

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, Chocolatin, 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	\$360
MIMOSA PROSECCO	\$160

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	

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.

COMBINED JUICES

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

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

Orange, guava, pineapple, honey

Orange, carrot, celery, beet, pineapple

Celery, nopal, parsley, orange,
pineapple

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

COFFEE

Americano (120 ml) \$80

Espresso

Cortado (30 ml) \$80
Espresso (30 ml) \$80

Cappuccino

Classic (120 ml) \$90
Mocha (120 ml) \$90

Cold

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

Infusión de la casa \$90
Dehydrated orange, lemon tea, mint, clove, star anise

Infusión del Bosque \$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
Melangue Du Jardín D'Alix \$100
Pache Mignon \$100
English Breakfast \$100
The Hierbes Insolentes \$100