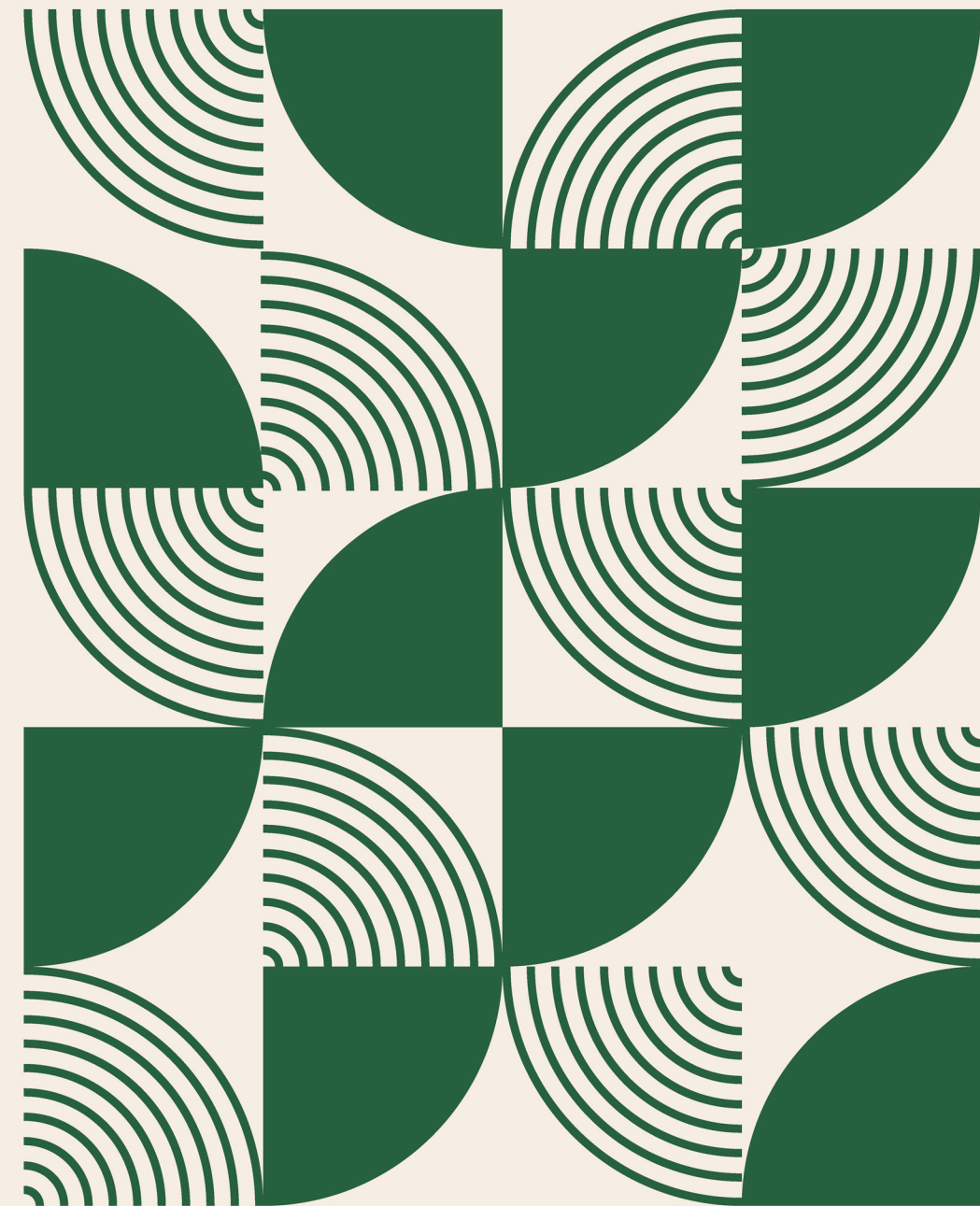




BreakFast

menu



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.

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		
<i>Option: seasonal fruit compote, maple syrup or chocolate sauce</i>		

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

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		



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
<i>Orange, ginger, honey</i>	
Nido	\$80
<i>Orange, guava, pineapple, mint</i>	

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		
<i>Plant-based Milk (soy, coconut, almond)</i> + \$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	Sprite	Manzanita	
Coca-Cola Zero	Sprite Zero	Fresca	
Coca-Cola Light			
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	Sweet	30g	\$40
Bacon	80g	\$30	Avocado	60g	\$50
Beans	150g	\$30	Protein	50g	\$60

Salsas Bebidas