatmeal or Cream of Wheat with Berries
Choice of whole Milk, 2%, Skim Milk, Almond, Soy & Lactose Free
Add Mixed Berries

We kindly request abstaining from Cigar and Cigarettes Smoking and the use of Cellular Phones in the Restaurant.

Beaten, Poached, Scrambled or Fried

Two Eggs Any Style

Choice of Two Side Dish:

Applewood Bacon, Turkey Bacon, Black Forest Ham or Sausage

Four Egg Omelette

Choice of Egg Whites, Mushrooms, Green Peppers, Tomato, Onion, Pancetta, Black Olives, Black Forest Ham, Turkey Ham, Cheddar, Swiss, Oaxaca & Parmesan Cheese

Larbi's Specialties

Only Mexican

Chile Relleno, Spanish Chorizo, Scrambled Eggs, Oaxaca Cheese, Sour Cream

Yucatan Style Eggs, Crispy Tortilla, Plantain, Black Forest Ham, Ranchero Sauce

Enchiladas Morelianas, Eggs, Queso Fresco, Onion, Cilantro and Sour Cream

Chicken Chilaquiles, Guajillo Sauce, Sour Cream and Fresh Cheese

Eggs Benedict, Braised Short Ribs, Chipotle Hollandaise

Classic Egg Dishes

Eggs Benedict, Canadian Bacon, Hollandaise Sauce, Sautéed Spinach

Fried Eggs "Sevilla Style", Prosciutto de Parma, Fingerling Potatoes

Toasted Multigrain Sourdough Bread, Oaxaca Cheese, Sweet Peas, Avocado, Poached Eggs, Mint Essence

Gluten Free Crêpe, Organic Eggs, Black Forest Ham, Swiss Cheese, Piquillo Sauce

SIDES

Bacon, Sausage, Black Forest Ham, Turkey Bacon, Canadian Bacon, Serrano Ham or Smoked Salmon

*Our previous dishes are served with your choice of Whole Wheat, Rye, Raisin Bread or White Toast
Prices listed are quoted in Mexican Currency, for your convenience 16% Tax and 15% Service Charge are included.*