

PESOS

<p>WHITE OR MULTIGRAIN TOAST (3pcs) WITH HOMEMADE COMPOTE Homemade bread served with our seasonal selection of compotes.</p> <p>PORRIDGE WITH HAZELNUTS CINNAMON AND BERRIES (180gr.) Hot oatmeal served with almond milk, cinnamon, berries and hazelnuts.</p> <p>FRUIT PLATE (150gr.) Our selection of seasonal fruit served with yoghurt and homemade granola.</p> <p>AVOCADO TOAST (2pcs) Sourdough bread, with slices of avocado and poached egg, with seed dressing.</p> <p>EGGS (2pcs) Eggs with your choice of ingredients: mushrooms, tomato, ham, spinach. Served with crispy bacon and tomato sauce.</p> <p>OMELETTE Omelette with your choice of ingredients: spinach, mint, ham, manchego cheese or mushrooms.</p> <p>EGGS WITH LONGANIZA FROM VALLADOLID Two scrambled eggs with the awarded longaniza from Valladolid. Served with beans and cheese.</p> <p>EGGS BENEDICT (2pcs) Poached eggs with your favorite choice: Mojo de ajo shrimps Cochinita pibil Canadian Tenderloin</p>	<p>\$130</p> <p>\$190</p> <p>\$120</p> <p>\$120</p> <p>\$140</p> <p>\$140</p> <p>\$140</p> <p>\$200</p>	<p>BREAKFAST BURRITO (2pcs) Scrambled eggs with refried beans, onion and serrano pepper wrapped in our delicious artisanal flour tortilla.</p> <p>COCONUT PANCAKES (3pcs) Traditional pancakes with coconut, served with a side of butter, jam and berries.</p> <p>MOLLETES (2pcs) Toast with beans spread and melted cheese. Served with pico de gallo. Add your choice of: -Smoked meat -Bacon or valladolid's longaniza -Mushrooms with cheese</p> <p>COCHINITA PIBIL TORTITAS (3pcs) Homemade bread spread with beans and stuffed with traditional cochinita pibil and ixnipec sauce.</p> <p>ENFRIJOLADAS (4pcs) Corn tortilla stuffed filled with chicken breast, bathed in our bean and avocado leaf sauce topped with red onion, avocado, sour cream, cheese and valladolid's longaniza.</p> <p>CHILAQUILES (150gr.) Tortilla chips topped with red or green sauce, onion, avocado, sour cream and cheese. Served with refried beans, charred onions & fresh cheese. - Add chicken (80gr.) - Add Egg (2pcs) - Add smoked meat (80gr.)</p>	<p>\$170</p> <p>\$170</p> <p>\$170</p> <p>\$170</p> <p>\$180</p> <p>\$180</p> <p>\$180</p> <p>\$60 \$60 \$60</p>
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SEASONAL JUICES

\$80

Watermelon, pineapple, orange, grapefruit, green and carrot

SMOOTHIE

\$120

Mango, pineapple, strawberry, banana and red berries

COFFEE

Espresso	\$80	Latte	\$100
Double espresso	\$110	Cold Latte	\$100
Macchiato	\$90	Capuccino	\$100
American	\$70	Frapuccino	\$120
Cold american	\$90	Hot Chocolate	\$80
Nespresso Coffee	\$90	Nespresso Capuccino	\$100

Almond or coconut milk+\$70

EXTRAS

+ \$60

Bacon | Longaniza Valladolid | Mushrooms | Pressed cheese | Avocado | Beans | Egg



All of our dishes are made from scratch. We bake our bread and make our very own tortillas, sauces, jams and conserves. The ingredients we use are of the best quality. Some of the ingredients are the result of sustainable projects from Pedro y Elena Hernandez foundation. We work with local suppliers under fair and responsible trade scheme.

All our prices are in mexican pesos and include 16% taxes. All the starters have 100g and the main courses 180g of protein, raw weight. Dishes made with undercooked, eggs, raw meat or raw fish will be consumed by the customer's own risk. We accept debit and credit cards. Service's not included.