



Breakfast / Brunch

TO START

- Juice** \$55.00
(Orange, grapefruit, carrot, green or seasonal)
- Fresh fruit salad** \$135.00
- Yogurt or cotagge cheese** \$45.00
- Hot cakes** \$145.00
(3 pieces of pancakes covered with maple with banana and strawberry sprinkled with amaranth).
- French toast** \$165.00
(2 pieces of bread with tomato and red fruits)

EGGS AND OMELETTES

- Eggs Benedictines** \$195.00
(2 pieces of eggs on a rib eye gordita with bean dipped in carrot cream and mix salad)
- Eggs as desired** \$195.00
(2 pieces. Fried, scrambled, rancheros, bacon, ham, hard-boiled egg)
- Mushroom Omelettes** \$185.00
(With cheese covered in huitlacoche gravy accompanied by baked potato chips)
- Pumpkin flower omelette** \$185.00
(With cheese accompanied by cambray potato baked)

FOR LUNCH

- Homemade guacomole** \$225.00
(With pork rinds and panela cheese)
- Chilaquiles with egg** \$155.00
(2 pieces)
- Green or red chilaquiles** \$145.00
- Chilaquiles with picanha** \$255.00
- Chilaquiles with chorizo** \$155.00
(Tortilla chips bathed in house sauce accompanied with sour cream, cotija cheese, red onion, avocado and coriander)
- Cheese enchiladas** \$135.00
(3 pieces green or red)
- Pork enchiladas** \$165.00
(3 pieces. Pulled pork with tortilla, served in green or red souce)
- Chicken enchiladas** \$155.00
(3 pieces. Served with sour cream, cotija cheese, red onion, coriander, on black bean mirror, served in green or red souce)

DESSERTS

- Metate flan** \$145.00
- Corn bread** \$155.00
- Paricutin cake** \$155.00

COLD DRINKS

- Milk** \$45.00
(Whole, lighth or lactose free)
- Capuccino frappe** \$65.00
- Frappe** \$75.00
(Mango, strawberry, pineapple, lemon with mint or chamoy)
- Milkshake** \$95.00
(Strawberry, vanilla or chocolate)
- Lemonade or orangeade** \$55.00
(Natural or mineral)
- Soda 355 ml** \$40.00
(Consult variety)
- Water 600 ml** \$45.00

HOT DRINKS

- American coffee** \$55.00
- Cappuccino coffee** \$65.00
- Tea selection** \$55.00

- Cochinita tlacoyo** \$155.00
(Tlacoyo of blue corn with beans, cochinita pickled onion and creamy avocado)
- Pressed rib taco** \$235.00
(2 pieces served with the house green sauce and arugula salad)
- Taco baja** \$195.00
(2 pieces of fish in squid ink with cabbage salad and creamy avocado)
- Mediterranean octopus toast** \$135.00
(Octopus, cherry tomato, red onion, basil, black olive, xcatic mayonnaise, avocado on a cocoa tortilla and black bean sauce)
- Vegetable toast** \$95.00
(Vegetable mix in vinegar on cocoa toast with guacamole)
- Tuna toast** \$125.00
(Tuna, tomatillo, red onion, radish, coriander, aioli on a cocoa toast)

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