



BREAKFAST



PRICES DO NOT INCLUDE A 10% SERVICE CHARGE.

San Martín

COFFEE

DISCOVER THE MAGIC BEHIND OUR COFFEE

At *San Martín* we source from the finest coffee farms to carefully select the best beans used across all our coffee varieties.

We have our own coffee roastery where we conduct tastings and trials to perfect the flavor profile of every single bean variety. Our coffee beans are individually roasted by experts to craft an unmatched flavor and aroma.

This process yields a selection of top-quality coffees, available to enjoy in our restaurants or to take home.



OUR FULL BREAKFAST

INCLUDES:

BREAD BASKET

Freshly baked bread from our bakery, in a basket of traditional bread.



JUICE

Orange, papaya or both.
Tangerine juice for an additional charge.



COFFEE WITH REFILL

Freshly brewed with our own *San Martin* blend, a mixture of the best toasted coffee beans combined by our experts.



UPGRADE YOUR DRINK TO

- Cappuccino 12 oz + 1.25
- Wild berries infusion tea + 1.95
- Fruit smoothies, smoothies, mimosas + 2.50

NO REFILL.



Vegan product.

NEW Skillet eggs

APORREADOS

Three scrambled eggs served in a cast-iron skillet with skirt steak, avocado, seeded jalapeño pepper, onion, and tomato, cooked in chipotle ranchera sauce and topped with a touch of sour cream and cotija cheese.

10.25

Provides approximately 33g of protein.



EGG WHITES WITH MUSHROOMS & SPINACH

Five scrambled egg whites are served in a cast-iron skillet with sautéed onion, tomato, spinach, mushrooms, and bell pepper in extra virgin olive oil, plus grilled panela cheese. Topped with avocado slices.

10.25

Provides approximately 29g of protein.



RANCHEROS

Two poached eggs served in a cast-iron skillet with smoked chorizo, fried tortilla, and avocado over whole beans. Broiled with artisanal cheese and topped with ranchera sauce, sour cream, and a touch of cilantro.

9.75

Provides approximately 19g of protein.

EGGS BENEDICT

NEW ITALIAN BENEDICTS WITH PROSCIUTTO & ARUGULA

Poached eggs, prosciutto and arugula with a hint of olive oil,
covered with Hollandaise sauce.

10



FOR YOUR EGGS BENEDICT

CHOOSE YOUR BREAD:

English muffin · Croissant

SIDE ORDER OF YOUR CHOICE:

- Individual fruit cocktail · Small Monastery oatmeal
- 2 Spanish hashbrowns with cheese
- Small Oatmeal with almonds and fruit
- Beans and plantains · Individual Greek yogurt
- Açai cup + 1.95



NEW

FRENCH BENEDICTS WITH CANADIAN STYLE BACON **10**

Poached eggs and Canadian style bacon, covered with Hollandaise sauce.



BACON AND ROASTED TOMATO EGGS BENEDICT **10**

Two poached eggs with crispy bacon strips and roasted tomato slices served on an oven-fresh English muffin in a creamy white sauce.

SPECIALTY BREAKFAST

CUSCATLECO SCRAMBLED BREAKFAST

Scrambled eggs with sautéed onion and tortilla chips. Served with two corn tortillas with artisan melted cheese, refried beans, plantains and ranchera sauce.

9.75



CUSCATLECO SUNNY SIDE UP BREAKFAST

Sunny side up eggs served with two corn tortillas with artisan melted cheese. Served with refried beans, plantains and chipotle ranchera sauce.

9.75

EGGS FLORENTINE

Two fried eggs hidden inside our Campesino roll, and topped in a hearty Florentine cream sauce with fresh spinach and mushrooms.

8.75



Take home our Florentine sauce,
available at the Market.



SALVADOREÑO

Sunny side up eggs served with your choice of two pupusas stuffed with cheese, chicharrón or loroco and cheese. accompanied with refried beans, plantains and curtido (cabbage slaw).

9.95



Find our variety of frozen pupusas at the Market, complete with sauce and curtido, ready to heat and serve.



CHILAQUILES

MEXICAN

Fried or scrambled eggs , sautéed crispy tortilla chips, melted mozzarella, sour cream, red onion and cilantro.

Served with your choice of salsa verde, ranchera sauce or divorciados (mix of both).



WITH CHICKEN
9.75

WITH ARRACHERA
10.25

Find the red and green sauces from our chilaquiles at the Market to take home.





**AVOCADO &
PANELA CHEESE**

Prepared with chipotle
ranchera sauce.

WITH CHICKEN

10.25

WITH ARRACHERA

10.95

NEW

WITH COCHINITA PIBIL

Prepared with Cochinita Pibil.

**Served with your choice of sauce:
ranchera, salsa verde or
divorciados (both).**

10.50

NEW
BIRRIA CHILAQUILES

Beef birria with fried or scrambled eggs,
smothered in birria sauce, sautéed tortilla chips,
mozzarella cheese, sour cream, red onion,
and cilantro

10.95



BELGIAN OMELETTES

Our Belgian-style omelettes are made to order with three eggs and mixed sautéed ingredients to bring out the best flavors. Served with savory black beans.



BACON, CHEESE & JALAPEÑO 🌶️

Crispy bacon, Swiss cheese, house-roasted jalapeño, sautéed onion and tomato.

9.50

EGG-WHITE OMELETTE WITH PANELA CHEESE & VEGETABLES

Four eggs white scrambled with grilled panela cheese, mushrooms, fresh spinach, sautéed onions and tomato.

9.50



Fresh eggs available to take home at the Market.

FLORENTINE

Delicately cooked over low heat with our famous Florentine cream sauce with mushrooms and fresh spinach.

9.50



CAVERNÍCOLA

Omelette with ham, breakfast sausage, bacon, and melted cheese.

9.50

HAM & SWISS

Country ham, Swiss cheese, tomato and sautéed onion.

9.50



ANTIGÜEÑO BREAKFAST **9.25**

Scrambled eggs with tomato and onion. Served with 2 pork longanizas, refried beans, fresh cheese, plantains and ranchera sauce.



Our ranchera sauce is available at the Market to enjoy at home.



DESAYUNO TÍPICO **9.25**

Fried eggs on two folds of corn tortillas stuffed with cheese and ranchera sauce. Served with beans and plantains.



CHIPOTLE BREAKFAST ENCHILADAS **9.95**

Three corn tortillas filled with scrambled eggs, tomato, and onion, bathed in an exquisite Chipotle chili sauce and topped with melted mozzarella cheese. Served with a touch of cream, chorizo, and avocado.

Accompanied by beans and plantains.



MOTULEÑO **9.25**

Sunny side up eggs served on a corn tortilla with refried beans, all smothered in a ranchera chipotle sauce. Topped with chorizo, ham, peas, and bacon.

Finished with a touch of cream, cheese, red onion, and cilantro.



THE HOUSE BREAKFAST **8.15**

Two eggs cooked sunny side up and topped with ranchera sauce. Served with refried beans, fresh cheese and fried plantains. A time honored classic!



HUEVOS DIVORCIADOS **8.15**

The best of both worlds! Two eggs cooked sunny-side up, ranchera sauce on one half and tomatillo based salsa verde on the other. Served with refried beans, fresh cheese and plantains.



PERICOS 8.15

Scrambled eggs with tomato, diced onion and green peppers, served with refried beans, panela cheese and plantains.



Two eggs cooked
to order + 1.95

NEW

GRILLED PANELA CHEESE BREAKFAST 9.50

Thick-cut grilled panela cheese served with avocado, roasted tomato, sautéed mushrooms, whole beans, and two slices of toasted seeded grain sourdough bread.

MIGUELEÑO BREAKFAST

Two sunny-side-up eggs with our exquisite special house sauce, layered cheese, longaniza (Salvadoran sausage), plantains, and beans.

8.95



UPGRADE THE COFFEE IN YOUR FULL BREAKFAST
to a 12 oz Cappuccino + 1.25



TÍPICO WITH LOROCO

Scrambled eggs with loroco flower buds, served with cuajada (fresh farmer's cheese), sweet plantains, refried beans, and ranchera sauce.

9.50



TOAST

All of our toasts are prepared with a slice of toasted sourdough bread and include a side of your choice.

AVOCADO

Avocado, any-style eggs, fresh cheese and cherry tomatoes sautéed in olive oil.

7



PROSCIUTTO

Spinach, scrambled eggs with Swiss cheese, sautéed cherry tomatoes and Italian prosciutto. Topped with a creamy white sauce.

7.25

ADD

Energetic juice + 2.50

Coffee with refill + 2.75

SIDE ORDER OF YOUR CHOICE

- Individual fruit cocktail
- Small Monastery oatmeal
- 2 Spanish hashbrowns with cheese
- Small Oatmeal with almonds and fruit
- Beans and plantains
- Individual Greek yogurt
- Açaí cup + 1.95

Take home our sourdough rye bread made with starter.



MUSHROOM & AVOCADO

Avocado, sautéed mushrooms with extra virgin olive oil and hard boiled egg.

7



NEW EGGS & BEANS

Refried beans, smoked chorizo, scrambled eggs with sautéed onions, and melted cheese. Garnished with a touch of cream and fresh cilantro. Served with ranchera sauce, green sauce, or spicy ranchera sauce and a side.

6

ADD

Energetic juice + 2.50
Coffee with refill + 2.75

SIDE ORDER OF YOUR CHOICE

- Individual fruit cocktail
- Small Monastery oatmeal
- 2 Spanish hashbrowns with cheese
- Small Oatmeal with almonds and fruit
- Beans and plantains
- Individual Greek yogurt
- Açaí cup + 1.95

PANCAKES

NUTELLA® & BANANA PANCAKES

6.75

PANCAKES

Three classic buttermilk pancakes served
with natural honey or maple syrup.

5.50

BANANA PANCAKES

Three fluffy buttermilk pancakes with chunky
banana slices. Served with whipped cream,
natural honey or maple syrup.

5.95

STRAWBERRY PANCAKES

Three pancakes drizzled with strawberry sauce and
topped with fresh strawberry pieces. Served with
whipped cream.

5.95



ADD

Energetic juice + 2.50

Coffee with refill + 2.75

SANDWICHES

DESAYUNO UNIVERSITARIO

Open-faced sandwich made on a freshly baked baguette, topped with refried beans and melted mozzarella. Served with your choice of pico de gallo or ranchera sauce.

5.50



MEXICAN MOLLETES

Open-faced sandwich made on a freshly baked baguette, topped with shredded chicken, refried beans, melted cheese, tomatillo based salsa verde, avocado and crispy tortilla strips. Served with a side of pico de gallo.

5.95

Find our tortilla strips at the Market to take home.





CHIPOTLE BREAKFAST SANDWICH **5.50**

Omelette with crispy bacon, melted mozzarella and avocado slices served on a freshly baked ciabatta with chipotle ranchera sauce.

BREAKFAST CHAPATA **5.50**

Omelette with country ham, crispy bacon and melted cheese served on a freshly baked ciabatta with ranchera sauce.



FRESHLY BAKED CROISSANT WITH OMELETTE

SIMPLE OMELETTE **4.75** 

CHEESE **5.50** 

HAM & CHEESE **5.50** 

MUSHROOM & CHEESE **5.50** 

EGG WITHES AND VEGETABLE **5.50** 

TRES DE TRES

BREAKFAST SANDWICH

8.95

CHOOSE YOUR SANDWICH:

- Desayuno universitario
 - Mexican molletes
- Chipotle breakfast sandwich
 - Breakfast chapata
- Freshly baked croissant with:
 - Mushroom & cheese omelette
 - Egg whites and vegetable omelette
 - Ham & cheese omelette

CHOOSE YOUR SIDE ORDER:

- Individual fruit cocktail
- Small Monasterio oatmeal
- 2 spanish hashbrowns with cheese
- Small oatmeal almonds and fruit
 - Beans and plantains
- Individual Greek yogurt
 - Açai cup + 1.95

CHOOSE YOUR DRINK:

- Small orange juice
- Coffee with refill
- Cappuccino/Medium latte + 1.25
- Energetic juice + 2.50



ENERGY BOOSTING BREAKFAST



GREEK YOGURT BREAKFAST

Creamy Greek yogurt and homemade granola drizzled with honey. Topped with fresh from the farm blueberries, strawberries, banana and chia seeds.

7.25

Take home our artisanal granola, available at the Market.



ENJOY IT ALL DAY LONG!

AÇAÍ BOWL

Açaí base topped with strawberries, banana, chia seeds, *San Martin* granola, and your choice of 2 toppings:

- Chocolate chips
- Toasted almonds
 - Nutella®
- Peanut butter
- Shredded coconut

7.25



WHAT IS AÇAÍ?

Açaí is an Amazonian fruit harvested from the huasaí palm. It is rich in antioxidants and digestive properties highly beneficial for your health.

SEASONAL FRESH FRUIT

The variety of fruits may change
according to the season.



MEDIUM
4.25



LARGE
4.75



MONASTERIO OATMEAL

Our signature oatmeal with raisins and a cinnamon bark. Served with sauco preserves.

SMALL **1.95** LARGE **3.25**



NEW OATMEAL WITH ALMONDS AND FRUITS

Our famous oatmeal is prepared with almond milk, banana, strawberries, blueberries, chia and sliced almonds.

SMALL **2.75** LARGE **4.50**



SIDES



Bacon strips
2.10



Cream
1.15



Red beans
2.50



Slices of ham
2.10



Longanizas
2.10



Bread basket
1.15



Ranchera
sauce
0.75



Boiled or
fried plantains
2.10



2 oz. milk
0.50



Red berry jam
1.15



Tortitas de papa
(Spanish hashbrown)
2.10



Nutella®
1 oz.
1.15



Greek yogurt
cup
3



Fruit cup
1.95



Pupusa
2.10



Eggs
4.15

