



FRESH JUICE

Green juice \$40⁰⁰

Orange juice \$40⁰⁰

Seasonal juice \$40⁰⁰

HOT BEVERAGES

Ristretto \$45⁰⁰

Lungo \$45⁰⁰

Decaf \$45⁰⁰

Espresso \$45⁰⁰

Double Espresso \$55⁰⁰

Clay pot seet and cinnamon coffee \$40⁰⁰

Herbal tea \$70⁰⁰

Tea \$40⁰⁰

Hot chocolate \$50⁰⁰

Seasonal corn flour beverage \$45⁰⁰

STARTERS

Fruta de temporada \$75⁰⁰

Seasonal fruit, homemade granola, natural yogurt

Tarro de yogurt \$55⁰⁰

Greek yogurt, seasonal compote, caramelized amaranth

French toast \$120⁰⁰

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

Pieza de pan dulce \$30⁰⁰

Patisserie

DEL COMAL

Sopes \$120⁰⁰

Handmade corn base with chicken, beans, lettuce, sauce, cotica cheese and sour cream (3 pieces)

Flautas \$120⁰⁰

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

Memela \$60⁰⁰

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

Quesadillas \$120⁰⁰

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

EGGS

Al gusto \$100⁰⁰

Cooked as you like: sunny side up, scrambled, rancheros, with tomatoes or with ham

Revueltos con adobo \$110⁰⁰

Scrambled eggs with chile ancho adobo, beans and avocado

Omelette de claras \$110⁰⁰

Egg white omelette filled with mushrooms, zucchini flower, epazote herb with fresh cheese, poblano sauce and fried beans

Árabes \$120⁰⁰

Sunny side up eggs in olive oil, zaatar, avocado leave, jocoque, onions and green chili, pita bread

Mexidictinos \$145⁰⁰

2 corn masa picaditas, black beans and hoja santa herb, cecina, poached egg and sauce

OUR SPECIALTIES

Tosta de aguacate \$110⁰⁰

Multigrain bread, avocado, requesón, wilted quelites herbs with cherry tomatoes, requesón cheese, fried egg.

Tamal de pato \$110⁰⁰

Duck tamale with mole poblano, cotija cheese and sour cream

Cazuela de frijoles con chorizo \$180⁰⁰

Beans, chorizo, short rib, fresh cheese and sour cream

Enchiladas pobres \$160⁰⁰

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

Taco placero \$180⁰⁰

Taco filled with red rice, adobo short rib, avocado, goat cheese, green salsa with pipicha herb

Chilaquiles \$140⁰⁰

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

Chilaquiles Augurio \$140⁰⁰

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

Enchiladas \$120⁰⁰

Tortilla filled with shredded chicken in mole poblano, green pipian and red pipian

**+\$60⁰⁰ ADD JUICE OR FRUIT,
1 PATISSERIE AND REFILL COFFEE**