



juice and drinks

MIMOSA

With fresh squeezed OJ (240 ml)

\$95

BLOODY MARY

The hangover cure (300 ml)

\$130

CHOCOMEZCAL

Chocolate with mezcal and whipped cream (300 ml)

\$98

SMOOTHIES

Strawberry, banana or papaya. Prepared with milk and yogurt. (300 ml)

\$60

Classic

ORANGE OR GRAPEFRUIT (240 ml) \$50

CARROT (240 ml) \$50

GREEN (240 ml) \$50

Mixed

CORAL

Orange, papaya and strawberry (240 ml)

\$58

VAMPIRO

Orange, carrot and beet (240 ml)

\$58

PULSO

Orange, apple and oatmeal (240ml)

\$60

ANTI-FLU

Orange, Pineapple, ginger & honey (300 ml))

\$60

hot drinks

OATMEAL \$60

CHOCOLATE, COFFEE, MILK OR TEA \$39

CAPPUCCINO OR LATTE \$45

ESPRESSO \$45

our bakery

FRENCH TOAST

with maple crème fraîche

\$65

ASSORTMENT OF PASTRIES (4 pcs) \$45

TRADITIONAL HOT CAKES (3 pcs) \$70

RED FRUITS WAFFLE SANDWICH (2 pcs) \$75

Gluten Free

WHITE (2 SLICES) \$60

PECAN MUFFIN (1 PCS) \$30

SWEET CORN \$35

COOKIES WITH RAISIN (4 PCS) \$60

BROWNIE \$55

3 MILK CAKE \$65

fruit plates

SEASONAL FRUIT PLATE \$65

Bionic with banana, strawberries, papaya, natural-culture yogurt and granola **\$70**

With yogurt and home made granola **\$75**

vegetarian

SANDWICH GRILL

Black rye bread, avocado, alfalfa sprouts, roasted peanuts and tomato. Served with sauerkraut and jalapeños

\$80

CAPRESE CIABATTA

Tomato, panela cheese, basil, balsamic and olive oil

\$95

VEGETARIAN "DEL CAMPO" OMELETE

Two egg whites, sweet corn, zucchini and herbs. Served with salad

\$90

ROASTED PANELA CHEESE

Purslane, avocado and ranchero sauce

\$90

* Ask for our Gluten free bread

sides

Avocado // Bacon // Chorizo // Ham

\$60



specialties

CHILAQUILES

Served with sour cream, cheese, onion and beans

Chicken (100 gm) \$110

Beef (100 gm) \$115

Egg (2 pcs) \$98

APORREADILLO

Eggs with cecina (70gm), refried beans and avocado

\$115

ENMOLADAS

Three corn tortillas stuffed with chicken (90 gm) mole sauce, topped with sour cream, cheese and onion

\$105

ENCHILADAS SUIZAS (3 pcs)

Chicken (90 gm), green sauce, sour cream and manchego cheese

\$110

HUARACHE

With beans, green sauce, purslane, cactus, sour cream and cheese
Beef (100 gm), pork (100 gm) or Chicharron prensado (100 gm)

\$118

BURRITO AL ALBAÑIL

With beef (90gm) beans, peppers, lettuce, manchego cheese and Mexican sauce

\$128

ENFRIJOLADAS

Three corn tortillas stuffed with chicken (90 gm) black bean sauce, topped with sour cream, cheese and onion

\$105

HAM & CHEESE CIABATTA

With tomato, lettuce, caramelized onion and cucumber

\$95

two eggs

BENEDICTINE

Served on homemade biscuit, baked tomato, ham, spinach and traditional sauce

\$98

CUITLACOCHÉ OMELET

Cheese, baby potato and sweet corn sauce

\$99

AU CASSEROLE

Poached and served in the pan with molcajete sauce, epazote and manchego cheese

\$90

SPINACH OMELETE

Goat cheese and roasted vegetables

\$98

EGGS WITH MACHACA

Mexican style with flour tortillas

\$139

EGGS AL ALBANIL

With chorizo and panela cheese

\$90

CLASSIC EGGS

Ham, bacon, chorizo, sausage or Mexicana style

\$90

MEXICAN TORTILLA

Two eggs, tomato, cactus, zucchini blossom and sweet corn with ricotta sauce

\$95

*Any style eggs are available, ask your server

**Our specialties are served with toast, butter & jam