

• SNACKS • PANADERÍA • DESAYUNOS •  
**la O**  
• COMIDAS • BRUNCH •

*Playa del Carmen*





# Coffee

Americano	\$ 65
Latte	\$ 75
Regular capuchino	\$ 80
Moka frapuchino	\$ 90
Café de olla	\$ 65
Regular matcha	\$ 75
Pinky matcha	\$ 100
Sweet strawberry purée blended with matcha frappé, topped with whipped cream.	
Tea	\$ 55
Flavor water	\$ 65



**Extras** \$ 20

Milk: almond, soy, coconut, lactose-free, regular, extra coffee

# Juices

**500 ml** **1 lt**

<b>Orange</b>	\$ 70	\$ 105
<b>Antigripal</b>	\$ 90	\$ 105
Honey, guava, orange, ginger and lemon.		
<b>Doña vane</b>	\$ 85	\$ 110
Cranberries, strawberry, orange and papaya.		
<b>El mañanero</b>	\$ 80	\$ 100
Banana, orange and cinnamon.		
<b>Detox (Green juice)</b>	\$ 85	\$ 110
Spinach, cactus, celery, pineapple with orange or grapefruit base.		
<b>La lola</b>	\$ 85	\$ 110
Grapefruit, strawberry and papaya.		
<b>Tropical</b>	\$ 80	\$ 100
Apple, pineapple and ginger with water base.		
<b>La mal querida</b>	\$ 95	\$ 120
But everybody wants her: passion fruit, pineapple and strawberry.		
<b>Lady fiona</b>	\$ 75	\$ 95
Pineapple, mint and lemon with water base.		
<b>Limonada eléctrica</b>	\$ 85	\$ 105
Lemonade blended with cucumber and mint.		

# Milkshakes

**500 ml** **1 lt**

<b>Banana power</b>	\$ 75	\$ 90
Banana milkshake.		
<b>Chocomilk</b>	\$ 70	\$ 85

# Blueberry Pancakes



# Begin your day

## Fruit plate

Seasonal fruits with granola and greek yogurt. **\$143 mxn**

## Chia pudding

Milk-based oatmeal with organic chia and fruit (banana, strawberry, blueberries). **\$187 mxn**

### ADDITIONALS

Almond milk, soy milk, low-fat lactose-free milk **\$20 mxn**

Greek yogurt **\$15 mxn**

# Pancakes and Waffles

## Natural waffle

Traditional recipe with whipped cream and forest fruits (strawberries, blueberries, banana, and green grape). **\$182 mxn**

## Ahuevo waffles

Traditional recipe, topped with egg and pork bacon. **\$198mxn**

## Pancakes

Stack of three with whipped cream and forest fruits (strawberry, blueberry, and green grape). **\$176 mxn**

## Pancakes blueberry ★

Homemade recipe topped with whipped cream, blueberries, coulis and white chocolate chips. **\$187 mxn**

## Dubai style pancakes ★

Pistachio sauce with white chocolate, red berries, and almond. **\$253 mxn**

## Red fruits pancakes ★

Homemade red berry jam, whipped cream, and a dusting of powdered sugar. **\$209 mxn**



# Begin your day

## With eggs

### Cazuela del amor

Three sunny-side-up eggs in molcajete salsa with pork cracklings, cheese cubes, roasted cactus, and avocado slices, served with traditional pot beans. **\$204 mxn**

### Veracruz ★

Four tortillas stuffed with Mexican-style eggs, covered in black bean sauce with chipotle, chorizo, cream, cheese, avocado and chili slices. **\$210 mxn**

### Motuleño eggs

Sunny-side-up eggs on fried tortillas with beans, red sauce, ham, peas, cheese, fried plantain and cream. **\$209 mxn**

### Rancheros

Two eggs served on lightly fried tortillas griddled in oil, spread with refried beans and topped with grilled smoked ham, all covered in our delicious homemade red sauce and cheese, served with refried beans. **\$176 mxn**

### Molcajeteados

Three sunny-side-up eggs served on turkey bacon, turkey ham, and fried tortilla, with three sauces (red, green, molcajete), avocado slices, accompanied by refried beans. **\$214 mxn**

### Eggs benedict

Poached eggs on brioche bread with hollandaise sauce.

- Smoked ham **\$204 mxn**
- Smoked salmon **\$225 mxn**

### Eggs your way

Three eggs with your choice of protein and side **\$182 mxn**

## Omelettes

### El campesino

Omelet filled with sautéed spinach, asparagus, and broccoli with pesto, green sauce and avocado. **\$182 mxn**

### Norteño

Omelet with traditional mexican machaca, manchego cheese, serrano chili and avocado served with lemon pepper potatoes, beans and red sauce. **\$237 mxn**

### House omelette

Egg white omelet filled with feta cheese and grilled smoked salmon, served with red sauce, steamed vegetables and salmas crackers. **\$220 mxn**

## Molletes

### Manchego trio

Three pieces of house baguette spread with refried beans, layered with manchego cheese slices, and topped with turkey ham, chorizo and mexican salsa. **\$171 mxn**

### Mollequiles

A duo of crispy bread spread with house refried beans, layered with green chilaquiles topped with cream and gratinated manchego cheese, crowned with traditional cochinita and pickled red onions. **\$204 mxn**





# Chilaquiles la O



# The Classics

## Chilaquiles ★

Tortilla chips in red, green or morita pepper sauce, with cream, cheese and onion **\$155 mxn**

### Add protein:

- Two sunny-side up or scrambled eggs **\$170 mxn**
- Skirt steak **\$225 mxn**
- Smoked meat **\$200 mxn**
- Chicken **\$195 mxn**
- Longaniza **\$200 mxn**
- Cochinita **\$205 mxn**
- Pork shank **\$210 mxn**
- Panela cheese **\$165 mxn**

## Chilaquiles “La O”

Homemade fried tortilla chips topped with a duo of green and red sauces, crowned with a trio of proteins: fried egg, smoked pork chops, and longaniza, garnished with cream, cheese and avocado. **\$267 mxn**

## Peanut sauce enchiladas

Four tortilla pieces filled with pork shank, topped with peanut sauce, drizzled with cream, sprinkled with fresh cheese, garnished with onion rings and avocado slices. **\$231 mxn**

## Enchiladas

### Green | Red | Morita | Mole

Four griddled tortilla pieces filled with your choice of protein, smothered in green, red, or poblano sauce, drizzled with cream, topped with onion rings and sprinkled with fresh cheese.

### Add protein:

- Eggs **\$165 mxn**
- Skirt steak **\$235 mxn**
- Smoked meat **\$190 mxn**
- Chicken **\$200 mxn**
- Longaniza **\$190 mxn**
- Cochinita **\$200 mxn**
- Pork shank **\$210 mxn**
- Panela cheese **\$165 mxn**

## Huarache de carnitas

Huarache made with corn masa, spread with beans, topped with house-made pork carnitas, lettuce, grated panela cheese, crema, onion rings, and finished with avocado. **\$231 mxn**



# Toasts, wraps and sandwiches

## Poached egg toast

House-made toasted bread with a layer of guacamole, poached egg cooked to your preference, cherry tomatoes, and served with a house salad. **\$198 mxn**

## Smoked salmon toast

House-made toasted bread spread with labneh, sun-dried tomato, smoked salmon slices, baby arugula, topped with a lemon vinaigrette and house salad. **\$236 mxn**

## House toast

Sourdough bread spread with guacamole, smoked ham slice, scrambled eggs with feta cheese, seed mix, and chili oil. **\$247 mxn**

## Chicken wrap

Grilled chicken strips topped with melted manchego cheese, crisp lettuce, avocado slices, tomato rounds, and a touch of garlic parmesan dressing. **\$215 mxn**

## Salmon wrap

Slices of smoked salmon, fresh feta cheese, crisp lettuce, tomato, avocado slices, and a garlic parmesan dressing with a hint of chipotle tamarind. **\$228 mxn**

## Norteño wrap

Traditional shredded beef a la mexicana with manchego cheese, serrano chili, crisp lettuce, tomato slices and avocado. **\$237 mxn**

All wraps and ciabattas come with lettuce, tomato, avocado, and a side salad.

## Sandwich el pavito

Artisan bread with house dressing, turkey ham, manchego cheese, tomato slices, lettuce and avocado slices, accompanied by house salad. **\$198 mxn**

## Sandwich el arquí

Manchego and swiss cheese sandwich with skirt steak, sealed on the grill with butter and a garlic parmesan dressing, topped with tomato and avocado served with house-style potatoes and a tomato-chipotle sauce. **\$248 mxn**

## El posh

Artisan bread spread with house dressing, juicy chicken breast, crispy bacon strips, tomato slices, fresh lettuce and avocado slices, accompanied by house salad. **\$215 mxn**

# “la O” Combo

Chilaquiles +  
2 Scrambled or fried eggs  
+ juice (8 oz) or fruit  
+ coffee or tea  
**\$310 mxn**

## Burritos

All burritos come served with french fries.



### Breaded chicken burrito

Breaded chicken tenders in mango habanero sauce, caramelized onion, lettuce, manchego cheese, ham, guacamole, and french fries. **\$242 mxn**



### Surf & turf burrito

Grilled skirt steak sautéed with shrimp in butter, bacon, manchego cheese, onions, peppers, guacamole, and french fries. **\$319 mxn**

### Skirt steak burrito

Stuffed with skirt steak, flour tortilla with a base of rice and refried beans, manchego cheese, peppers, onions, grilled marinated steak, guacamole, and french fries. **\$292 mxn**



# Lunch time!



## Guacamole

Traditional guacamole served with mexican salsa and tortilla chips. **\$127 mxn**

With rib eye

**\$226 mxn**

## Caribbean empanada

Fried flour empanada filled with garlic shrimp, served with chipotle dressing. **\$99 mxn**

## Chicken soup

Shredded chicken with vegetables and white rice. **\$182 mxn**

## Chicken Parmigiana

Chicken breast stuffed with manchego cheese, served on italian-style pasta, gratinated with parmesan cheese. **\$292 mxn**

## Fitness chicken

Grilled chicken breast seasoned with salt and pepper, served with a mixed salad, rice, and avocado. **\$226 mxn**

## Salmón para el rey

Grilled salmon cooked to preference, served with an avocado fan, house-style rice, mixed greens, and pesto. **\$350 mxn**

## Classic burger

House-made bread with a marinated beef patty, house-made thousand island dressing, manchego and swiss cheese, caramelized onion reduced in white wine, accompanied by french fries. **\$237 mxn**

## BBQ burger

House-made bread with a marinated beef patty in bbq sauce, american cheese, manchego cheese, bacon, caramelized onion, lettuce, and fresh tomato slices, accompanied by french fries. **\$270 mxn**

## Caesar salad

Grilled chicken breast with parmesan cheese. **\$215 mxn**

## Invierno salad

Spinach and mixed greens with grilled chicken, strawberries, goat cheese, cranberries, and walnuts, dressed with passionfruit vinaigrette. **\$259 mxn**

## Inolvidable salad

Spinach and mixed greens with grilled chicken breast, sautéed pesto vegetables (broccoli and tomato), and cranberries, dressed with tamarind-chipotle sauce. **\$198 mxn**



# Kids Menu



Scrambled eggs with ham \$116

Mini pancakes \$138



New York cheesecake



# The Sweets

Corn cake \$140

New York cheesecake \$180

# Bakery

Vanilla concha \$45

Chocolate concha \$45

Chocolatine / Pain au chocolat \$55

Croissant \$55

Banana bread \$55

Carrot bread \$55

Muffins \$55

Cinnamon roll \$75

Temptation croissant \$85

Almond croissant \$85

Temptation concha \$95



Temptation concha

*I love your kisses but  
I like a mornig bread better*





## Playa del Carmen

La O Playa is the perfect spot for breakfast, a delicious brunch, or lunch, and a great place to enjoy with friends and family. We offer everything from traditional dishes and healthy snacks to unique house creations.

**We also offer catering and coffee break service for your events.**

Enjoy and eat deliciously!



*Eat good, no guilt :)  
The planet's loving it!  
eco-friendly container \$10 mxn*



*All foods are made at  
the moment with love ♡  
Thank you for your patience!*



# la O Playa

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📱 La O Playa del Carmen 📷 @laoplaya

WE LOVE TO HEAR ABOUT YOU! GIVE US A REVIEW

🌐 [Tripadvisor](#) [Google](#)

## DISCOVER OUR OTHER LOCATION!

CANCÚN 📍 Calle Cabo Catoche Manzana 23-Lote 4 | ☎ +52 998 186 9408

📱 La O Cancún 📷 @laocancun