Assorted fruit plate	**$79.00**
Red berry and yogurt cup	**$175.00**
◦ Yoghurt:	**$25.00**
◦ Cottage cheese:	**$45.00**
◦ Granola:	**$25.00**
Pancakes (3 pieces)	**$168.00**
With bacon or ham.	**$210.00**
French Toast (3 pieces)	**$142.00**
Banana French Toast (3 pieces)	**$169.00**

Enchiladas (3 pieces) **$210.00**
Filled with panela cheese or chicken, covered with red, green sauce or mole.

Swiss Enchiladas (3 pieces) **$210.00**
Corn tortillas stuffed with chicken, covered with green creamy sauce.

Chilaquiles **$168.00**
With green or red sauce, served with fried beans, cheese and cream.
- *Extra eggs (2 pieces):* **$185.00**
- *Extra chicken or chorizo (100g):* **$198.00**
- *Extra flank steak (150g):* **$295.00**

Mayan Chilaquiles **$248.00**
Served with pork meat cochinita pibil style, bean sauce and purple onion.

Poblanas Crepes **$198.00**
Stuffed with chicken, zucchini, corn and topped with creamy poblano pepper sauce.

Huitlacoche Crepes **$198.00**
Stuffed with huitlacoche and requeson, with red pepper sauce.

HOUSE DISHES

Molletes (4 pieces) — **$162.00**
Mini ciabbatas topped with fried beans, cheese and pico de gallo sauce.
- *Extra chorizo or ham:* **$185.00**

Quesadillas (3 pieces) — **$165.00**
With Oaxaca cheese, huitlacoche or mushrooms.
- *Extra de queso:* **$42.00**

Sopes (3 pieces) — **$198.00**
With chicken, chilorio and chorizo, lettuce, cheese and cream.

Cactus Huarache — **$175.00**
Spread with bean, lettuce, cheese, cream, avocado and tomato
- *Extra chicken (80g):* **$198.00**
- *Extra cecina (80g):* **$242.00**

Enfrijoladas (3 pieces) — **$195.00**
Tortillas filled with panela cheese or chicken, covered with black bean sauce, cream and cheese.

Artisanal Tamal (2 pieces) — **$218.00**
Stuffed with pork meat cochinita pibil style and bean suace.

Pastel azteca — **$218.00**
Layers of tortilla, poblano pepper, chicken and cheese, topped with red sauce and cream.

Special Cecina (150g) — **$295.00**
Served with red or green chilaquiles, cream and cheese

Cheese Pot — **$198.00**
Cactus, mushrooms in pasilla pepper sauce, served with fried beans.

EGGS & OMELETTES

Eggs — **$165.00**
Mexican style eggs, with jalapeño peppers, rancheros, or with ham or bacon.

Pause - style Eggs — **$215.00**
On top of toasted english muffin, mozzarella cheese, bacon, avocado and tomato.

Lustig - style Eggs — **$238.00**
Served in a hot stone molcajete, with Oaxaca cheese, fried tortilla strips, red sauce and pasilla fried rings.

Veracruz - style Eggs — **$195.00**
Tortillas filled with scrambled eggs, covered in bean sauce, topped with chorizo.

Motuleños Eggs — **$218.00**
Sunny side up eggs over tortilla with beans, topped with red sauce, ham, bacon, peas and plantain.

Norteños - style Eggs — **$196.00**
Scrambled eggs with machaca meat, topped with ranchera sauce and served with beans

Eggs Tortilla — **$218.00**
Spanish classic with potatoes and onions.

Croque Madame — **$220.00**
Sunny side up eggs on a ham and cheese sandwich with four cheese sauce

Mediterranian Omelette — **$218.00**
Filled with goat cheese and asparagus, served over tomatoes.

Goat Cheese and Spinach Omelette — **$218.00**
Covered in red sauce, served with mushrooms cooked in white wine and fried beans.

Huitlacoche Omelette — **$218.00**
With Oaxaca cheese and avocado sauce.

Sodas	355 ml	**$56.00**
Bottled water	355 ml	**$38.00**
Natural juices *Orange, carrot and grapefruit.*	250 ml	**$67.00**
Combined juice or green juice *Prepared with celery, spinach and parsley.*	250 ml	**$69.00**
Smoothie frutos rojos	250 ml	**$85.00**

100% MEXICAN COFFEE		NORMAL	DESCAFEINADO
Americano	200 ml	**$58.00**	**$62.00**
Espresso	60 ml	**$58.00**	**$62.00**
Espresso Macchiato	60 ml	**$58.00**	**$62.00**
Double Espresso Macchiato	120 ml	**$62.00**	**$66.00**
Latte	200 ml	**$62.00**	**$66.00**
Capuchino	200 ml	**$65.00**	**$68.00**
Moka	200 ml	**$72.00**	**$76.00**
Iced Moka	200 ml	**$75.00**	**$78.00**
Hot Chocolate	200 ml	**$65.00**	
Hot Oaxacan Chocolate	200 ml	**$82.00**	
Infusions	200 ml	**$72.00**	
Chai	200 ml	**$68.00**	

*COCONUT OR ALMOND MILK ADDITIONAL **$18.00***

$45.00 each piece.