

DULCE / SWEET

LA FRUTA DE NUESTRO HUERTO (120 gr)

Acompañada de granola hecha en casa
y yogurt natural.

FRUIT FROM OUR ORCHARD

Served with homemade granola and natural yogurt.

\$120.00

EL PAN DE YEMA (1 pza)

Con miel, fruta de temporada y
crema de queso mascarpone.

YOLK BREAD

With honey, seasonal fruit, and mascarpone cream.

\$185.00

LA BRIOCHE FRENCH TOAST (1 pza)

Servido con crema de queso mascarpone,
miel y frutos rojos.

BRIOCHE FRENCH TOASTS

Served with mascarpone cream, honey, and red berries.

\$165.00

LA CONCHA CON CREMA MONTADA

Con crema de queso marcapone y frutos rojos

THE CONCHA WITH WHIPPED CREAM

with mascarpone cheese and red berries.

\$160.00



ESPECIALES / SPECIALTIES

LOS MOLLETES DE CHICHARRÓN PRENSADO

(2 pzas)

Acompañados con pico de gallo.

PRESSED PORK RIND MOLLETES

Served with pico de gallo.

\$210.00



ESPECIALES / SPECIALTIES

LOS PANCAKES (2 pzas)
Servidos con tocino y miel maple.

PANCAKES

Served with bacon and maple honey.

\$210.00

**LOS CHILAQUILES REGIOS CON SALSA MORITA
(340 gr)**

Servidos con crema, queso, cebolla, chicharrón
norteño y huevo estrellado.

REGIO CHILAQUILES WITH MORITA SAUCE

Served with cream, cheese, onion, northern pork rind,
and fried egg.

\$185.00

**LOS CHILAQUILES DE MILANESA EMPANIZADA
CON SALSA ROJA O VERDE (340 gr)**

Acompañados con crema, cebolla y queso.

**BREADED MILANESE CHILAQUILES
WITH RED OR GREEN SAUCE**

Served with cream, onion, and cheese.

\$210.00

**LOS CHILAQUILES TRADICIONALES
CON SALSA ROJA O VERDE (340 gr)**
Acompañados con crema, cebolla y queso.

*Con pollo +\$35 *Con 2 huevos
+\$25 revuelto o estrellado

**TRADITIONAL CHILAQUILES
WITH RED OR GREEN SAUCE**

Served with cream, onion, and cheese.

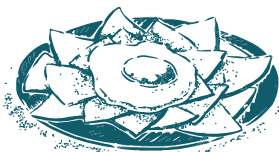
*With chicken +\$35 *With 2 eggs
+\$25 scrambled or fried

\$145.00

CHILAQUILES

Bañados o crujientes

Dipped in sauce or crispy



SANDWICHES

EL BAGEL DE SALMÓN (1 pza)

Servido con salsa tartara, arúgula, hinojo y tomatillos rostizados.

SALMON BAGEL

Served with tartar sauce, arugula, fennel, and roasted tomatillos.

\$210.00

EL ROAST BEEF (1 pza)

Acompañado con cebolla caramelizada, queso manchego y salsa holandesa.

ROAST BEEF

Accompanied by caramelized onions, manchego cheese and hollandaise sauce.

\$215.00

EL MAGDA EGG SANDWICH (1 pza)

English muffin, huevo estrellado o revuelto, tocino y salsa tártara.

MAGDA EGG SANDWICH

English muffin, fried or scrambled egg, bacon, and tartar sauce.

\$185.00

EL CLÁSICO CROISSANT (1 pza)

Relleno con jamón de pierna y queso manchego con una ensaladilla verde.

CLASSIC CROISSANT

Stuffed with ham and manchego cheese with a green salad.

\$185.00

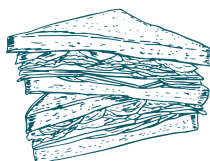
EL WRAP MEDITERRANEO (1 pza)

Vegetales salteados bañados con pesto hecho en casa envueltos en tortilla de harina.

MEDITERRANEAN WRAP

Grilled vegetables mixed with homemade pesto wrapped in flour tortilla.

\$165.00



SANDWICHES

EL CROQUE MONSIEUR (1 pza)
Gratinado y servido con ensalada

*con Roast beef

*con jamón

THE CROQUE MONSIEUR
Gratinated and served with salad

*with roast beef

*with ham

\$230.00

EL CROQUE MADAME (1 pza)
Gratinado y con un huevo estrellado

*con Roast beef

*con jamón

THE CROQUE MADAME
Gratinated and topped with a fried egg

*with roast beef

*with ham

\$250.00

HUEVOS / EGGS

EL MEDITERRANEO (190 gr)
Huevos estrellados con ensaladilla de coles de
bruselas, hummus y pan pita.

THE MEDITERRANEAN

Fried eggs with Brussels sprouts salad, hummus,
and pita bread.

\$185.00

LOS CAZUELA(190 gr)
Revueltos, bañados con salsa roja y frijoles de la olla
acompañados de chorizo.

THE CASSEROLES

Scrambled eggs, bathed in red sauce and accompanied by
pot beans and chorizo.

\$185.00

HUEVOS / EGGS

EL SUREÑO (190 gr)

Revueltos con cecina, chorizo oxaqueño y frijoles de la olla.

THE SOUTHERN

Scrambled eggs with cured beef, Oaxacan chorizo, and beans.

\$175.00

TU GUSTO (140 gr)

Estrellados o revueltos con jamón, tocino, a la mexicana o con chorizo.

YOUR CHOICE

Fried or scrambled with ham, bacon, Mexican-style, or with chorizo.

\$125.00

EL BENEDICTINO (2 pzas)

Huevo pochado, salsa holandesa y papa chasqueada como acompañante.

THE BENEDICTINE

Poached egg, hollandaise sauce, and smashed potatoes as a side.

\$220.00

LIGEROS / LIGHT OPTIONS

EL TOAST DE AGUACATE (1 pza)

Acompañado de ensaladilla verde.

*Con salmón +\$45 *Con cecina +\$45

AVOCADO TOAST

Served with a green salad.

*With salmon +\$45 *With cecina +\$45

\$145.00

EL OMELETTE DE CLARAS (180 gr)

Relleno de jitomate rostizado y queso de cabra

EGG WHITE OMELETTE

Filled with roasted tomatoes and goat cheese

\$175.00

CAFÉ / COFFEE

AMERICANO REFILL
AMERICAN REFILL
(250ml) \$60.00

AMERICANO DE MAQUINA
MACHINE AMERICANO
(150ml) \$70.00

EXPRESSO
ESPRESSO
(30ml) \$70.00

EXPRESSO DOBLE
DOUBLE ESPRESSO
(60ml) \$70.00

CAPUCHINO
CAPPUCCINO
(250ml) \$75.00

LATE
LATTE
(250ml) \$70.00

CHOCOLATE
HOT CHOCOLATE
(250ml) \$65.00

TISANA
HERBAL TEA
(250ml) \$90.00

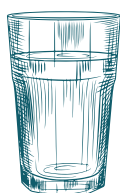
JUGOS / JUICE

JUGO DE NARANJA
ORANGE JUICE
(250ml) \$65.00

JUGO DE TORONJA
GRAPEFRUIT JUICE
(250ml) \$65.00

JUGO VERDE
GREEN JUICE
(250ml) \$75.00

JUGO DEL DÍA
JUICE OF THE DAY
(250ml) \$70.00



MIMOSAS

NARANJA
ORANGE
(150ml) \$180.00

TORONJA
GRAPEFRUIT
(150ml) \$180.00

JAMAICA
HIBISCUS
(150ml) \$180.00

MARACUYA
PASSION FRUIT
(150ml) \$180.00

