



FRESH JUICE

Green juice \$50⁰⁰ (220 ml.)

Orange juice \$50⁰⁰ (220 ml.)

Seasonal juice \$50⁰⁰ (220 ml.)

HOT BEVERAGES

Ristretto \$45⁰⁰ (30 ml.)

Lungo \$45⁰⁰ (120 ml.)

Decaf \$45⁰⁰ (120 ml.)

Espresso \$75⁰⁰ (45 ml.)

Double Espresso \$55⁰⁰ (90 ml.)

Clay pot seet and cinnamon coffee \$50⁰⁰ (300 ml.)

Herbal tea \$70⁰⁰ (220 ml.)

Tea \$40⁰⁰ (220 ml.)

Hot chocolate \$50⁰⁰ (280 ml.)

Seasonal corn flour beverage \$50⁰⁰ (280 ml.)

Latte \$60⁰⁰ (280 ml.)

Capuccino \$50⁰⁰ (280 ml.)

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, cotija cheese and sour cream (2 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 or bacon (2 pieces)

Revueltos con adobo \$110⁰⁰

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

Omelette de claras \$110⁰⁰

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

Árabes \$120⁰⁰

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

Mexidictinos \$145⁰⁰

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

OUR SPECIALTIES

Enfrijoladas Augurio \$150⁰⁰

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

Tosta de aguacate \$110⁰⁰

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

Tamal de pato \$150⁰⁰

Duck tamale with mole poblano, cotija cheese and sour cream

Enchiladas pobres \$160⁰⁰

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

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 \$240⁰⁰

Tortilla filled with shredded chicken in mole poblano, green pipian and red pipian (3 pieces)

**+\$70⁰⁰ ADD JUICE OR FRUIT,
1 PÂTISSERIE AND REFILL COFFEE
WEIGHTS ARE APPROXIMATE**