

Our prices are in national currency and include VAT. Our dishes may contain allergens such as gluten, dairy, nuts and seafood. Please inform your waiter in case of allergies or dietary restrictions. The consumption of raw foods is the responsibility of the consumer. The indicated weight represents the total dish weight.



Breakfast

menu

FRUIT

Mixed Fruits 160g \$110
Seasonal fruits, honey, granola

Red Fruits Bowl 180g \$130
Mixed red fruits, banana, greek yogurt, granola, coconut, honey

SPECIALTIES

Avocado Toast 210g \$160
Hogaza bread, goat cheese, jocoque, avocado, cherry mix, house vinaigrette

Serrano Ham Toast 200g \$180
Hogaza bread, serrano ham, caramelized onion, fig jam, fresh salad

Croque Madame 350g \$210
Brioche bread, cheese mix, turkey ham, bechamel sauce, fried egg, house salad

Pancakes 175g \$165
Banana, bacon
Option: seasonal fruit compote, maple syrup or chocolate sauce

Waffles 175g \$165
Banana, bacon
Option: seasonal fruit compote, maple syrup or chocolate sauce

FROM THE GRIDDLE

Quesadillas de Mercado 357g \$150
Tortillas, squash blossoms, pressed pork, huitlacoche with mushrooms

Huarache 320g \$165
Cecina, fried egg, beans, roasted salsa, avocado

Requesón Tlacoyo 325g \$190
Adobo beef tongue, beans, mixed wild greens roasted salsa

nido
TALLER CULINARIO

EGGS

2 piezas
All our eggs can be fried or scrambled

Your Way 160g \$140
Ham, bacon or chorizo

Rancheros 350g \$150
Fried eggs, ranchero sauce, avocado, onion, cream, Cotija cheese

Oaxaca 350g \$165
Nixtamalized tortilla with hoja santa, quesillo, avocado, onion, cream, Cotija cheese, black mole

Egg White Omelet 260g \$165
Ham, spinach, mushrooms, cheese

Milpa Omelet 270g \$170
Huitlacoche, mushrooms, asadero cheese, milpera sauce

House Omelet 280g \$190
Pork belly, nopales, roasted green salsa

CHILAQUILES

All our dishes can be gratinated, fried tortilla or baked tortilla

Green, Red or Mole 420g \$210
Egg 2 piezas
Chicken 80g
Brisket 80g + \$50

Rancho Style 450g \$260
Cecina, esquites, ranchero sauce

ENCHILADAS

Green, Red or Mole 370g \$180
Egg, chicken, panela cheese 60g

Nido 360g \$210
Morita sauce, brisket, avocado

Enfrijoladas 220g \$180
Chicken or egg, red chorizo, Cotija cheese, cream, avocado 220g

HOUSE-BAKED BREAD \$70

Artisan bread made by our students 80g



BEVERAGES 250ml

Juice

Orange \$65
Carrot \$65
Green \$65
Grapefruit \$65
Parvada \$80
Orange, ginger, honey
Nido \$80
Orange, guava, pineapple, mint

Coffee & Tea (Hot/cold)

Milk 250ml \$40
Tea 180ml \$45
American Coffee 180ml \$55
Espresso 45ml \$55
Chocolate milk or water 240ml \$60
Refill American Coffee 180ml \$65
Flat White 180ml \$65
Cold Brew 160ml \$65
Latte 240ml \$65
Cappuccino 240ml \$65
Double Espresso 60ml \$75
Chai Latte 240ml \$75
Mocha 240ml \$75

Plant-based Milk (soy, coconut, almond) + \$20

Smoothies 260ml \$130

Taro
Chai
Matcha
Banana, strawberry, coconut milk
Seasonal
Plant-based Milk (soy, coconut, almond) + \$20

Non-Alcoholic Beverages

Santa María 500ml \$40
Peñafiel 355ml \$45
Topo Chico 355ml \$55
S. Pellegrino 250ml \$60
Soft Drinks 355ml \$60
Coca-Cola
Coca-Cola Zero
Coca-Cola Light
Sprite
Sprite Zero
Manzanita
Fresca
Agua de Piedra 355ml \$65
650ml \$120

Mexican Speciality Drinks

Café de Olla 180ml \$70
Cold Brew Tonic 160ml \$80
Espresso Horchata 160ml \$85
Tepache Cold Brew 160ml \$85
Dirty Tascalate 160ml \$85

Cocktails & Wines

Spiced Wine (hot/cold) 160ml \$180
Red wine, white wine, fruits, spices
Carajillo 100ml \$180
Mimosa 160ml \$190

EXTRAS

Egg 1 piece \$20
Bacon 80g \$30
Beans 150g \$30
Sweet 30g \$40
Avocado 60g \$50
Protein 50g \$60

BEVERAGES