

BREAKFAST



BREAD

BREAD FROM OUR OVENS \$35
Baked daily by our students

MOLLETES \$125
Refried beans, mix of mexican cheeses and pico de gallo with seasonal fruit

FRENCH BREAD \$135
With macerated fruits and whipped cream

HOT CAKES \$155
With maple syrup, ice cream and seasonal fruit

EGGS

All include salad of quelites, tomato and onion

PAPADZUL OMELETTE \$135
Stuffed with pico de gallo and string cheese with pepita sauce

LES MEXIGAINS \$135
Poached on bread, beans, cheese, slices and habanero hollandaise sauce with potato

OAXAGA \$135
With tortilla with holy leaf, cheese and beans, fried eggs and black mole

MILPA OMELETTE \$140
Filled with mushroom, asadero cheese and huitlacoche, bathed in poblano sauce

CHICHARRON DE LA RANCHO OMELETTE \$140
Green sauce with baby nopales

WITH MACHAGA \$140
Scrambled eggs, with ranchero sauce, flour tortillas and refried beans

CHILAQUILES

GREEN AND RED \$125
With cream, grated cotija cheese, corn chips, onion and cilantro
+ With chicken \$150
+ With eggs \$145
+ With cascan \$155

BAKED CHILAQUILES \$140
Green and red roasted sauce, nopal tortilla chips, cottage cheese and jocoque
+ With chicken \$165
+ With eggs \$160
+ With cascan \$180

FROM THE RANCH \$145
Guajillo sauce, cecina and roasted esquites

SPECIALTIES

CHICHARRON GORDITA \$115
Pressed chicharrón and cheese

MUSHROOM HUARACHE \$120
With garlic, ayocote puree and pickled nopales

POTOSI ENCHILADAS \$135
Stuffed with potato, carrot, onion and cheese, tortilla and guajillo sauce

SUADERO ENCHILADAS \$165
With morita chili sauce

LOW IN CALORIES

SEASONAL FRUIT \$95
Granola, natural yogurt or cottage cheese and honey

NEW
NOPALES AND PANELA SALAD \$110
Baby nopales and roasted panela cheese with quelites and green sauce

MUSHROOM HUARACHE \$125
Garlic, ayocote puree and pickled cactus

NEW
QUESADILLAS FROM THE MARKET (2PIECES) \$125
Stuffed with string cheese with mushrooms and pumpkin flower, served with pico de gallo

NEW
WHITE OMELETTE WITH CHEESE OF GOAT AND QUINTONILES \$130
Served with fried quintoniles salad and purple cauliflower, with sea salt and eureka lemon

*Some of our dishes contain raw ingredients. As part of our commitment to your satisfaction and well-being, we recommend that you consume them at your own risk.

BEVERAGES



JUICES

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

CHOCOLATE, COFFEE & TEA

TEA & TISANES	\$45
AMERICAN COFFEE	\$50
ITALIAN COFFEE	\$50
ESPRESSO COFFEE	\$50
HOT CHOCOLATE WITH WATER OR MILK	\$50
ICE COFFEE	\$65
CAPPUCCINO COFFEE	\$65
Almond or lactose-free milk	\$70
CAFÉ DOBLE ESPRESSO	\$60

BEERS

BOHEMIA CIGRA	\$55
NEGRA MODELO	\$55
CORONA	\$55
CORONA LIGHT	\$55
PREPARED CIRMATO	\$65
ALLENDE IPA	\$90
ALLENDE 100	\$90

COCKTAILS WITH ALCOHOL

BLOODY MARY	\$125
GARGILLO	\$175
BELLINI	\$150
MIMOSA	\$150

WATER & SOFT DRINKS

MINERAL CIEL WATER 355ML	\$45
ORANGE/LEMONADE	\$60
SOFT DRINKS	\$45
SAN PELLEGRINO WATER 250ML	\$60
PERRIER WATER 355GR	\$60