

## OUR BAKERY

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French Roll, house roll made with French bread, maple honey, whipped cream, and red fruits (1 pza.)	\$220
Homemade baked sweet bread (1 pza.): Croissant, chocolatín, conchas, and apple turnover	\$70
Casa Ó Rolls (1 pza.): Cinnamon, hazelnut Nutella, and seasonal	\$100
Extra of homemade cream (50 ml.)	\$45

## OF MEXICO

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Molletes, melted cheese, and pico de gallo (4 pzas.)	\$255
Sope with cecina and smashed salsa (100 gr.)	\$280
Ranchero eggs on tortilla, beans, and red salsa (2 pzas.)	\$260
Chilorio sincronizada, green and red sauce, and fried egg	\$260
Oaxacan tamale filled with short rib and mushrooms, martajada salsa, cream, fresh cheese, red onion, and cilantro sprouts (220 gr.)	\$255
Chilaquiles	\$210
Chicken (120 gr.)	\$260
Cecina (100 gr.)	\$285
Chicken Enfrijoladas (4 pzas.)	\$280
Chicken Enchiladas, artisanal mole, green sauce, red sauce, or suizas (4 pzas.)	\$280
Campechana Enchiladas, chicken, red sauce, green sauce, bean sauce, and artisanal mole (4 pzas.)	\$285

# CASA Ó

## WELLNESS

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### Fruits

Grapefruit supremes (220 gr.)	\$155
Red fruits (180 gr.)	\$220
Mixed fruit homemade yogurt, granola	
Small (150 gr.)	\$115
Large (300 gr.)	\$180
Acai bowl, almond milk, banana, amaranth, red fruits, and granola (225 gr.)	\$240

### VEGAN

Homemade coconut vegan yogurt, probiotics, caramelized macadamia, fruit powder (220 gr.)	\$180
Baked nopal chilaquiles, green sauce, vegan yogurt, grilled tofu (210gr)	\$255

### Light

Feta cheese, avocado, and chili oil toast (210 gr.)	\$250
Cactus and panela drowned in mashed red sauce (210 gr.)	\$240
Keto enchiladas, turkey ham rolls filled with Mexican-style egg whites, divorciada sauce	\$280
Egg whites, jocoque, smoked salmon, and asparagus	\$295

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The consumption of raw or semi-raw proteins is the responsibility of the diner.  
All our prices include 16% VAT. Weight before cooking.

## EGGS

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To taste refried beans and chilaquiles (2 pzas.)	\$255
Oaxaqueños, on a tortilla with quesillo and artisanal mole (2 pzas.)	\$265
Fried eggs, pork cracklings in green sauce, nopales, and potatoes (2 pzas.)	\$265
Arab-style, jocoque, zaatar, and Arabic bread (2 pzas.)	\$255
Scrambled eggs drowned in chipotle bean sauce (3 pzas.)	\$255
Benedictine eggs, asparagus, hollandaise sauce, Canadian bacon or smoked salmon (2 pzas.)	\$295
Shredded beef with eggs (3 pzas.)	\$275
Avocado toast, poached egg, mixed lettuce, and Provençal vinaigrette (2 pzas.)	\$255

## BETWEEN BREADS

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Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad (1 pza.)	\$315
Le Croque, brioche bread, gruyere, prosciutto, sunny-side-up egg (1 pza.)	\$305

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## OMELETTES

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Turkey ham, Canadian bacon, bacon, gruyere cheese (3 pzas.)	\$295
Egg whites, goat cheese, sundried tomato (3 pzas.)	\$270
Smoked salmon, asparagus, hollandaise sauce (3 pzas.)	\$295

## EXTRAS

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Egg (1pz)	\$35
Cecina (100gr)	\$110
Avocado (1/2 pz)	\$60
Bacon (50gr)	\$95
Chicken (100gr)	\$70
Ham (80gr)	\$80