

# BREAKFAST

## BREAD

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BREAD FROM OUR OVENS Baked daily by our students	\$35
HOT CAKES With maple syrup, ice cream and seasonal fruit	\$155
FRENCH BREAD With macerated fruits and whipped cream	\$135
MOLLETES Refried beans, mix of mexican cheeses and pico de gallo with seasonal fruit	\$125

## EGGS

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All include salad of quelites, tomato and onion

PAPADZUL OMELETTE Stuffed with pico de gallo and string cheese and bathed in nugget sauce	\$135
MILPA OMELETTE Filled with mushroom, asadero cheese and huitlacoche, bathed in poblano sauce	\$140
CHICHARRON DE LA RIMOS OMELETTE En salsa verde, con nopalitos baby	\$140
WITH MAGHAGA Scrambled eggs, with ranchero sauce, flour tortillas and refried beans	\$140
LES MEXIGAINS Poached on bread, beans, cheese, slices and habanero hollandaise sauce. with potato	\$135
OAXAGA With tortilla with holy leaf, cheese and beans, fried eggs and black mole	\$135

## CHILAQUILES

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RANCHO Guajillo sauce, cecina and roasted esquites	\$145
GREEN AND RED With cream, grated cotija cheese, corn chips, onion and cilantro	\$125
+ With chicken	\$150
+ With egg	\$145
+ With castacan	\$155
BAKED CHILAQUILES Green and red roasted sauce, nopal tortilla chips, cottage cheese and jocoque	\$140
+ With chicken	\$165
+ With egg	\$160
+ With castacan	\$180

## SPECIALTIES

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POTOSI ENCHILADAS Stuffed with potato, carrot, onion and cheese, tortilla and guajillo sauce	\$135
SUADERO ENCHILADAS With morita chili sauce	\$165
CHICHARRON GORDITA Pressed chicharrón and cheese	\$115
TRIO OF QUESADILLAS mushrooms, flower and suckling pig, all with cheese	\$125

## BREAKFAST LOW IN CALORIES

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AVOGADO TOAST Peasant bread, creamy goat cheese, avocado and cherry tomato salad	\$120
MUSHROOM HUARACHE Garlic, ayocote puree and pickled cactus	\$125
SEASONAL FRUIT Granola, natural yogurt or cottage cheese and honey	\$95

# BEVERAGES

## JUICES

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ORANGE OR TANGERINE JUICE	\$40
MIXED JUICE	\$45
SEASONAL JUICE	\$45
GREEN JUICE WITH MORINGA	\$45

## CHOCOLATE, COFFEE & TEA

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HOT CHOCOLATE WITH WATER OR MILK	\$50
AMERICAN COFFEE	\$45
ITALIAN COFFEE	\$45
ESPRESSO COFFEE	\$45
DOUBLE ESPRESSO COFFEE	\$60
GAPPUCCINO COFFEE	\$55
Almond or lactose-free milk	\$60
TEA COFFEE	\$55
TEA & TISANES	\$40

## COCKTAILS WITH ALCOHOL

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BELLINI	\$140
MIMOSA	\$140
BLOODY MARY	\$110
GARGILLO	\$120

## BEERS

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BOHEMIA CIGRA	\$45
NEGRA MODELO	\$45
CORONA	\$45
CORONA LIGHT	\$45
ALLENDE IPA	\$90
ALLENDE 100	\$90
PREPARED CIGMATO	\$65

## WATER & SOFT DRINKS

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NATURAL AND MINERAL HETHE WATER 355ML	\$45
SAN PELLEGRINO WATER 250ML	\$55
PERRIER WATER 355GR	\$55
MINERAL CIEL WATER 355ML	\$45
ORANGE/LEMONADE	\$45
SOFT DRINKS	\$45