

MENU

PLATO DE FRUTA \$80

Seasonal fruit with homemade granola, yogurt & agave honey

BRIOCHE \$45

Homemade brioche with butter & jam made with seasonal fruits

BAGEL \$40

Fresh bagel served with cream cheese, seasonal fruit jam & a cup of fresh fruit

BAGEL & LOX \$90

Fresh bagel mounted with smoked salmon, cream cheese, tomato, red onion & capers

PAN FRANCÉS \$75

Homemade bread soaked in a mix of vanilla, cinnamon & five spices, then browned to perfection, accompanied with homemade seasonal fruit jam & a bowl of fresh fruit

QUESADILLAS CHILANGAS \$70

Two corn tortillas stuffed with Oaxaca cheese & squash blossom

LA FRANCIA \$85

Two poached eggs drizzled with truffle oil, accompanied with arugula salad, homemade bread & a cup of seasonal fruit

HÍPSTER SÁNDWICH \$95

Over easy egg on top of a superb homemade biscuit, with spinach, bacon, fresh cheese, chile marmalade accompanied with a cup of fresh fruit

DESAYUNO GRINGO \$120

Two eggs any style, bacon, sausage, hash browns with sautéed green beans & a homemade biscuit

OMELETTE DE CLARAS \$110

Three eggs white omelet, stuffed with asparagus, panela cheese, smothered in a green sauce, accompanied with sautéed green beans



HUEVOS BENEDICTOS \$130

Two poached eggs, over a toasted homemade biscuit, pesto sauce, bacon, asparagus, baked tomato topped with our signature hollandaise sauce, accompanied with sautéed green beans

CREPAS \$110

Three crepes stuffed with shredded chicken, drizzled in our homemade creamy poblano sauce

EL MOJADO \$115

Our signature Machaca with potatoes, served with two eggs any style & sautéed green beans

TACOS RANCHEROS, PA' LA DIETA \$85

Two over easy eggs on top of a corn tortilla with ham, fresh cheese & avocado, black beans, special ranchero sauce, cilantro & a sided of hash browns

TACOS LA RÚSTICA \$90

Three soft corn tortillas, stuffed with our Achiote (annatto) marinated pork, topped with XNIPEC onion salsa & cilantro

BURRITO RÚSTICO \$110

Stuffed flour tortilla with Achiote (annatto) marinated pork, XNIPEC onions, lettuce, cilantro & ranchero sauce

CHILAQUILES \$90

Freshly made tortilla chips, simmered in your choice of red or green sauce, topped with sour cream, panela cheese, red onions, coriander & a side of black beans

*Add: Two eggs any style \$20, chicken \$30 or shrimp \$40

LA CHIA \$85

A pile of our fluffy chia infused pancakes, garnished with orange marmalade & a side of seasonal fruit.

DEL COMPA BRUNO

Fresh bread baked daily!

CROISSANT	\$25
CINAMMON ROLL	\$25
CHOCOLATIN	\$25



◆ DRINKS ◆

MIMOSA – Orange juice and champagne, Celebrate Today !	70
ORANGE JUICE – Freshly squeezed	30
VIDA VERDE - Spinach, avocado, mint, basil, pineapple, orange juice	40
EL DIABLITO – Carrot juice, beet, green apple, ginger	40
SMOOTHIE DESAYUNO - Strawberry, banana, pineapple, mango, oatmeal, chia seeds, orange juice	45
WILD BERRY BABY – Mixed wild berries, strawberries, yogurt, banana, orange juice	55
SUNSET SMOOTHIE – Pineapple, banana, strawberry, orange juice	40



	SINGLE	DOUBLE		
Espresso	20	30		
Macchiato	25	35		
Americano		30		
Decaf		30	*Extra shot of Espresso	15
Cappuccino		40		
Latte		40	*Almond & coconut milk	15
Mocha		45		
Chai Latte		40		
Iced latte		35		
Iced vanilla latte		45		
Ice Mocha		40		
Frappuccino		45		
Bailey's and Coffee		85		
Carajillo		115		

TEA – Camomile, black, mint and a selection of herbal	25
LONDON FOG – Steamed milk, early grey tea and vanilla syrup	30



BREAKFAST

Buenos días