



Breakfast



Breakfast

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

S W E E T B R E A D

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

C O O K I E S

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

