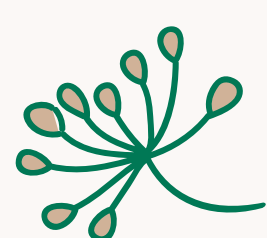




## FROM THE BAKERY



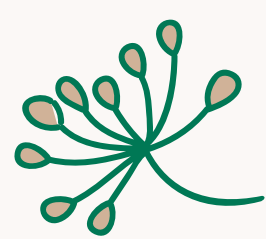
HAZELNUT AND CRANBERRY ROLL	\$55
ALMOND CROISSANT	\$45
CROISSANT	\$55
CHOCOLATIN	\$55
CHOC DIPPED "OREJA"	\$40
PINOLE CONCHA (SOFT BAKED)	\$45
TOFFEE AND CANDIED MACADAMIA "BERLINESE"	\$55
SWEET CORN SHORTBREAD WITH CANDIED POPCORN AND "DULCE DE LECHE"	\$45

## FRESHLY SQUEEZED



\$55

ORANGE / GREEN / GRAPEFRUIT

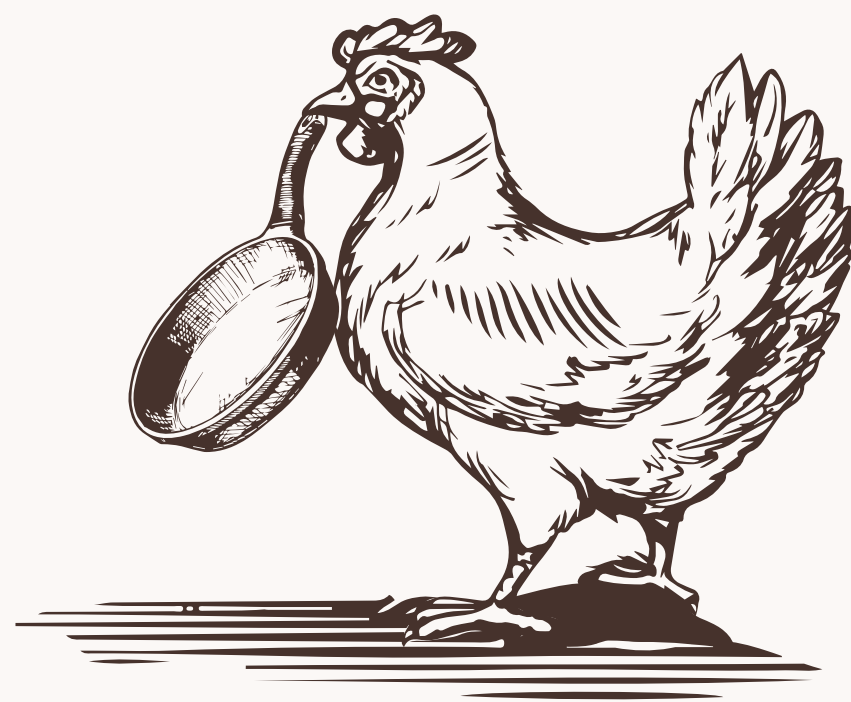


## COFFEE



LATTE \$62	ESPRESSO \$45
CAPPUCCINO \$60	ESPRESSO DOUBLE \$58
AMERICANO \$45	MOCHA \$65
RISTRETTO \$45	"CARAJILLO" \$175

MEXICAN CHOCOLATE JAR \$110



## BREAKFAST

SEASONAL FRUIT BOWL	\$110	
OATMEAL BOWL	\$125	
Quinoa and Coconut Milk / Berries & Apple / Banana and Grated Coconut		
FRENCH TOAST	\$144	
Mascarpone Mousse / Berries Compote / Molasses Honey		
LIBANESE SKILLET EGGS	\$195	
Jocoque & Zaatar / Minced Beef with Pinenuts / Mint		
REGIONAL "MOLLETES"	\$152	
Sour Dough Bread / Refried Bacon Beans / Guanajuato Cheeses		
HIDDEN EGGS	\$185	
Thinly Salted Meat / Mortar Red Sauce / Cream & Fesh Cheese		
"DIVORCED" CHILAQUILES	\$120	
Red & Green Sauces / Ranch Cream / Fresh Cheese		
\$148	\$185	\$210
•With Eggs•	•With Chicken•	•With Cochinita Pibil•
BENEDICTINE ORGANIC EGGS WITH PORK BELLY	\$225	
SUNKEN EGGS	\$170	
Asadero Cheese / Pasilla Chili / "De la Olla" Beans / Flour Tortilla		
PASTRAMI GRILLED CHEESE	\$245	
In House Smoked Rib Eye Pastrami / "Campesino" Bread / Provolone Cheese / Mustard Seed / Pickles		

\* All our prices are in MXN and include local taxes