

CASA MÍA
ITALIAN RESTAURANT



Menú de Desayuno
Breakfast Menu

DESAYUNO

BREAKFAST

Huevos y omelettes

Eggs and omelettes

Huevos al gusto / Eggs your way..... \$111 MXN
Revueltos, estrellados, como gustes. Estos deliciosos huevos a tu manera son acompañados de frijoles refritos y papas hash Brown. Agregue los ingredientes que guste con un costo extra.
These delicious eggs, made your way, are accompanied by refried beans and hash browns. Add the ingredients you like at an extra cost.

- **Tocino / Bacon (70 g.) \$55 MXN**
- **Jamón / Ham (80 g.) \$30 MXN**
- **Champiñones / Mushroom (60 g.) \$20 MXN**
- **Chorizo / Mexican Sausage (60 g.) \$35 MXN**
- **Salchicha / Sausage (80 g.) \$25 MXN**
- **Pimientos / Peppers (60 g.) \$20 MXN**

Omelette con Jamón / Ham Omelette (90 g.)..... \$202 MXN
Acompañados de frijoles refritos y papa hash brown.
Acompanied by refried beans and hash browns.

Omelette con tocino /Bacon Omelette (60 g.)..... \$253 MXN
Acompañados de frijoles refritos y papa hash brown.
Acompanied by refried beans and hash browns.

Omelette poblano / Poblano Omelette \$191 MXN
Rico omelette relleno de rajas poblanas y queso mozzarella rayado, con crema agria y cubos de queso panela, acompañado de frijoles refritos y papas hash brown.
This delicious omelette is filled with slices of poblano pepper, grated mozzarella cheese, sour cream, and cubes of panela cheese; accompanied by refried beans and hash browns.

Omelette saludable
Healthy Omelette \$191 MXN
Hecho con claras de huevo, relleno de queso mozzarella, cebolla, champiñón, pimientos y espinaca, acompañado de zanahoria, calabacitas a la plancha y germinado de alfalfa.
Made with egg whites, filled with mozzarella cheese, onion, mushrooms, peppers, and spinach, accompanied by carrots, grilled zucchini, and alfalfa sprouts.

Omelette con machaca
Machaca Omelette \$240 MXN
Relleno de machaca de res guisada con salsita mexicana y queso mozzarella, acompañado de frijol refrito y papa hash brown.
Stuffed with stewed beef machaca with Mexican sauce and mozzarella cheese, accompanied by refried beans and hash browns.

Omelette con Salchicha (90 g.)
Sausage Omelette \$206 MXN
Acompañados de frijoles refritos y papa hash brown.
Acompanied by refried beans and hash browns.

Omelette con Chorizo
Mexican Sausage Omelette (70 g.)..... \$209 MXN
Acompañados de frijoles refritos y papa hash brown.
Acompanied by refried beans and hash browns.

Omelette mexicano
Mexican Omelette \$184 MXN
Rico omelette de la casa, relleno de queso mozzarella, tomate, cebolla, chile serrano, cilantro, aguacate, espolvoreado con queso cotija, acompañado de frijoles refritos y papa hash brown.
Filled with mozzarella cheese, tomato, onion, serrano pepper, cilantro, avocado, and sprinkled with cotija cheese, accompanied by refried beans and hash browns.

Omelette 4 quesos
4 Cheese Omelette \$195 MXN
Rico omelette relleno de cuatro quesos (mozzarella, queso crema, panela y queso cotija), acompañados de frijoles refritos y papa hash brown.
A delicious omelette filled with 4 kinds of cheese (mozzarella, cream cheese, panela, and cotija cheese), accompanied by refried beans and hash browns.

Huevos motuleños
Motuleño Style Eggs \$192 MXN
Huevos estrellados con chicharos y jamón (30 g.), sobre tostada de maíz frita con frijol negro, salsa de tomate y habanero, espolvoreados con queso cotija, acompañados de plátano macho frito y papa has brown.
Eggs over-easy with peas and ham (30 g.) served on a fried corn toastada with black beans, tomato, and habanero sauce, sprinkled with cotija cheese, accompanied by fried plantain and hash browns.

Huevos divorciados
Divorced Eggs \$205 MXN
Huevos estrellados sobre tortilla de maíz frita, con salsa roja y verde, acompañados de frijoles refritos y papa hash brown.
Eggs over easy on a fried corn tortilla, with red and green sauce, accompanied by refried beans and hash browns.

Huevos con machaca
Eggs with Machaca..... \$188 MXN
Huevos con la tradicional machaca de la región, acompañados de frijoles refritos y papas hash brown.
Eggs with beef machaca, accompanied by refried beans and hash browns.

Huevos rancheros
Ranchero Style Eggs..... \$159 MXN
Huevos estrellados en tortilla frita, sobre un espejo de salsa ranchera, acompañados de frijoles refritos y papa hash brown.
Eggs over easy on a fried corn tortilla, with red and green sauce, accompanied by refried beans and hash browns.

Huevos a la mexicana

Mexican Style Eggs..... **\$136 MXN**
Huevos revueltos con tomate, cilantro, chile serrano y cebolla, acompañados de frijoles refritos y papa hash brown.

Scrambled eggs with tomato, cilantro, serrano peppers, and onion, accompanied by refried beans and hash browns.

Huevos albañil / Abañil Style Eggs **\$143 MXN**

Huevos revueltos, bañados en rica salsa de tomate y chile serrano, acompañados de frijoles refritos y papa hash brown.

Scrambled eggs in tomato and serrano sauce, accompanied by refried beans and hash browns.

Huevos a la flamenca

Flamenca Style Eggs **\$218 MXN**

Ricos huevos estrellados con jamón serrano (50 g.), vegetales del huerto, papa, zanahoria, chícharo y elote, salteados en aceite de olivo y ajo, acompañado con frijol refrito.

Eggs over-easy with prosciutto (50 g.), vegetables from the garden, potatoes, carrots, peas, and corn sautéed in olive oil and garlic, accompanied with refried beans.

Huevos pochados / Poached Eggs **\$164 MXN**

Huevos pochados tiernos, sobre crotones de finas hierbas, salsa casera de tomate, tomatillo, espinaca y aguacate en cubos salteados con aceite de olivo y un toque de queso parmesano.

Poached eggs served on fine herb croutons, with homemade tomato sauce, and tomatoes, spinach, and avocado sauteed in olive oil and a hint of parmesan cheese.

Bread Bowl Casa Mia **\$240 MXN**

Bowl de pan relleno de queso mozzarella fresco, jamón, pimientos y huevo estrellado, espolvoreado con tocino frito (40 g.) y cebollín, sobre espejo de salsa bechamel.

A bread bowl stuffed with fresh mozzarella cheese, ham, peppers, and fried egg, sprinkled with bacon (40 g.), and chives, over a bed of bechamel sauce.

Desayunos Casa Mia
Casa mia Breakfasts

Desayuno Mexicano

Mexican Breakfast **\$261 MXN**

Plato de fruta de temporada o jugo, huevos con chorizo acompañado de frijoles refritos, papas hash Brown, tortillas de maíz o harina, café, té o leche.

Fresh seasonal fruit or juice, eggs with Mexican sausage, refried beans, hash browns, corn or flour tortillas, coffee, tea or milk.

Pan Tostado / Toasted bread (3 pieces) **\$45 MXN**

Desayuno Americano

American Breakfast **\$249 MXN**

Plato de fruta de temporada o jugo, huevos al gusto con jamón, salchicha o tocino (70 g.), pan tostado, café.

Fresh seasonal fruit or juice, eggs your way with ham, sausage, or bacon (70 g.), toast, and coffee.

Desayuno Santa Fe

Santa Fe Breakfast **\$259 MXN**

Chilaquiles rojos o verdes, huevo estrellado, arrachera (100 g), rajas poblanas, frijoles refritos, chiles toreados y papa hash brown.

Red or green chilaquiles, fried egg, flank steak (100 g), poblano slices, refried beans, toreado style chillis, and hash browns.

Chilaquiles **\$193 MXN**

Tortilla frita bañada con salsa de su elección (Roja o Verde), con 2 huevos o pollo (70 g.), acompañados de frijoles refritos, cebolla, cilantro, aguacate, crema y queso.

Fried tortillas bathed in your choice of red or green sauce, served with 2 eggs or chicken (70 g.), and accompanied by refried beans, onions, cilantro, sour cream, and cheese.

Hot Cakes **\$201 MXN**

Orden de 3 hot cakes acompañados con fresas, plátano y tocino frito, espolvoreados con azúcar glass.

Order of three pancakes, accompanied by strawberries, banana, and fried bacon, sprinkled with powder sugar.

Waffle **\$255 MXN**

(1 pieza) Ricos waffles acompañados de fresas, plátano, Nutella y tocino frito (50 g.), espolvoreados con azúcar glass.

(1 piece) Delicious waffles topped by strawberries, banana, and nutella, and sprinkled with powder sugar. Served with bacon (50 g.).

Pan francés / French Toast **\$175 MXN**

(3 piezas) Rico pan bañado con leche, vainilla, mantequilla, azúcar morena, azúcar glass y frutos rojos.

(3 pieces) Delicious bread bathed in milk, vanilla, butter, and brown sugar, sauteed and then sprinkled with powdered sugar and berries.

Plato de frutas / Seasonal Fruit Plate **\$118 MXN**

Fruta de temporada, acompañada con queso cottage, yogurt o granola.

Seasonal fruit, served with cottage cheese, yogurt, or granola.

Avena / Oatmeal **\$134 MXN**

Avena servida con leche o natural, espolvoreada con canela y servida con fresas.

Served with milk or plain, sprinkled with cinnamon, and served with strawberries.

Mollete **\$222 MXN**

(1 pieza) Pan dorado con mantequilla, frijol refrito, gratinados con queso mozzarella, chorizo, jamón o mixtos (70 g.). Servidos con salsa mexicana o tatemada.

(1 piece) Toasted bread with butter, refried beans, with melted Mozzarella cheese, mexican sausage, ham, or mixed. (70 g.). Served with Mexican sauce and tatemada sauce.

Desayunos Fitness

Fitness Breakfasts

Diet \$83 MXN

Pan tostado con queso cottage, manzana y almendra tostada.
Toasted bread with cottage cheese, apples, and toasted almond.

Energy \$189 MXN

Pan multigrano tostado con Nutella, fresas y pistachos.
Toasted multigrain bread with nutella, strawberries, and pistachios.

Gym \$95 MXN

Pan tostado con crema de cacahuete, plátano y granola.
Toasted multigrain bread with peanut butter, banana, and granola.

Taste \$91.50 MXN

Pan tostado con guacamole, tomate fresco, huevo duro y tocino frito.
Toasted multigrain bread with guacamole, fresh tomato, hard-boiled egg, and fried bacon.

Fresh \$182 MXN

Pan tostado con queso mozzarella fresco, aguacate y 2 huevos estrellados.
Toasted multigrain bread with fresh mozzarella cheese, avocado, and a two fried eggs.

Ingredientes extras / Extra ingredients (100 g.)

Pollo / Chicken \$51 MXN

Arrachera / Flank Steak \$79 MXN

Camarones / Shrimp \$107 MXN

Pescado / Fish..... \$119 MXN

Chorizo / Mexican Sausage \$40 MXN

Jamón / Ham \$37 MXN

Salchicha / Sausage \$26 MXN

Tocino / Bacon..... \$87 MXN

Champiñón / Mushroom..... \$21 MXN

Pimientos / Peppers..... \$27 MXN

Queso Mozarela / Mozzarella Cheese ... \$50 MXN

Queso Parmesano

Parmesan Cheese \$45 MXN

Chilaquiles \$74 MXN

Aguacate / Avocado \$49 MXN

Aceitunas negras / Black Olives \$18 MXN

Huevo / Egg \$15 MXN

Frijol / Refried Beans \$27 MXN

Papas Hash Brown \$15 MXN

Bagels

Bagel campestre / Country Bagel\$163 MXN

Pan bagel a su elección, queso provolone, champiñón y huevo al gusto.

Bagel of your choice with provolone cheese, mushroom, and an egg your way.

Bagel inglés / English Bagel\$215 MXN

Pan bagel a su elección, queso crema, jamón serrano
(60 g.)

y manzana verde fileteada.

Bagel of your choice, with cream cheese, serrano ham (60 g.), and sliced green apple.

Bagel de pollo / Chicken Bagel.....\$149 MXN

Pan bagel a su elección, queso crema, pechuga de pollo (70 g.), cebolla asada y tomate.

Bagel of your choice, cream cheese, chicken breast (70 g.), grilled onion, and tomato.

Bagel vegetariano / Vegetarian Bagel..\$165 MXN

Pan bagel a su elección, queso crema, mix ensalada verde, tomate, cebolla y aceite de oliva.

Bagel of your choice, with cream cheese, green salad mix, tomato, onion, and olive oil.

Bagel cowboy / Cowboy Bagel.....\$166 MXN

Pan bagel a su elección, queso crema, tocino (50 g.), cebolla asada y champiñones.

Bagel of your choice, with cream cheese, bacon (50 g.), grilled onions, and mushrooms.

Bagel clásico / Classic Bagel\$133 MXN

Pan bagel a su elección, queso crema
y jamón de pavo (60 g.).

Bagel of your choice, with cream cheese and turkey ham (60 g.).

Bagel de quesos / Cheese Bagel\$144 MXN

Pan bagel a su elección, queso provolone, queso crema y pesto.

Bagel of your choice, with provolone cheese, cream cheese, and pesto.