



MEYRA MENU

BREAKFASTS AND LUNCHES



FRUIT

Fruit & Yogurt Plate \$180
A fresh and nutritious breakfast. Greek yogurt with strawberries, kiwi, and bananas, accompanied by homemade granola with nuts and a touch of honey.

EGGS

Fried Eggs \$180
3 eggs fried in ghee. Served with homemade beans and mixed greens salad or hash browns.

Huevos rancheros \$205
Classic fried eggs on corn tortillas with premium cooked ham, sautéed in olive oil, topped with homemade tomatoe chopped salsa and served with beans.

Mexican-style eggs \$185
Soft scrambled eggs with a mixture of tomato, onion and bell pepper, accompanied by house beans and lettuce salad or hash browns.

Scrambled Eggs with Bacon \$195
Delicious scrambled eggs with crispy pieces of crispy bacon. Includes beans and a fresh lettuce salad or hash browns.

Scrambled Eggs with Chorizo \$195
Scrambled eggs with well-seasoned regional beef chorizo. Served with homemade beans and a light salad or hash browns.

OMELETS

Spinach & Fresh Cheese Omelet \$215
A fluffy omelet filled with sautéed fresh spinach, bell pepper, tomato, red onion, and soft Italian cheese. A light and nutritious option, served with beans and salad or hash browns.

Omelette with Cheese and Bacon \$215
A classic fluffy omelet filled with a blend of cheeses and crispy bacon. Cooked in ghee. Served with beans and a mixed salad or hash browns.

Omelette with Cheese and Chorizo \$215
Omelette filled with regional chorizo, topped with our cheese blend and cooked in ghee. Served with beans and a mixed green salad or hash browns.

TOASTS AND MORE

Simple Toast \$145
Toasted sourdough bread with butter and delicious homemade spiced red berry jam. Optional peanut butter.

Peanut Butter & Banana Toast \$180
Sourdough bread, with keto peanut butter and a layer of sliced bananas with a touch of dark chocolate sauce and natural strawberry.

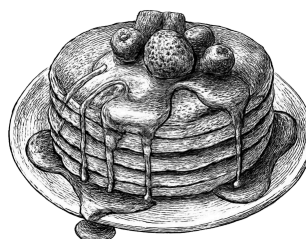
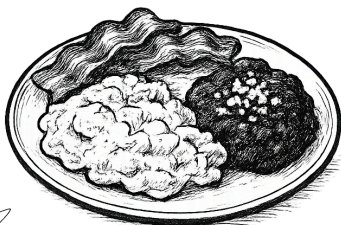
Salmon Bagel \$225
Artisan bagel with salmon, soft cream cheese, capers, sunflower sprouts, and thin slices of red onion. A classic and elegant combination with a fresh and balanced flavor.

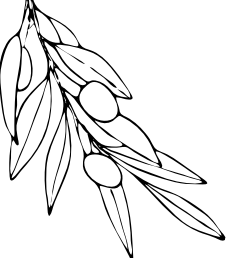
Avocado Toast \$235
Toasted sourdough bread, topped with fresh mashed avocado, crowned with egg, bacon, cherry tomato and organic sunflower sprouts.

Meyra French Toast \$235
Our signature crispy homemade version of Meyra: Brioche bread in a mixture of egg, milk, and a touch of cinnamon. Served with bacon, fresh fruit, and organic maple syrup.

HOT CAKES

Pancakes, regular option \$215 or with oat flour
Three pieces of whole wheat or oat flour bread, with butter and organic maple syrup. Served with two strips of bacon and fresh seasonal fruit.





MEYRA MENU

BREAKFASTS AND LUNCHES



At MEYRA, all our dishes are made with pure ingredients, without artificial colors, flavorings, harmful refined oils, refined sugars, and/or chemical preservatives.

BETWEEN SLICES OF BREAD

Turkey Croissant \$195
Buttery croissant filled with thin natural turkey breast, cheddar cheese, fresh spinach, accompanied by potato salad.

Bacon Grilled Cheese \$205
A favorite with sourdough bread, a delicious blend of melted cheeses, diced bacon, and a sweet caramelized onion jam, green salad and potato salad.

Italian Focaccia \$235
Generous portion filled with salami, Serrano ham, fresh mozzarella, pomodoro sauce, spinach and pesto dressing, on artisan sourdough bread.

CHILAQUILES

Chilaquiles with Egg \$245
Crispy tortilla chips bathed in our homemade green or red salsa of your choice, topped with an egg cooked to your liking, cotija cheese and a mix of melted cheeses and accompanied by beans.

Chilaquiles with Steak \$265
Green or red with quality regional meat, on crispy tortilla chips with green or red salsa, accompanied by black beans and cotija cheese and a mix of gratinéed cheeses.

Chilaquiles with Chicken \$265

Our green or red salsa with chunks of organic and juicy chicken breast, cotija cheese, and a melted cheese blend, on top of our tortilla chips and alongside tasty house beans.

SALAD

Semi-Sweet Chicken \$195 Salad

Mixed greens combined with balsamic dressing. With apple, cranberries, walnuts, cheese, and a seasoned chicken topping. A fresh and sweet combination.

BRUNCH AND MORE

Quesadillas \$185
Three flour tortillas filled with a generous blend of melted cheeses. Served with beans, guacamole, and pico de gallo.

Chicken enchiladas \$225
Three pieces stuffed with chicken, covered in your choice of sauce (green or red), with a side of salad and beans.

Beef or chicken fajitas \$265
Sautéed strips of beef or chicken, cooked to perfection with bell peppers and onions, seasoned with traditional spices. Served with warm tortillas, guacamole, and beans.

SPECIAL

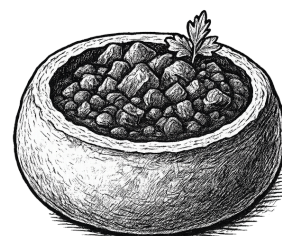
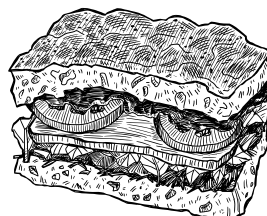
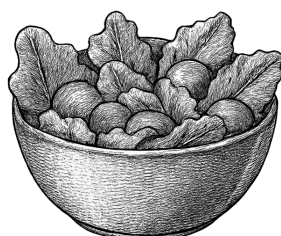
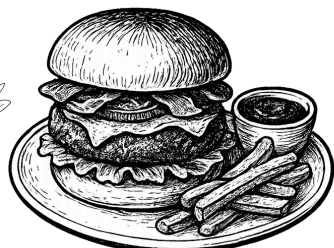
Goulash Beef \$275
A comforting classic stew with a traditional, spiced flavor. A robust beef stew with paprika, served in a sourdough bread bowl.

Angus Ribeye Burger \$285
Juicy ground ribeye burger with cheddar cheese, bacon, lettuce, tomato, red onion, and pickle on a brioche bun. Served with sweet potato chips and caramelized onions.

Extras:

- Egg \$25
- Bacon \$30
- Avocado \$30
- Cheese \$30
- Chorizo \$30
- Chicken or beef \$40

Extras are not sold separately and must be ordered as an add-on to a dish.



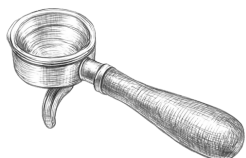
MEYRA

Beverages and refreshments



Coffee beverages

Espresso	\$45	Strong coffee infused with vanilla	
Cortado	\$55	or caramel notes (Iced or Hot).....	\$75
American.....	\$55	Cappuccino.....	\$85
Decaffeinated.....	\$65	Moka	\$85
American refill	\$70	Dirty Chai Latte	\$85
Cold Brew	\$75	Latte	\$85
Slow-steeped cold coffee			
Decaffeinated espresso.....	\$75		
Coffee Lemonade	\$85		



Cold Beverages

Mineral water	\$40
Topo chico, La Croix flavored	
Lemonade	\$80
Orange juice.....	\$85
Strawberry Mint Refresher.....	\$85
Sweet natural mashed fruit with mint and sparkling water	
Mixed Berry Refresher	\$85
Sweet natural mashed fruit with mint and sparkling water	
Chocolate banana shake.....	\$95
Green Juice	\$105
Frappe (Flavor of your selection)	\$125
Coffee, Mocha, Matcha, Chai, or Taro	
Smoothie (Milk or water based)	\$125
Mango, strawberry, or red fruits	

Alternative Beverages

Golden Milk (Turmeric Latte)	\$85
Matcha latte.....	\$85
Vanilla Matcha.....	\$85
Chai Latte.....	\$85
Chocolate (Pure cocoa).....	\$85
Taro latte	\$85

Tea

Relaxing, Black tea, Green Tea, Chamomile, or Masala chai

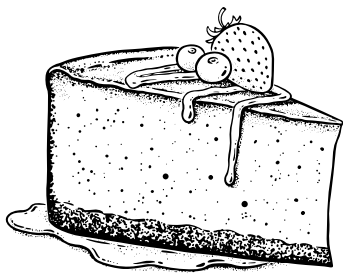
Herbal infusion

Mixed Berries, Guava Punch, Apple Spice, or Floral Petals

Extras:

Plant-based milk +\$15





MEYRA

Dessert Selection



Gluten free Desserts

- Chocolate chip cookies \$60
Gluten-free chocolate chip cookies made with rich brown sugar and real butter. Soft, golden, and perfectly balanced.
- Sweet potato brownies \$95
Healthy sweet potato dessert made with real dark chocolate, sweetened with piloncillo, and topped with cacao paste and almonds.
- Sweet Corn cake \$95
Sweet corn bread with a hint of cream cheese, sweetened with honey.



- Cheesecake \$145
Flourless toasted almond crust, cream cheese sweetened with honey and topped with a delicious homemade spiced mixed berry jam.
- German Chocolate Cake \$125
Cake with a firm texture made with almond flour and real cocoa, filled and topped with a delicious blend of coconut, walnuts, and brown sugar.



Sweet bread

Made with whole wheat flour, soft and fluffy, perfect to enjoy with coffee or as a comforting treat any time of the day, topped with smooth cream cheese frosting and fruit.

- Muffins \$80
- Cinnamon Roll \$90

At MEYRA, our desserts are crafted using pure ingredients, free from colorings, refined oils, artificial flavorings, or refined sugars.

