

DES AYU NOS

8 : 0 0 A M - 1 : 0 0 P M

CAFÉ & TÉ

\$50 Espresso	Chai \$50
\$55 Americano	Chai Latte \$55
\$60 Machiato	Dirty Chai \$65
\$65 Capuccino	Verde \$50
\$65 Latte	Negro \$50
\$65 Mocha	Pasto Limón \$50
\$65 Chocolate	Pétalos de Rosa \$50

Caliente o frío / Agua o leche

Leche vegetal + \$15

JUGOS

\$70 Naranja	Rianda \$90
	<i>Betabel, naranja, fresa, zanahoria.</i>
\$90 Yape	Nagûl \$90
<i>Piña, jengibre, espinaca, chayote.</i>	<i>Apio, piña, zanahoria.</i>

BATIDOS

Buii \$90

Guayaba, plátano, leche, crema de cacahuete, yogurt griego, canela.

Mangu \$90

Mango, maracuyá, guayaba y jugo de naranja.

OTROS

Agua de Frutas \$50

Agua Natural \$80

Agua Gasificada \$135

Suero \$50

Limonada / Naranjada \$50

Clamato \$85

Chelada \$110

Base de limón y sal para cerveza

Michelada \$120

Base de salsas para cerveza

Cerveza artesanal \$120

Cerveza nacional \$80

LIGERO

\$ 175 PLATO DE FRUTA PAN DULCE \$ 35

Fruta de temporada con granola casera, yogurt natural y miel de flores.

Pregunta por el pan del día.

TOSTAS

\$ 180 AGUACATE DURAZNO \$ 250

Hogaza, aguacate, tomate cherry, pepino, queso feta, eneldo, hierba buena, pepitas de calabaza y cilantro.

Hogaza, burrata, duraznos caramelizados, miel de chiles, albahaca, nibs de cacao y flores.

TRADICIONAL

\$ 210 XILAQUILES ENCHILADAS SUIZAS \$ 250

Verdes o rojos: Totopo de tlayuda, crema, queso pijjiapan, elote, cebolla cambray, aguacate y frijoles refritos.

Tortilla de maíz rellena de pollo, bañada en salsa suiza de chile de agua, queso edam, xnipec, aguacate y cilantro.

HUEVOS

\$ 180 OMELETTE AL GUSTO \$ 160

Relleno de quesillo y edam, elotes, pimientos y champiñones, sobre pan de hogaza con aguacate, ensalada y tomates confitados.

Preparados con jamón, chorizo o tocino. A la mexicana, rancheros, divorciados o en cazuela.

\$ 250 BENEDICTINOS SANDWICH \$ 220

Brioche con salsa Rockefeller, arúgula, roast beef, huevos pochados con salsa holandesa y papas cambray fritas.

Brioche con salsa Rockefeller, tocino, aguacate, mermelada de cebolla, hojas verdes, huevos revueltos o estrellados y papas fritas.

**BRE
AKF
AST**

8 : 0 0 A M - 1 : 0 0 P M

COFFEE & TEA

\$50 Espresso	Chai \$50
\$55 Americano	Chai Latte \$55
\$60 Machiato	Dirty Chai \$65
\$65 Capuccino	Green \$50
\$65 Latte	Black \$50
\$65 Mocha	Lemongrass \$50
\$65 Chocolate	Rose Petals \$50

Hot or Cold / Water or Milk

Non Dairy Milk + \$15

JUICE

\$70 Orange	Rianda \$90
	<i>Beet, orange, carrot, strawberry..</i>
\$90 Yape	Nagûl \$90
<i>Pineapple, ginger, spinach, chayote</i>	<i>Celery, pineapple, carrot.</i>

SMOOTHIES

Buii \$90

Guava, banana, milk, peanut butter, greek yogurt, cinnamon.

Mangu \$90

Mango, passion fruit, guava, and orange juice.

OTHER

Fruit Water	\$ 50
Natural Water	\$ 80
Sparkling Water	\$ 135
Electrolyte	\$ 50
Lemonade / Orangeade	\$ 50
Clamato	\$ 85
Chelada	\$ 110
<i>Lemon and salt base for beer</i>	
Michelada	\$ 120
<i>Black sauce base for beer</i>	
Craft Beer	\$ 120
National Beer	\$ 80

LIGHT

\$175 FRUIT PLATE **PASTRIES \$35**

Seasonal fruit with homemade granola, natural yogurt, and wildflower honey.

Ask about our bread of the day.

TOASTS

\$180 AVOCADO **PEACH \$250**

Sourdough bread, avocado, cherry tomatoes, cucumber, feta cheese, dill, mint, pumpkin seeds, and cilantro.

Sourdough bread, burrata, caramelized peaches, chili honey, basil, cacao nibs, and flowers.

TRADITIONAL

\$210 XILAQUILES **SWISS ENCHILADAS \$250**

Green or Red: Tlayuda tortilla chips, ranch cream, Pijjiapan cheese, corn, spring onion, avocado and refried beans.

Corn tortilla filled with chicken, covered in Swiss sauce made with chile de agua, Edam cheese, xnipec, avocado and cilantro.

EGGS

\$180 OMELETTE **TO ORDER \$160**

Stuffed with quesillo, Edam cheese, corn, peppers, and mushrooms on sourdough with avocado, served with salad and tomatoes.

Prepared with ham, chorizo, or bacon. Mexican style, rancheros, divorciados, or cazuela.

\$250 BENEDICT **SANDWICH \$220**

Brioche with Rockefeller sauce, arugula, roast beef with poached eggs and hollandaise sauce, served with fried potatoes.

Brioche with Rockefeller sauce, bacon, avocado, onion jam, mixed greens, scrambled or sunny-side-up eggs and french fries.