Brunch

8:00-18:00H

GOOD MORNING

Mixed Fruit Bowl *$120*
Greek yogurt with homemade granola, red berries and honey *$160*
Mexican-style Benedictines, on a mollete with chipotle hollandaise and rajas poblanas *$235*
Bacon Benedictines, with roasted habanero hollandaise *$260*
Benedictines with smoked salmon or turkey ham and steamed spinach *$260*
Eggs Skillet: scrambled with turkey ham, tomato, gruyere cheese, pasilla chili sauce, pot beans and jocoque *$245*
Egg Paris: scrambled with turkey ham, bacon, gruyere cheese and chives *$245*
Ranchero eggs, fried eggs, corn soup, refried beans and avocado *$205*
Casserole eggs, fried, tomato sauce, bacon, watercress and Oaxaca cheese *$210*
Spinach omelette with mushrooms, roasted tomato and goat cheese *$220*
Turkey and manchego omelette, green sauce and bean sauce *$220*

SUGGESTIONS

Chilaquiles 220 with baked nopal chips Susalia with chicken, yogurt and cottage cheese, habanero, pasilla or green sauce (220 kcal) *$220*
Chilaquiles with chicken, greens, habanero or pasilla, cream and Manchego cheese *$220*
Bean tlacoyo, marinated New York, fried egg (1 pc), martajada green sauce, cream and ranch cheese, grilled onions *$240*
Oaxaca cheese enfrijoladas with Iberian chorizo *$230*
3 cheese muffins: blue cheese, brie and manchego *$220*
Grilled cheese, turkey ham, Gruyere cheese and potato chips *$230*
Avocado toast: jocoque, cherry tomatoes and fresh herbs on peasant bread *$220*
Smoked salmon toast, cottage cheese, cherry tomatoes and avocado *$260*
Molcajete of nopal, mushrooms, panela cheese, bathed in green habanera sauce and corn tortillas *$220*
Pancakes with butter and maple syrup *$190*

FAVORITES

Tuna toast, avocado, fermented chili ponzu (50 g) *$130*
Kampachi tiradito, white truffle oil, grilled onion, toasted seeds (100 g) *$330*
Tortilla soup with jocoque and avocado (300 ml) *$175*
Pan pressed huitlacoche with serranos and sourdough crouton *$275*
Creole corn esquites, vegan mayonnaise, dried chili mix *$190*
Rib eye tacos with grilled onions (160 g) *$320*
French dip, roast beef, Manchego cheese, harissa, gravy (160 g) *$375*
Beef burger, romaine lettuce hearts, asadero cheese, bacon, tomato chutney with habanero (200 g) *$350*
Rib eye milanese, habanero sauce, gratin cheese, refried beans and potatoes (200 g) *$445*