



Breakfast / Brunch

TO START

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

EGGS AND OMELETTES

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

FOR LUNCH

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

DESSERTS

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

COLD DRINKS

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

HOT DRINKS

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

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

Reserva at: +52 624 157 8760