



Breakfast



Breaffast

Monday to Friday 7:30 to 13:00 hrs
Saturday and Sunday 8:00 to 13:30 hrs

T O S T A R T

Mixed fruit bowl (180g) \$150

Grapefruit supreme (220g) \$150

Greek yogurt with home made granola, red berries
and bee honey (410g) \$190

Mango bowl, blueberry, cacao nibs, amaranth, puffed
quinoa, and coconut chips (280g) \$235

Overnight oats, house granola, seasonal fruit (260g) \$295

E G G S B E N E D I C T (2 P Z)

Mexican-style Benedicts on mollete with chipotle
hollandaise and poblano strips \$275

Bacon Benedicts with charred habanero hollandaise \$295

Benedicts with smoked salmon and steamed spinach \$295

Benedicts with turkey ham and steamed spinach \$295



S C R A M B L E D E G G S (3 P Z)

Skillet: turkey ham, tomato, gruyere cheese, pasilla chili sauce, pot beans, and jocoque \$285

Veggie: asparagus, spinach, and roasted tomato with brie cheese \$285

Paris: turkey ham, bacon, gruyere cheese, and chives \$285

Aporreados with cecina: green habanero sauce, avocado, and pot beans \$285

S U N N Y S I D E U P E G G S

Rancheros: corn sope, refried beans, and avocado (3pz) \$245

Pepe: fried eggs on sandwich bread, refried beans, melted cheese, with charred green salsa, chili powder, and pico de gallo (2pz) \$260

Casserole: tomato sofrito, bacon, watercress, and Oaxaca cheese (3pz) \$260

O M E L E T T E S (3 P Z)

Spinach with mushrooms, roasted tomato, and goat cheese \$260

Turkey and manchego, green sauce, and bean sauce \$260
Ricotta, poblano pepper, and charred asparagus \$260



S U G G E S T I O N S

Chilaquiles 220 with Susalia baked nopal chips, chicken, yogurt, and ricotta, with habanero, pasilla, or green sauce (220 g) \$265

Chilaquiles with chicken, green, habanero, or pasilla sauce, cream, and manchego cheese (400g) \$265

Bean tlacoyo, adobo-marinated New York steak, sunny side up egg (1 pc), crushed green sauce, cream, and ranch cheese (400g) \$325

Oaxaca cheese enfrijoladas with Iberian chorizo (4pz) \$280

Enmoladas, plantain purée, and sunny side up egg (4pz) \$335

Three-cheese molletes: blue cheese, brie, and manchego (2pz) \$275

Grilled cheese, turkey ham, gruyere cheese, and potato chips (180g) \$295

Avocado toast with jocoque, cherry tomatoes, and fresh herbs on country bread (120g) \$265

Smoked salmon toast with ricotta, cherry tomatoes, and avocado (130g) \$320

Cactus molcajete with mushrooms and panela cheese, topped with green habanero sauce and served with corn tortillas (200g) \$265

Pancakes with butter and maple syrup (2pz) \$235

Ricotta and mascarpone cheese toast with berries, banana, and rosemary honey(100g) \$230



From our ovens

SWEET BREAD

- Bisquet (110g) \$65
- Chocolate croissant (130g) \$75
- Chocolate concha (85g) \$65
- Vanilla concha (85g) \$65
- Nutella concha(140g) \$75
- Blackberry concha (140g) \$75
- Dulce de Leche cruffin (114g) \$75
- Croissant (110g) \$65
- Marzipan croissant (135g) \$75
- Frangipane (150g) \$75
- Corn pound cake (160g) \$65
- Kouign Amman (130g) \$65
- Mini conchas box (120g) \$165
- Concha of the Month (140g) \$75

COOKIES

- Oatmeal cookie (115g) \$55
- Choco chip cookie (115g) \$70
- Nutella cookie (115 g) \$60
- Double chocolate cookie (115 g) \$80
- Matcha cookie (115g) \$85
- Seasonal butter cookie (110g) \$55
- Peanut butter cookie (Gluten free) (110g) \$60
- Lemon cookie (Gluten free) (110g) \$65
- Coconut cookie (Keto) (110g) \$60
- Lotus cookie (115g) \$95