

MENÚ

BREAKFAST



QUINOA
OMELETTE

SWEET DETAILS

VANILLA / CHOCOLATE
CONCHA 50

CONCHA WITH
CLOTTED CREAM 60

DAILY BREAD 45

FRENCH TOAST 160

TRADITIONAL WAFFLE 140

Single waffle made with our delicious traditional batter, served with berries.

STUFFED WAFFLE 155

Single waffle stuffed with berries of choice or chocolate, served with berry compote.

VEGAN WAFFLE 160

Single waffle made with oats, almonds, and banana, served with berry compote.

MATCHA PANCAKES 170

3 pancakes made with matcha, served with berries, granola, and berry coulis.

TRADITIONAL
PANCAKES 150

3 pancakes made with our delicious traditional batter, served with butter, honey, or jam.

APPETIZERS

BERRY PARFAIT 155

Seasonal berries and kiwi layered over Greek yogurt, served with caramel ice cream, agave honey, and granola.

COCONUT PARFAIT 155

Seasonal berries and kiwi layered over Greek yogurt, served with matcha ice cream, chocolate chips, coconut, agave honey, and granola.

ME NÚ



AVOTOAST

FRUIT PLATE 120

Seasonal fruit served with granola and Greek yogurt.

RÍO OATMEAL BOWL 150

Oatmeal made with almond milk (or choice of milk), with berries, apple, and banana, topped with chia, sliced almonds, and agave honey.

OATMEAL & ORGANIC
GRANOLA BOWL 140

Oatmeal made with almond milk (or choice of milk), with berries, pear, and papaya, topped with amaranth, sliced almonds, coconut, and agave honey.

STRAWBERRY
CHEESECAKE BOWL 160

Creamy smoothie made from frozen berries, served with berries, and topped with blueberries, granola, and agave honey.

TRADITIONAL
STRAWBERRY BOWL 145

Creamy smoothie made from frozen berries, served with berries, kiwi, and apple, topped with amaranth, coconut, and agave honey.

HEALTHY

GREEN OMELETTE 150

Stuffed with asparagus, spinach, and cactus, with goat cheese, served with salad.

QUINOA OMELETTE 155

Made with egg whites, stuffed with panela cheese, quinoa, and spinach, served with salad and yucca chips.

PESTO OMELETTE 150

Stuffed with roasted eggplant pesto and goat cheese, with sun-dried cherry tomatoes, served with a spinach salad.

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RED OMELETTE 160

Fine omelette made with beet purée, stuffed with sun-dried tomato pesto, grilled zucchini, spinach, and sautéed cherry tomatoes, served with fresh green salad.

CACTUS HUARACHE 190

Grilled cactus and chicken with Roma tomatoes, spinach, red onion, topped with red sauce and feta cheese.

CHILAQUILES HEALTHY 145

Baked corn or dried cactus tortilla chips, covered in one of our signature sauces: green, red chipotle, or charred black salsa.

***PAIR YOUR CHILAQUILES WITH A PROTEIN:**

With egg 155

With chicken 165

EGGS

EGGS YOUR WAY 100

(Ask the waiter for options).

DIVORCED EGGS 135

Covered in red and green sauce, served with refried beans.

MADRID-STYLE EGGS 195

Fried eggs over natural fried potatoes in olive oil, topped with Foie Gras slices, lightly gratinated with Spanish Manchego cheese.

CASSEROLE EGGS 170

Fried eggs over chilaquiles in charred salsa, with chorizo.

NY EGGS 195

Fried eggs over fried potatoes with bacon and brisket, topped with a delicious three-cheese sauce.



CHILAQUILES



RED OMELETTE

INSURGENT EGGS 190

Fried eggs over tomato bread toast, served with Serrano ham, arugula, and semi-cured sheep cheese.

POACHED EGGS 145

Oil-free poached eggs over artisanal bread, covered with a smooth layer of ricotta cheese and olive oil with cherry tomatoes.

BROKEN ELOIS EGGS 180

Fried eggs over fried potatoes with arrabiata sauce, served with cured beef and gratinated with Parmesan cheese.

NORTHERN OMELETTE 170

Relleno de machaca a la mexicana, acompañado de frijoles refritos.

***EXTRAS**

Dried Meat 30

Asparagus 15

Chorizo 15

Ham 15

Avocado 15

MEXICAN CRAVINGS

CURED BEEF

Thin 150

Thick 180

HOUSE GUACAMOLE 125

With cranberries and spicy crushed peanuts, served with yucca chips.

CHICKEN CONSOMMÉ 130

Chicken broth with carrots and zucchini, served with cilantro, onion, serrano chili, and chili powder.

CLASSIC MOLLETES 100

2 pieces of delicious molletes made with refried beans and gratinated cheese.



GRATIN MOLLETES WITH THREE CHEESES 135

2 pieces of delicious molletes made with refried beans, Manchego cheese, mozzarella, and Parmesan, served with pico de gallo salsa.

TECOLOTES WITH DRIED MEAT 180

2 pieces of delicious molletes topped with refried beans, green chilaquiles, prepared dried meat, and gratinated Manchego cheese.

CLASSIC TECOLOTES 140

2 pieces of delicious molletes topped with refried beans, green chilaquiles, and gratinated Manchego cheese.

ENFRIJOLADAS 135

Tortillas stuffed with chicken, covered in black bean sauce, with a spicy touch of black chili and chipotle, topped with fresh cheese and cream.

GREEN OR RED ENCHILADAS 145

Stuffed with Mexican-style chicken, covered in your choice of sauce, garnished with cream and cheese.

RÍO CHILAQUILES 125

Chilaquiles with green, red, charred, or black chili salsa, served with refried beans, topped with cream and fresh cheese.

***PAIR YOUR CHILAQUILES WITH A PROTEIN:**

With egg 135

With chicken 145



DESSERTS

BROWNIE 130

CORNBREAD 130

BANANA BREAD 140

CARAMEL CHEESECAKE 130

CRÈME BRÛLÉE 150

PANINIS / SANDWICHES

GRILLED SALMON PANINI 200

Rustic bread with eggplant pesto, roasted red peppers, whole grain mustard, grilled fresh salmon, and Spanish Manchego cheese, served with a light green salad.

GRILLED CHICKEN PANINI 190

Grilled chicken breast with roasted garlic aioli, Roma tomato, spinach, and lettuce, served with goat cheese, Manchego cheese, and a light green salad.

VEGETARIAN PANINI 160

Mushrooms, bell pepper, zucchini, avocado, and tomato with eggplant pesto, served with a light green salad.

CHICKEN SANDWICH 140

VEGETARIAN SANDWICH 130

AVOCADO TOAST 160

KIDS MENU

HAM & EGGS 60

QUESADILLAS WITH BEANS 60

MINI MOLLETES 65

CHICKEN ENFRIJOLADAS 80

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ENJOY YOUR MEAL!

