

OUR BAKERY

French toast with berry compote, vanilla ice cream, and lemon zest (1 pc)	\$230
House-baked sweet bread (1 pc) (Chocolate concha, vanilla concha, chocolatín, croissant, almond croissant, dulce de leche cruffin, corn loaf cake, kouign-amann)	\$75
Casa O rolls: cinnamon, chocolate, and hazelnut (1 pc)	\$105
Conchas filled with nata	\$120

FRUIT

Grapefruit supremes (220 g)	\$165
Red berries (180 g)	\$230
Mixed fruit with yogurt and granola	
Small (150 g)	\$120
Large (300 g)	\$185
Açai bowl with almond milk, banana, amaranth, red berries, and granola (225 g)	\$250
House-made vegan coconut yogurt with probiotics and caramelized macadamia (220 g)	\$190

Machaca with eggs and ranchera salsa (3 pcs)	\$285
Huevos rancheros on tortillas with beans and red salsa (2 pcs)	\$275
Oaxacan-style eggs on a tortilla with quesillo and artisanal mole	\$275
Northern-style sunny-side-up eggs, thin-sliced ribeye, salsa martajada, and refried beans (2 pcs)	\$315
Scrambled eggs with bean sauce, tortillas, queso fresco, and avocado (2 pcs)	\$235
Sunny-side-up eggs with chicharrón in salsa verde, nopales, and potatoes (2 pcs)	\$280
Cecina sope with salsa martajada (100 g)	\$290
Sincronizada with chilorio, sunny-side-up eggs, and salsa divorciada (2 pcs)	\$280
Oaxacan tamal filled with short rib and mushrooms, with salsa martajada, sour cream, and queso fresco (220 g)	\$270
Molletes with melted cheese, pico de gallo, and guacamole (4 pcs)	\$255
Chilaquiles	\$225
Chicken (120 g)	\$290
Cecina (100 g)	\$315
Chicken enfrijoladas (4 pcs)	\$295
Veracruz-style enfrijoladas with Mexican-style scrambled eggs, chorizo, sour cream, and queso fresco (4 pcs)	\$290
Campechana enchiladas with chicken, red salsa, green salsa, bean sauce, and artisanal mole (4 pcs)	\$295
Chicken enchiladas with artisanal mole, green salsa, red salsa, or Swiss-style (4 pcs)	\$315

LIGHT

Avocado toast with feta cheese and chile oil (210 g)	\$265
Nopales and panela cheese smothered in martajada red salsa (210 g)	\$205
Keto enchiladas, turkey ham rolls filled with Mexican-style egg whites, with salsas divorciadas (4 pcs)	\$295
Egg whites with jocoque, smoked salmon, and asparagus (200 g)	\$315
Baked nopal chilaquiles with green salsa, panela cheese, and nopales (210 g)	\$275

EGGS (2 pcs)

Eggs any style with refried beans and chilaquiles	\$270
Avocado toast with a poached egg and fresh herbs	\$265
Arabic-style eggs, sunny-side-up eggs, jocoque, za'atar, and pita bread	\$260
Eggs Benedict with asparagus, Hollandaise sauce, and Canadian bacon or smoked salmon	\$310

OMELETTES (3 pcs)

Turkey ham, Canadian bacon, bacon, and gratinéed Gruyère cheese	\$310
Egg whites with goat cheese and sun-dried tomatoes	\$285
Confit mushrooms with Parmesan cheese sauce	\$340
Smoked salmon, asparagus, and Hollandaise sauce	\$310

SANDWICHES

Croissant with soft scrambled eggs, gratinéed Gruyère cheese, and bacon	\$320
Bagel with smoked salmon, goat cheese mousse, avocado, and mixed greens	\$330
Le Croque with brioche, Gruyère, prosciutto, and a sunny-side-up egg	\$340

CLASSIC JUICES

Glass (320 ml)	\$95
Glass (450 ml)	\$115

Orange, grapefruit, carrot, mandarin
(subject to seasonal availability)

FIRE SHOT (50 ml)	\$75
Ginger, black pepper, cinnamon, turmeric	

HEALTHY CHOICES

GOLDEN TURMERIC (300 ml)	\$155
Cardamom, cinnamon, honey, house-made almond milk	

MATCHA (300 ml)	\$155
Ceremonial-grade matcha, house-made almond milk	

SPEARMINT MATCHA (300 ml)	\$155
Ceremonial-grade matcha, 16-hour rested coffee, spearmint	

COMBINED JUICES

Glass (320 ml)	\$125
Glass (450 ml)	\$140

Papaya and orange

Orange, guava, pineapple, honey

Orange, carrot, celery, beet, pineapple

Celery, nopal, parsley, orange, pineapple

Add-ons: chia, oats, granola, walnuts, almonds, cinnamon, honey.