

OUR BAKERY

French Roll, house-made French bread roll, maple syrup, whipped cream and berries	\$205
Sweet bread baked at home	\$65
Casa Ó rolls: Cinnamon, chocolate, and hazelnut	\$95
Handmade whipped cream	\$40

FROM MEXICO

Molletes, gratin cheese and pico de gallo (4 pcs.)	\$230
Sope with cecina and salsa martajada (100 gr.)	\$260
Rancheros over tortilla, beans, and red sauce (2 pieces)	\$245
Chilaquiles	
Chicken (120 gr.)	\$195
Cecina (100 gr.)	\$240
	\$265
Chicken enfrijoladas (4 pcs.)	\$260
Chicken enchiladas, homemade mole, salsa verde, salsa roja or suiss (4 pcs.)	\$240
Enchiladas campechanas, chicken, salsa roja, salsa verde, bean sauce and homemade mole (4 pcs.)	\$260

WELLNESS

Grapefruit supremes (220 gr.)	\$145
Berries (180 gr.)	\$205
Mixed fruit homemade yogurt artesanal, granola	
Small (150 gr.)	\$105
Large (300 gr.)	\$165

VEGETARIAN

Acai bowl, almond milk, banana, amaranth, mixed berries, and granola	\$225
Avocado toast, feta cheese, chili oil	\$230
Drowned nopales and panela cheese in salsa roja martajada.	\$225
Baked nopal chilaquiles, green sauce, panela cheese and nopales	\$240

EGGS

Eggs to taste, refried beans and chilaquiles (2 pcs.)	\$235
Oaxaqueños, on a tortilla with quesillo and homemade mole (2 pcs.)	\$245
Sunny-side up, pork rinds in green sauce, cactus, and potato (2 pcs.)	\$245
Arab-style, jocoque, zaatar, Arabic bread (2 pcs.)	\$230
Benedictine eggs, asparagus, hollandaise sauce, Canadian bacon or smoked salmon (2 pcs.)	\$280
Machaca with egg (3 pcs.)	\$255
Avocado toast, poached egg, fresh herbs (2 pcs.)	\$235

OMELETTES

Turkey ham, Canadian bacon, bacon, gruyere cheese	\$275
Egg whites, goat cheese, dehydrated tomato	\$250
Smoked salmon, asparagus, hollandaise sauce	\$280

SANDWICHES

Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad	\$295
Le Croque, brioche bread, gruyere cheese, prosciutto, fried egg	\$280