



## 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** \$55<sup>00</sup> (90 ml.)

**Clay pot seet and cinnamon coffee** \$40<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.)

**Seasonal corn flour beverage** \$45<sup>00</sup> (280 ml.)

## STARTERS

**Fruta de temporada** \$75<sup>00</sup>

*Seasonal fruit, homemade granola, natural yogurt*

**Tarro de yogurt** \$55<sup>00</sup>

*Greek yogurt, seasonal compote, caramelized amaranth*

**French toast** \$120<sup>00</sup>

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

**Pieza de pan dulce** \$30<sup>00</sup>

*Patisserie*

# DEL COMAL

## **Sopes** \$120<sup>00</sup>

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

## **Flautas** \$120<sup>00</sup>

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

## **Memela** \$60<sup>00</sup>

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

## **Quesadillas** \$120<sup>00</sup>

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

# EGGS

## **Al gusto** \$100<sup>00</sup>

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

## **Revueltos con adobo** \$110<sup>00</sup>

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

## **Omelette de claras** \$110<sup>00</sup>

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

## **Árabes** \$120<sup>00</sup>

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

## **Mexidictinos** \$145<sup>00</sup>

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

# OUR SPECIALTIES

## **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** \$110<sup>00</sup>

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

## **Cazuela de frijoles con chorizo** \$180<sup>00</sup>

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

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

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

## **Taco placero** \$180<sup>00</sup>

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

## **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** \$120<sup>00</sup>

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

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**+\$60<sup>00</sup> ADD JUICE OR FRUIT,  
1 PÂTISSERIE AND REFILL COFFEE  
WEIGHTS ARE APPROXIMATE**