



juice and drinks

MIMOSA

With fresh squeezed OJ (240 ml)

\$89

BLOODY MARY

The hangover cure (300 ml)

\$89

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) **\$48**

CARROT (240 ml) **\$48**

GREEN (240 ml) **\$48**

Mixed

CORAL

Orange, papaya and strawberry (240 ml)

\$56

VAMPIRO

Orange, carrot and beet (240 ml)

\$56

PULSO

Orange, apple and oatmeal (240ml)

\$60

ANTI-FLU

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

\$56

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)
\$35

TRADITIONAL HOT CAKES (3 pcs)
\$65

RED FRUITS WAFFLE SANDWICH
(2 pcs)
\$75

Gluten Free

WHITE (2 SLICES) **\$45**

PECAN MUFFIN (1 PCS) **\$20**

SWEET CORN **\$30**

COOKIES WITH RAISIN (4 PCS) **\$45**

BROWNIE **\$40**

3 MILK CAKE **\$35**

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

\$88

VEGETARIAN "DEL CAMPO" OMELETE

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

\$85

ROASTED PANELA CHEESE

Purslane, avocado and ranchero sauce

\$90

* Ask for our Gluten free bread

sides

Avocado // Bacon // Chorizo // Ham

\$48



specialties

CHILAQUILES

Served with sour cream, cheese, onion and beans

Chicken (100 gm) **\$105**

Beef (100 gm) **\$112**

Egg (2 pcs) **\$95**

APORREADILLO

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

\$110

ENMOLADAS

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

\$99

ENCHILADAS SUIZAS (3 pcs)

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

\$99

HUARACHE

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

\$115-125

BURRITO AL ALBAÑIL

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

\$125

ENFRIJOLADAS

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

\$99

HAM & CHEESE CIABATTA

With tomato, lettuce, caramelized onion and cucumber

\$87

two eggs

BENEDICTINE

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

\$95

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

\$88

SPINACH OMELETE

Goat cheese and roasted vegetables

\$88

EGGS WITH MACHACA

Mexican style with flour tortillas

\$139

EGGS AL ALBANIL

With chorizo and panela cheese

\$85

CLASSIC EGGS

Ham, bacon, chorizo, sausage or Mexicana style

\$85

MEXICAN TORTILLA

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

\$88

*Any style eggs are available, ask your server
*Our specialties are served with toast, butter & jam



jugos y bebidas

MIMOSA

Con Jugo de naranja (240 ml)

\$89

BLOODY MARY

(300 ml)

\$89

CHOCOMEZCAL

Chocolate con Mezcal y crema batida (300 ml)

\$99

SMOOTHIES

Fresa, plátano o papaya. Preparados con leche y yogurt (300 ml)

\$60

Clásicos

NARANJA O TORONJA (240 ml)

\$48

ZANAHORIA (240 ml) \$48

VERDE (240 ml) \$48

Mixtos

CORAL

Naranja, papaya y fresa (300 ml)

\$56

VAMPIRO

Naranja, zanahoria y betabel (300 ml)

\$56

PULSO

Naranja, manzana y avena (300 ml)

\$60

ANTIGRIPAL

Naranja, piña, jengibre y miel (240 ml)

\$56

bebidas calientes

AVENA \$60

CHOCOLATE, CAFÉ, LECHE O TE \$39

CAPPUCCINO O LATE \$45

ESPRESSO \$45

nuestra panadería

PAN FRANCES

con crema fraiche de maple

\$65

CANASTA DE PAN DULCE (4 pz) \$35

HOT CAKES (3 pz) \$65

WAFFLES

con queso crema y frutos rojos (2 pz)

\$75

pan sin gluten

BLANCO (2 REBANADAS) \$45

MUFFIN DE NUEZ (1 PZ) \$20

PAN DE ELOTE \$30

GALLETAS CON PASAS(4 PZ) \$45

BROWNIE \$40

PASTEL 3 LECHE \$35

plato de fruta

PLATO DE FRUTA DE TEMPORADA \$65

Biónico plátano, fresa y papaya con cultivos de yogurt natural y granola \$70

Con yogurt y granola \$75

vegetariano

SANDWICH GRILL

pan de centeno negro, aguacate, germen de alfalfa, cacahuete tostado y tomate, servido con chucrut (col agridulce) y jalapeños

\$80

CHAPATA CAPRESE

Tomate, queso panela, albahaca, olivo y balsámico

\$88

OMELETTE VEGETARIANO DEL CAMPO

dos claras con granos de lote, calabacita italiana y hierbas frescas; servidos con ensalada

\$85

QUESO PANELA ASADO

Con verdolagas, aguacate y salsa ranchera

\$90

* Pregunte por nuestro pan sin Gluten

ordenes

Aguacate // Tocino // Chorizo // Jamón

\$48



especialidades

CHILAQUILES

Servidos con crema, queso, cebolla y frijoles

Pollo (100 gm) **\$105**

Carne (100 gm) **\$112**

Huevo (2 pz) **\$95**

APORREADILLO

Huevos con cecina (70 gm),
frijoles refritos y aguacate

\$110

ENCHILADAS SUIZAS (3 PZ)

Pollo (90 gms), salsa verde, crema
y queso manchego

\$99

HUARACHE

Con frijoles, salsa verde, verdolagas,
nopales, crema y queso.

Res (100 gms), carne enchilada (100 gms)
o chicharrón prensado (100 gms)

\$\$\$115—\$125

BURRITO AL ALBAÑIL

con carne de res (90 gm), frijoles, pimientos,
lechuga, queso manchego y salsa mexicana

\$125

ENFRIJOLADAS (3 PZ)

Rellenas con pollo (90 gm), crema, queso y cebolla

\$99

CHAPATA DE JAMON DE PAVO Y QUESO MANCHEGO

con tomate, lechuga, cebolla caramelizada y pepino

\$87

ENMOLADAS (3 PZ)

Rellenas con pollo (90 gm), crema, queso y cebolla

\$99

dos huevos

BENEDICTINO

Montados sobre bísquet hecho en casa, tomates
al horno, jamón, espinacas y salsa holandesa

\$95

OMMELETTE DE CUITLACOCHÉ

Con queso, papa cambray y salsa de elote

\$99

OMMELETTE DE ESPINACAS

Con queso de cabra y vegetales asados

\$88

HUEVOS A LA CAZUELA

Pochados y servidos en cazuela con salsa
molcajeteadá, epazote y queso manchego

\$88

HUEVOS CON MACHACA NORTEÑA

A la mexicana con tortillas de harina

\$139

TORTILLA MEXICANA

Dos huevos, tomate, nopales, flor de
calabaza y elote con salsa de requesón

\$88

AL ALBAÑIL

Con chorizo y queso panela

\$85

CLASICOS (AL GUSTO)

A la Mexicana, Revueltos con
jamón, chorizo o salchicha

\$85

*Si desea Huevos al gusto, pregunte a su mesero

*Todas la especialidades se sirven con pan