

OUR BAKERY

French toast, berry compote, vanilla ice cream and lemon zest (1 pc)	\$230
House-baked sweet bread (1 pc) (Chocolate concha, Vanilla concha, Chokolatin, Almendrin, Croissant, Mazapán croissant, Kouign Amann)	\$75
Casa O rolls: Cinnamon, chocolate and hazelnuts (1 pc)	\$105
Conchas filled with clotted cream (1 pc)	\$120

FRUITS

Grapefruit supremes (220 gr)	\$165
Red berries (180 gr)	\$230
Mixed fruit artisanal yogurt, granola	
Small (150 gr)	\$120
Large (300 gr)	\$185
Açaí bowls, almond milk, banana, amaranth, red berries and granola (225gr)	\$250

Machaca with egg (3 pcs)	\$285
Rancheros over tortilla, beans and red sauce (2 pcs)	\$275
Oaxacan-style, over tortilla with quesillo and artisanal mole (2 pcs)	\$275
Northern-style eggs, sunny-side-up with rib eye gahonera, crushed salsa and refried beans (2 pcs)	\$315
Bean eggs, scrambled, bean sauce, tortillas, fresh cheese and avocado (2 pcs)	\$235
Molletes, gratinated cheese, pico de gallo and guacamole (4 pcs)	\$255
Cecina sope with crushed salsa (100 g)	\$290
Chilaquiles	\$225
Chicken (120 gr)	\$275
Cecina (100 gr)	\$295
Enfrijoladas (4 pcs)	\$295
Veracruz-style enfrijoladas, Mexican-style eggs, chorizo, cream and fresh cheese (4 pcs)	\$300
Chicken enchiladas, artisanal mole, green sauce, red sauce or Swiss style (4 pcs)	\$280
Campechana enchiladas, chicken, red sauce, green sauce, bean sauce and artisanal mole (4 pcs)	\$295

## VEGETARIAN

Avocado toast, feta cheese, chili oil (210 gr)	\$265
Nopales and panela drowned in crushed red salsa (210 gr)	\$255
Baked nopal chilaquiles, green sauce, panela cheese and nopales (210 gr)	\$270

## EGGS

Avocado toast, poached egg, fresh herbs (2 pcs)	\$265
Arab-style, jocoque, zaatar, Arabic bread (2 pcs)	\$260
Neapolitan eggs, pomodoro sauce and burrata (2 pcs)	\$290
Eggs Benedict, asparagus, Hollandaise sauce, Canadian bacon or smoked salmon (2 pcs)	\$310

## OMELETTES

Turkey ham, Canadian bacon, bacon, gruyere cheese (3 pcs)	\$310
Egg whites, goat cheese, sun-dried tomato (3 pcs)	\$285
Mushrooms and parmesan cheese sauce	\$300
Smoked salmon, asparagus, Hollandaise sauce (3 pcs)	\$310

## BETWEEN BREADS

Croissant, soft scrambled egg, gruyere cheese, bacon (1 pc)	\$305
Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad (1 pc)	\$330
Le Croque, brioche bread, gruyere, prosciutto, sunny-side-up egg (1 pc)	\$320

## MIMOSAS

**MIMOSA CHAMPAGNE**  
**MIMOSA PROSECCO**

\$360  
\$160

## CLASSIC JUICES

Glass (320 ml) \$100  
Glass (450 ml) \$120

Orange, grapefruit, carrot, tangerine  
(our ingredients depend on the season)

**SHOT DE FUEGO** \$75  
Ginger, pepper, cinnamon, turmeric

## HEALTHY CHOICES

**GOLDEN CÚRCUMA** \$160  
Cardamom, cinnamon, honey,  
house-made almond milk

**MATCHA** \$160  
Ceremonial grade matcha,  
house-made almond milk

**HIERBABUENA MATCHA** \$160  
Ceremonial grade matcha,  
16-hour rested coffee, mint

## COMBINED JUICES

Glass (320 ml) \$135  
Glass (450 ml) \$150

Papaya with orange

Orange, guava, pineapple, honey

Orange, carrot, celery, beet, pineapple

Celery, nopal, parsley, orange,  
pineapple

Add-ons: chia, oats, granola, walnut, almond,  
cinnamon, honey.

## COFFEE

<b>Americano</b> (120 ml)	\$80
<b>Espresso</b>	
Cortado (30 ml)	\$80
Espresso (30 ml)	\$80
<b>Cappuccino</b>	
Classic (120 ml)	\$90
Mocha (120 ml)	\$90
<b>Cold</b>	
Coffee mojito (180 ml)	\$95
Citrus espresso (120 ml)	\$95
Latte (180 ml)	\$95
Decaffeinated (120 ml)	\$95

## TEA (260ML)

Chai	\$95
Matcha	\$125

## INFUSIONS (300ML)

Flor de manzanilla	\$85
Flor de toronjil	\$85
Hierbabuena fresca	\$85
<b>Infusión de la casa</b>	\$90
Dehydrated orange, lemon tea, mint, clove, star anise	
<b>Infusión del Bosque</b>	\$90
Dehydrated strawberry, raspberry, blackberry, blueberry, prune, black tea	

## TEA SERVICE (500ML)

Green Tea	\$100
Happy Birthday	\$100
Tisane de L´Abaye	\$100
Carpe Diem	\$100
Vervenie	\$100
Fleurs de Jazmín	\$100
Melange Du Jardin D´Alix	\$100
Pache Mignon	\$100
English Breakfast	\$100
The Hierbes Insolentes	\$100