

Wellness

- **Organic Breakfast**

\$215.00

Organic eggs and vegetables from our ranch San Guillermo, with a side of beans from the pot and chiva cheese from our goat Petra, seasoned with sea salt from Carmen Island, prepared in avocado, olive or coconut oil according to your preference. Options to choose: Scrambled eggs, sunny side up eggs, omelette, soft boild or hard boild.

- **Vegetarian burrito wrapped on hand flour tortilla made over firewood stove.**

\$175.00

- **Vegan burrito wrapped on cabbage leaves.**

\$165.00

- **Toasted bread with spinach and pieces of fresh panela cheese or fresh cheese from our goat Petra.**

\$110.00

- **Toasted bread with banana slices, peanut butter, honey and oatmeal flakes**

\$145.00

- **Toasted bread two sunny side up organic eggs on top with avocado.**

\$175.00

Old Loreto's Kitchen Breakfast

- **Rancho viejo**

\$270.00

Beef machaca 40g with potatoes, fresh cheese from our goat Petra , beans, olives, hand made flour or corn tortillas and talega coffee or lemon grass tea.

- **Pescado Pescador**

\$335.00

Fresh fish filet 200g breaded in corn flour and cooked in lard, with a side of beans, olives and hand made flour or corn tortillas.

- **Beans from the pot**

\$145.00

Beans from the pot seasoned with sea salt from Carmen island, accompanied with fresh cheese from our goat Petra, regional olives, flour tortillas made by hand over firewood.

- **2 Fried eggs soft beans and cheese from our goat Petra**

\$155.00

Fried eggs cooked in lard, soft beans and cheese from our goat Petra

- **Chorizo with potatoes**

\$145.00

Chorizo 100gr from Casa de Ana, made following the recipe of Sra. Juanita Lucero de Verdugo with potatoes and sliced onion, soft beans, olives and fresh cheese from our goat Petra

- **Talega Coffee 16oz**

\$90.00

This traditional coffee is prepared at your table. In every local ranch in Baja California South coffee is prepared by this method and almost all the families from Loreto drink "talega coffee" at home. It is a strong coffee because it is a dark toasted "caracolillo" grain.

The recipe that the Hotel Oasis is proud to present.



**Mug &
Coffee**

\$295.00

Oasis Breakfast

You can order your breakfast with organic eggs from our Rancho San Guillermo for \$35.00 pesos more.

- **Omelet Loretano** \$305.00
Clam omelt with ranchera sauce
- **Chilaquiles Carranza** \$175.00
Tortilla chips cover with beans sauce, cheese, sour cream, onions and your choice of 2 eggs or chicken.
- **Huevos Tarascos** \$215.00
Two over easy eggs over a corn tortilla stuffed with beans, cheese and 100g of chicken breast. Cover in cilantro sauce.
- **Puntas al chipotle** \$305.00
Flank steak 150g with chipotle pepper sauce served with beans and cheese.
- **Eggs as you like** \$155.00
With ham, sausages, bacon, chorizo, nopal (cactus), jonesville sausages, "albañil" (spicy), mexican or rancheros.

- **Omelet** \$165.00
*With tomato, mushroom, onion, spinach, cheese: cheddar, goat or mozzarella, peppers, or veggies (2 eggs, 3 ingredients)
Sauce options: Poblana, ranchera or cilantro.*
- **Machaca with eggs** \$175.00
With refried beans and cheese from our goat Petra.
- **Oatmeal bowl 12oz.** \$138.00
- **Fresh season fruit plate 450g** \$140.00

Extras :

- *Shrimp 100g* \$95.00
- *Chicken 100g* \$47.00
- *Arrachera 100g* \$90.00
- *Chiva cheese 100g* \$47.00
- *Panela cheese 100g* \$47.00
- *Hand made flour tortillas over firewood* \$46.00

Beverages

- **Lemon grass Tea, mint tea or basil tea from our garden** \$45.00
- **American coffee (2 refills)** \$65.00
- **Hot or cold milk chocolate** \$70.00
- **Lemonade with natural or sparkling water** \$55.00
- **Orange with natural or sparkling water** \$55.00
- **Sodas** \$55.00

- **Make your juice** \$90.00
Creat your own juice with our healthy options (carrot, orange, beet, watermelon, nopal, mango, watermelon, parsley, spinach, pineapple, apple, etc).
- **Make your Smoothie** \$100.00
Invent your smoothie with raw milk from our goat Petra, whole milk, lactose-free milk, almond or coconut milk with our healthy ingredients (carrot, orange, beet, watermelon, nopal, parsley, kiwi, spinach, pineapple, apple, banana, mix berries, mango, watermelon, papaya oats, walnuts)., honey, grated coconut and/or peanut butter).

