

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, chokolatin, 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, red onion, and cilantro sprouts (220 gr.)	\$270
Chilaquiles	\$230
Chicken (120 gr.)	\$275
Cecina (100 gr.)	\$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.)	\$295
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, divorciada 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

CASA O'

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

BETWEEN BREADS

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)	\$35
Cecina (100gr)	\$120
Avocado (1/2 pz)	\$50
Bacon (50gr)	\$100
Chicken (100gr)	\$85
Ham (80gr)	\$85