

## OUR BAKERY

French Roll, house roll made with French bread, maple honey, whipped cream, and red fruits (1 pza.) \$230

Homemade baked sweet bread (1 pza.):  
Croissant, chocolatin, conchas, and apple turnover \$75

Casa Ó Rolls (1 pza.):  
Cinnamon, hazelnut Nutella, and seasonal \$110

## OF MEXICO

Molletes, melted cheese, and pico de gallo (4 pzas.) \$265

Sope with cecina and smashed salsa (100 gr.) \$295

Ranchero eggs on tortilla, beans, and red salsa (2 pza.) \$270

Chilorio sincronizada, green and red sauce, and fried egg \$280

Oaxacan tamale filled with short rib and mushrooms, martajada salsa, cream, fresh cheese (220 gr.) \$270

Chilaquiles  
    Chicken (120 gr.) \$230  
    Cecina (100 gr.) \$275  
    \$310

Chicken Enfrijoladas (4 pzas.) \$295

Chicken Enchiladas, artisanal mole, green sauce, red sauce, or suizas (4 pzas.) \$295

Campechana Enchiladas, chicken, red sauce, green sauce, bean sauce, and artisanal mole (4 pzas.) \$305

Crispy flautas drowned in crushed salsa (4 pzas.) \$295

# CASA Ó

## WELLNESS

### Fruits

Grapefruit supremes (220 gr.) \$165

Red fruits (180 gr.) \$235

### Mixed fruit

homemade yogurt, granola

    Small (150 gr.) \$120

    Large (300 gr.) \$195

Acai bowl, almond milk, banana, amaranth, red fruits, and granola (225 gr.) \$265

### VEGAN

Homemade coconut vegan yogurt, probiotics, caramelized macadamia, fruit powder (220 gr.) \$190

Baked nopal chilaquiles, green sauce, vegan yogurt, grilled tofu (210gr) \$270

### Light

Feta cheese, avocado, and chili oil toast (210 gr.) \$265

Cactus and panela drowned in mashed red sauce (210 gr.) \$255

Keto enchiladas, turkey ham rolls filled with Mexican-style egg whites, green and red sauce \$295

Egg whites, jocoque, smoked salmon, and asparagus \$315

The consumption of raw or semi-raw proteins is the responsibility of the diner.

All our prices include 16% VAT. Weight before cooking.

## EGGS

To taste refried beans and chilaquiles (2 pzas.)	\$265
Oaxaqueños, on a tortilla with quesillo and artisanal mole (2 pzas.)	\$280
Fried eggs, pork cracklings in green sauce, nopales, and potatoes (2 pzas.)	\$280
Arab-style, jocoque, zaatar, and Arabic bread (2 pzas.)	\$270
Scrambled eggs drowned in chipotle bean sauce (3 pzas.)	\$270
Eggs Benedict, asparagus, hollandaise sauce, smoked salmon (2 pzas.)	\$320
Eggs Benedict, asparagus, hollandaise sauce, Canadian bacon (2 pzas.)	\$310
Shredded beef with eggs (3 pzas.)	\$285
Avocado toast, poached egg, mixed lettuce, and Provençal vinaigrette (2 pzas.)	\$265
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<b>BETWEEN BREADS</b>	
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Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad (1 pza.)	\$335
Le Croque, brioche bread, gruyere, prosciutto, sunny-side-up egg (1 pza.)	\$325

## OMELETTES

Turkey ham, Canadian bacon, bacon, gruyere cheese (3 pzas.)	\$315
Egg whites, goat cheese, sundried tomato (3 pzas.)	\$290
Smoked salmon, asparagus, hollandaise sauce (3 pzas.)	\$315

## EXTRAS

Egg (1pz)	\$40
Cecina (100gr)	\$120
Avocado (1/2 pz)	\$50
Bacon (50gr)	\$100
Chicken (100gr)	\$85
Ham (80gr)	\$85