

BEBIDAS | DRINKS

Jugos naturales (250ml): zanahoria o verde / vegetables or carrot juice.	\$75
Jugo (250ml): naranja, piña, toronja / pineapple, orange or grapefruit juice.	\$70
Licuada de frutas (250ml) / fruit smoothie.	\$70
Chocolate caliente (275ml) / Oaxacan hot chocolate.	\$75
Tés e infusiones (275ml): / chamomile, black or peppermint.	\$70
Mimosas	\$160
Americano o con leche(275ml) / American coffee	\$60
Espresso	\$65
Cappuccino	\$65
Moka (275ml) Coffee, milk and sweet chocolate.	\$70
Latte (275ml) Creamy milk and coffee	\$65

DEL DIARIO

Granola (150g) con yogurt (200ml) y frutas (100g) with yoghurt and fruit	\$150
Granola (150g) con yogurt (200ml)/ Granola with yogurt	\$100
Avena con fruta(200ml) / Oatmeal with fruit	\$100
Yogurt con fruta y miel (yogurt 150ml/fruta100g) Yogurt with fruit and honey.	\$100
Orden de fruta (2 frutas) / fruit order (two fruits options)	\$100
Platón de frutas Fruit salad.	\$140
Con yogurt y granola (yogurt100ml/granola100g/fruta 50)	\$175
Hotcakes con fruta, servido con miel de maple orgánico(3u) With fruit/ served with organic maple syrup	\$175
Hotcakes(3u) con huevos estrellados(2u)/ served with fries eggs	\$175
Pan Francés con fruta(6u) / French bread with fruit	\$175
Bolillo con mantequilla y mermelada(1u) / toasted roll with butter and jam.	\$60
Roles de canela(1u) / Cinnamon roll	\$70
Pan integral casero(4u) / whole wheat toast	\$60



DEL COMAL
FROM THE COMAL

Memelas (Sopes 3u) Corn meal cakes topped with cheese, onions, cream, avocado and sauce served with beans	\$175
Quesadillas con frijoles(3u) Fresh corn tortilla filled with oaxacan cheese served with fried beans	\$175
Quesadillas con guacamole(3u) Fresh corn tortilla filled with oaxacan cheese, served with guacamole	\$190

CLÁSICOS MEXICANOS

Chilaquiles Rojos o verdes Servidos con crema, queso, cebolla y aguacate Red or green chilaquiles, served with sour cream, cheese, onion, and avocado	\$180
Entomatadas (3u) filled corn tortilla with cheese red sauce, a little more cheese, onion, cream and avocado.	\$160
Enfrijoladas (3u) filled corn tortilla with cheese, beans sauce, fresh cheese , onion and avocado.	\$161
Enchiladas Oaxaqueñas(3u)/ tortillas in Oaxacan sauce mole and cheese onions and cream.	\$180

ADICIONALES
ADDITIONALS

Huevo estrellado (2u) / Fried egg	\$25	Tocino (60g) / Bacon	\$60
Pollo (90g) / Boiled Chicken	\$80	Jamón (40g) / Ham	\$60
Tasajo (100g) / Fried beef jerky	\$80	Hash Brown (200 g)	\$50
Chorizo (90g) Sausage	\$60	Papas cambray (110 g) / Cambray potatoes	\$40
Tofu (90gr)	\$80	Plátanos fritos (300g) / Fried banana	\$30

"Este restaurante promueve el uso de productos locales y de temporada, por lo que la disponibilidad y precios pueden variar sin previo aviso. El consumo de alimentos crudos o parcialmente cocidos puede implicar un riesgo para la salud; su consumo es responsabilidad del comensal."



HUEVOS | EGGS

Huevos al gusto (2u) Estrellados, revueltos o tibios Eggs to your liking Fried, scrambled, or soft-boiled	\$120
Huevos Santa Fe(2u) Salsa de Huevo, con chicharrón y chorizo (2u) Egg Sauce, with pork rind and chorizo (Mexican sausage)	\$190
A la mexicana(2u) Mexican Style (usually scrambled with tomato, onion, and chili)	\$150
Divorciados (2u) Divorced Eggs (one egg with red sauce, one with green sauce)	\$195
Rancheros(2u) <i>Fried served on tortilla with choice of mild or hot sauce</i>	\$155

OMELETTE

Omelette mixto Vegetariano (2u) (Queso, champiñones y espinacas)	\$150
Omelette mixto con proteína (2u)	\$230

Proteína: Jamón, tocino, chorizo, camarón (100g)
Protein: Ham, bacon, chorizo, shrimp (100g)

Vegetales: Espinaca, tomates, cebolla, pimientos, calabacín, champiñones, jalapeño (100g)
Vegetables: Spinach, tomatoes, onion, peppers, zucchini, mushrooms, jalapeño (100g)

Quesos: Panela, cabra, Oaxaca, tofu, chihuahua (100g)
Cheeses: Panela, goat, Oaxaca, tofu, Chihuahua (100g)



UNA ESQUINA VEGANA Y VEGETARIANA
A VEGGIE AND VEGAN SPACE

Tofu ranchero(200g) y papas Santa Fe(150g) Tofu served in a fried tortilla covered in tomato sauce with fried beans.	\$195
Pan tostado con aguacate y huevo estrellado (3u) Avocado toast with fried eggs	\$190
Tamales de verduras y queso(2u) Are made with tomato sauce, vegetables, cheese and olives(two tamales per order) .	\$220
Tacos Mañaneros (3u) Mexican tofu tacos with ranchera sauce and guacamole.	\$190
Enfrijoladas veganas (3u) Corn tortillas covered in beans sause filled with mushrooms	\$160

"Este restaurante promueve el uso de productos locales y de temporada, por lo que la disponibilidad y precios pueden variar sin previo aviso. El consumo de alimentos crudos o parcialmente cocidos puede implicar un riesgo para la salud; su consumo es responsabilidad del comensal."

