Proudly serving locally sourced organic produce

麹 Koji kafe

Each dish is made at the moment you order it, all fresh, we are not a place for fast food. Please enjoy our relaxed dining experience. Breakfast is served from 8am till 10am in our coffee area.
If you prefer the breakfast to be delivered to your room, please let us know the day before.

Breakfast

Continental breakfast
Normal $13 — Promotion $9

- *Seasonal fruits*
- *Fresh cheese*
- *Homemade sourdough Toast*
- *Homemade jam*
- *Eggs (scrambled, fried or boiled)*

Costarican breakfast
Normal $13 — Promotion $9

Gallo Pinto tower
Fried ripe plantains, fresh cheese, mixed rice and beans, and fried eggs)

Ranchero Avocado Toast
Normal $12 — Promotion $8

(Homemade bread, fried eggs, fresh tomato sauce with chili, gratin cheese and sprouts)

American breakfast
Normal $13 — Promotion $9

- *Bacon*
- *Eggs as you like*
- *Homemade bread Toast*
- *Artisan jam*

Omelete
Normal $13 — Promotion $9

(Organic eggs, onion, cherry tomato, spinach, mixed cheese, smoked ham, African spices, truffle salt, Avocado, Homemade bread with homemade jam)

Yogurt options

	Normal	Promotion
• *Natural Yogurt + amazake + homemade granola*	$8	$6
• *Natural yogurt + amazaque + fruit+granola*	$9	$6.5
• *Fresh Fruit plate*	$7	$5

Drinks

Hot Chocolate

	Normal	Promotion
• *With regular milk*	$3	$2
• *With almond milk or coconut milk*	$4	$2.5

Regular coffee *(black or with milk)* — $4 — $2.75

Cappuccino

	Normal	Promotion
• *With regular milk*	$5	$3.25
• *With almond milk or coconut milk*	$5	$3.75

Bottle of water — $3 — $2

Tea

• *Without milk*	$2.5	$1.50
• *With milk*	$3	$2

Natural fruit extract Juice

Red or Green — $6 — $4.50

- *No water added*
- *No sugar added*

Healthy shots

(Pure extract of fresh natural ginger or fresh ginger with fresh turmeric root)
Normal $4 — Promotion $2.5

All our healthy juices and shots are made with natural and fresh ingredients, without preservatives or added sugar.

WE DO NOT SERVE PREPACKAGED JUICES

Amazake

A traditional Japanese drink made from fermented rice. Dating back to the Kofun period, Amazake is part of the family of traditional Japanese foods made with the koji mold Aspergillus Oryzae, which also includes miso, soy sauce and sake.