

BREAKFAST \$260 c/u

BERRY BOWL

Banana, strawberry, and raspberry base, served with shredded coconut and caramelized peanuts

FRUIT PARFAIT

Yogurt bowl with homemade granola and seasonal fruit

VEGETABLE SHAKSHUKA

Bell peppers, onion, and tomatoes sautéed with paprika. Served with avocado, tofu, and toasted whole-grain bread

SWEET POTATO HUMMUS

Sweet potato purée with garlic oil, chickpeas, bell peppers, red onion, and tofu. Served with sautéed bell peppers, onion, and chickpeas

FRENCH TOAST 2 pcs

Fluffy bread soaked in butter, sugar, and cinnamon, topped with whipped cream and strawberries

PANCAKES 3 pcs OR WAFFLES 4 pcs

With honey, powdered sugar, and bacon

TRADITIONAL MOLLETES 2 pcs

Refried beans on hot bolillo, melted Manchego cheese, and avocado. Served with morita sauce and pico de gallo

ENFRIJOLADAS 3 pcs

Corn tortillas filled with poblano chile, onion, and corn, topped with black bean sauce, pickled onions, cilantro, crumbled tofu, and avocado slices

CHILAQUILES

The best in town. Crispy tortillas soaked in green or red sauce, topped with a fried or scrambled egg, cream, Mexican fresh cheese, cilantro, onion, and refried beans

Add:

+ Chicken 3.5 oz \$80
+ Arrachera 3.5 oz \$120

ENCHILADAS 4 pcs

Corn tortillas filled with chicken stewed with onion and garlic, topped with red or green sauce, fresh red onion, grated cheese, sour cream, and avocado

GRILLED QUESADILLAS 3 pcs

Flour tortillas filled with ham, melted cheese, and pico de gallo

EGGS

RANCHEROS 2 pcs

Sunny-side-up eggs on corn tostadas, topped with tomato sauce, cream, crumbled cheese, avocado, and cilantro. Served with refried beans

DIVORCED 2 pcs

Sunny-side-up eggs on corn tostadas, topped with red and green sauce, avocado, crumbled cheese, cilantro, cream, and pickled onions. Served with refried beans

YOUR WAY

Omelet, scrambled, or fried eggs

Choose 2 ingredients:

Onion, tomato, spinach, jalapeños, ham or cheese

EGG’SPECIAL 2 pcs

Sunny-side-up eggs on tortillas with tomato sauce, turkey ham, peas, and a touch of crumbled cheese. Served with refried beans and fried plantains

AVOCADO TOAST

Whole-grain bread with a soft-boiled egg, arugula, tomato, and pickled onions

EGG & BACON SANDWICH

Oroweat bread, two scrambled eggs, mayonnaise, Italian lettuce, and bacon

EGG & BACON BAGEL

Two scrambled eggs, mayonnaise, Italian lettuce, and melted Manchego cheese

SMOOTHIES \$90 EACH

ADD POWDERED PROTEIN:
COCOA, VANILLA OR MATCHA

\$60
EACH

MILD DETOX

Apple, carrot, beet, ginger, and lime juice

ENERGIZING GREEN

Spinach, cucumber, green apple, celery, and ginger

GOLDEN MILK

Almond milk with turmeric, cinnamon, vanilla, and black pepper

ANTIOXIDANT

Banana, berries, raspberries, and almond milk

FAT BURNER

Pineapple, ginger, and almond milk

CHOCOLATE BANANA BLISS

Banana, cocoa powder, almond milk, and vanilla

ALKALINE LEMONADE

Lime juice with salt, baking soda, and stevia

CHLOROPHYLL LEMONADE

Lime juice and stevia

*Substitute whole milk with almond or soy milk \$10

HAPPY HOUR 8 - 11 AM

All prices include taxes | Gratuity is optional | Prices are in Mexican pesos | Quantities in protein weights are prior to cooking
*Consumption of raw product is under your responsibility SSA MM-130125

Vegetarian 