



— ☀ BREAKFAST ☀ —

## FRESH JUICE

*Green juice* \$50<sup>00</sup> (220 ml.)

*Orange juice* \$50<sup>00</sup> (220 ml.)

*Seasonal juice* \$50<sup>00</sup> (220 ml.)

## HOT BEVERAGES

*Ristretto* \$45<sup>00</sup> (30 ml.)

*Lungo* \$45<sup>00</sup> (120 ml.)

*Decaf* \$45<sup>00</sup> (120 ml.)

*Espresso* \$45<sup>00</sup> (45 ml.)

*Double Espresso* \$75<sup>00</sup> (90 ml.)

*Espresso cortado* \$55<sup>00</sup> (45 ml.)

*Clay pot seet and cinnamon coffee* \$50<sup>00</sup> (300 ml.)

*Herbal tea* \$70<sup>00</sup> (220 ml.)

*Tea* \$40<sup>00</sup> (220 ml.)

*Hot chocolate* \$50<sup>00</sup> (280 ml.)

*Latte* \$60<sup>00</sup> (280 ml.)

*Cappuccino* \$50<sup>00</sup> (280 ml.)

*Seasonal corn flour beverage* \$50<sup>00</sup> (280 ml.)

## STARTERS

### **Fruta de temporada** \$75.00

*Seasonal fruit, homemade granola, natural yogurt*

### **Tarro de yogurt** \$55.00

*Greek yogurt, seasonal compote, caramelized amaranth*

### **French toast** \$120.00

*Brioche, pinole, cinnamon and sugar, seasonal compote, Santa Clara cookie ice cream.*

### **Pieza de pan dulce** \$30.00

*Patisserie*

## DEL COMAL

### **Sopes** \$120.00

*Handmade corn base with chicken, beans, lettuce, sauce, cotica cheese and sour cream (2 pieces)*

### **Flautas** \$120.00

*Deep fried tacos filled with chicken, beef and goat cheese with lettuce, sauce, cheese and sour cream (3 pieces)*

### **Memela** \$60.00

*Masa with green and red sauce, confit pork rind, onion and cheese*

### **Quesadillas** \$120.00

*Corn tortilla quesadillas with quesillo, pork rind, mushrooms and chorizo (3 pieces)*

## EGGS

### **Al gusto** \$100.00

*Cooked as you like: sunny side up, scrambled, rancheros, with tomatoes or with ham (2 pieces)*

### **Revueltos con adobo** \$110.00

*Scrambled eggs with chile ancho adobo, beans and avocado (2 pieces)*

### **Omelette de claras** \$110.00

*Egg white omelette filled with mushrooms, zucchini flower, epazote herb with fresh cheese, poblano sauce and fried beans (2 pieces)*

### **Árabes** \$120.00

*Sunny side up eggs in olive oil, zaatar, avocado leave, jocoque, onions and green chili, pita bread (2 pieces)*

### **Mexidictinos** \$145.00

*2 corn masa picaditas, black beans and hoja santa herb, cecina, poached egg and sauce (2 pieces)*

*Weights are approximate*

# Our specialties

## **Enfrijoladas Augurio** \$150<sup>00</sup>

*Enchiladas covered in a black bean sauce, hoja santa, filled with scrambled eggs, chorizo, Cotija cheese, and fresh avocado (3 pieces)*

## **Tosta de aguacate** \$110<sup>00</sup>

*Multigrain bread, avocado, requesón, wilted quelites herbs with cherry tomatoes, requesón cheese, fried egg (1 piece)*

## **Tamal de pato** \$150<sup>00</sup>

*Duck tamale with mole poblano, cotija cheese and sour cream*

## **Enchiladas pobres** \$160<sup>00</sup>

*Not stuffed enchiladas, tomato light sauce, sour cream, avocado, braised and fried ribs*

## **Chilaquiles** \$140<sup>00</sup>

*Deep fried tortilla, chile pasilla sauce, cecina, cream, cotija cheese, avocado*

## **Chilaquiles Augurio** \$140<sup>00</sup>

*Deep fried tortilla, mole poblano, chicken, cream, cotija cheese, avocado, onion, sesame seed*

## **Enchiladas** \$240<sup>00</sup>

*Tortilla filled with shredded chicken in Mole Poblano, green pipian and red pipian*



**+\$70<sup>00</sup> ADD JUICE OR FRUIT,  
1 PATISSERIE AND REFILL COFFEE**

---

**Head breakfast chef, Héctor Athie**

*Products and ingredients are the consumer's responsibility.  
PRICES IN NATIONAL CURRENCY AND INCLUDE TAXES.*