

Menu

HONORING MEXICAN CUISINE

nido

TALLER CULINARIO

OUR

CONCEPT

At Nido we honor Mexican cuisine with seasonal ingredients, local products and recipes that celebrate our roots.

This is our culinary workshop, within the ***Colegio Superior de Gastronomía.***

We opened our doors in 2018 to share a table that celebrates the flavors of Mexico, education and culture.

Our students are an integral part of the operation and, together with our team, bring every experience to life.

This is our Nido.

Welcome.



STARTERS

Avocado Toast 210
Toasted country bread, guacamole, cherry tomato salad, house vinaigrette, fried egg, cheese blend, spring onion, serrano chile, heirloom cilantro.

Avocado Toast with Garlic Mushrooms 200
Toasted country bread, guacamole, garlic mushrooms, cherry tomato salad, house vinaigrette, cheese blend, spring onion, serrano chile, heirloom cilantro.

Yellow Corn Pancakes 180
Crispy bacon, banana, strawberries, maple syrup, mint.

Mexican French Toast 150
Brioche, caramelized banana, dulce de leche, cinnamon sugar.

House Oatmeal 120
Coconut milk, pineapple compote, chocolate chips, toasted shredded coconut, mint.

Mixed Fruit 110
Seasonal fruit, plain yogurt, homemade granola, honey, mint.



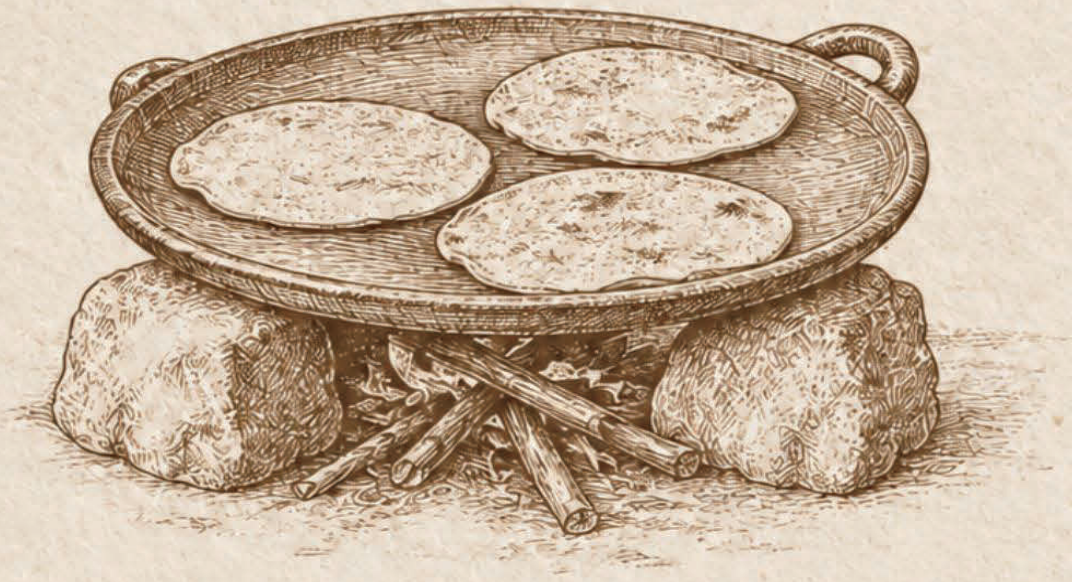
FROM THE COMAL

Beef Short Rib Huarache 220
Corn masa, bean sauce, grilled beef short rib, egg, avocado, charred salsa, served with house salad and vinaigrette.

Tomato-Braised Tongue Sope 220
Corn masa with pork lard, bean sauce, tomato-braised beef tongue, avocado and fresh heirloom cilantro.

Market Quesadillas 210
Freshly made corn tortillas, squash blossom, huitlacoche and pressed chicharrón, Oaxaca cheese, stone-ground salsa, fresh cilantro.

Chicharron Gorditas in Green Salsa 190
Corn masa, chicharron in green salsa, beans, served with house salad.



IN SALSA

Nido Enchiladas 220

Corn tortillas, confit beef suadero, covered in morita chile salsa, finished with cream, fresh cheese, avocado, onion, fresh heirloom cilantro.

Enchiladas 190

Corn tortillas covered in the salsa of your choice and finished with cream, cheese, red onion and heirloom cilantro.

- Choose your salsa:
  - Green salsa
  - Red salsa
  - Mole
- Choose your filling:
  - Shredded chicken
  - Scrambled egg
  - Panela cheese

Enfrijoladas 180

Corn tortillas filled with shredded chicken or egg, covered in our creamy house bean sauce and served with red chorizo, cream, fresh cheese, avocado, onion and heirloom cilantro.



EGGS

House Omelette 190
Filled with pork belly, charred salsa, house salad, vinaigrette, fresh heirloom cilantro.

Eggs On a Tortilla Bed 180
Corn tortilla filled with a fried egg and bean sauce, served with the stew of your choice.

- Choose your stew:
  - Chicharrón in green salsa
  - Pressed chicharrón
  - Tomato-braised tongue + 20

Milpa Omelette 180
Filled with huitlacoche, melted asadero cheese, milpa salsa, house salad, fresh heirloom cilantro.

Oaxaca-Style Eggs 180
Crispy Oaxaca cheese crust, covered in mole, bean sauce, hoja santa tortilla, cream, Cotija cheese, avocado, onion, heirloom cilantro, toasted sesame.

Egg White Omelette 170
Filled with ham, spinach, mushrooms, asadero cheese, served with red salsa, house salad, vinaigrette.

Ranchero-Style Eggs 170
Covered in ranchera salsa, bean sauce, cream, Cotija cheese, avocado, onion, heirloom cilantro, toasted sesame.

Eggs Your Way 145
Fried or scrambled eggs made to order, served with bean sauce, fresh cheese, tortillas or bread, heirloom cilantro.

- Choose your side:
  - Chorizo
  - Ham
  - Bacon
  - Mexican-style (pico de gallo)



CHILAQUILES

Ranchero-Style Chilaquiles 260
Covered in ranchera salsa, grilled cecina, esquites, country cream, Cotija cheese, heirloom cilantro.

Traditional 210
Corn tortilla chips covered in the salsa of your choice, finished with country cream, Cotija cheese and heirloom cilantro.

- Choose your salsa:
  - Green salsa
  - Red salsa
  - Ranchera salsa
  - Mole

- Choose your protein:
  - Chicken
  - Eggs
  - Cecina + 50
  - Suadero + 50
  - Beef short rib + 50
  - No protein



JUICES

Parvada 90
Orange, ginger, honey

Nido 90
Orange, guava, pineapple and mint

Paraíso 90
Melon, pineapple, orange juice, agave syrup

Orange 70
Carrot 70
Green 70

COFFEE BAR

Americano 60

Americano refill 55

Espresso 55

Cortado 60

Double espresso 75

Double cortado 85

Flat White 75

Latte 70

Cappuccino 75

Chai latte 80

Dirty chai latte 85

Matcha latte 75

Taro latte 75

Mocha 75

Hot chocolate with milk 70

Hot chocolate with water 60

Glass of milk 45

Tea 55
Green, green with lemon, black.

Herbal teas 55
Guava, mango, red berries.

Plant-based milk + 20
Soy, oat or almond.

AGUAS FRESCAS

Refreshing Mexican fruit drinks.

Cucumber, spearmint and lime 80

Pineapple with hoja santa 80

Hibiscus with guava 80

Coffee horchata 100

Tamarind with ginger 80

SPECIALTIES

Cafe de Olla 70
Piloncillo, cinnamon and star anise.

Iced tascalate 80
Carnation milk, espresso shot,
spiced with corn, cacao and achiote.

Dirty iced tascalate 85

Carajillo 180

Mimosa 180

NON-ALCOHOLIC

Santa María 500 ml 40

Peñafiel 355 ml 45

Topo Chico 355 ml 65

St. Pellegrino 250 ml 85

Agua de Piedra
355 ml 65
650 ml 120

Soft drinks 355 ml 60

Coca-Cola

Coca-Cola Zero

Coca-Cola Light

Sprite

Sprite Zero

Manzanita

Fresca

Our prices are in Mexican pesos and include VAT.
Our dishes may contain allergens such as gluten, dairy, nuts, and shellfish.
Please inform your server of any allergies or dietary restrictions.
Consuming raw foods is at your own risk.