

Intro Mornings

NEW MENU

Morning Drinks

BEVERAGES

SMOOTHIES (250 ml)

only natural sugar

VERDE.- \$70

spinach, ginger, banana, almond milk

PURPLE BANANA.- \$70

banana, mixed berries,
soy milk, hemp seed

BERRIES.- \$70

strawberry, raspberry, blackberry,
almond milk, cacao nibs

FRESH JUICE (200 ml)

ROMPEAYUNO.- \$45

spinach, carrot, ginger,
agave syrup, lemon

**BOOST INMUNOLÓGICO
BY STEAM AND EAT.- \$50**

pineapple, carrot, ginger, turmeric,
lemon, honey, alkaline water, dfn tea

JUGO VERDE.- \$38

spinach, cactus, celery, parsley,
pineapple juice, orange juice

ORANGE JUICE.- \$38

GRAPEFRUIT JUICE.- \$38

SEASONAL JUICE.- \$40

OTHERS (220 ml)

GOLDEN MILK.- \$85
coffee shot, turmeric, lactose free milk

MATCHA.- \$50
matcha powder, milk

COCOA MIEL.- \$85
cocoa, cinnamon, coffee

COCOA.- \$85
cocoa, cinnamon, water

CHAI LATTE.- \$60
chai powder, milk

CHOCOLATE CALIENTE.- \$40
hot chocolate

MANDOLIN KOMBUCHA.- \$100

DRINKS WITH A TWIST

MIMOSA.- \$270
orange juice, moët

BLODY MARY REYES.- \$110
ketel one vodka, ancho reyes,
tomato juice, salsa cholula, paprika and
ginger salt, dried meat

MOËT & CHANDON.- \$1,650
special price

CAFÉ

ristretto 30 ml.- \$45
double ristretto 60 ml.- \$58
lungo 120 ml.- \$45
cappuccino 120 ml.- \$50
refill filter coffee.- \$45
espresso 50 ml.- \$45
double espresso 100 ml.- \$55
espresso cortado 50 ml.- \$47
double espresso cortado 100 ml.- \$58

Breakfast

ADD \$80 TO ANY OF THE DISHES

it includes refill filter coffee, 1 baked goodie, juice or fruit

PAN DE DULCE. - \$40 (1 piece)

homemade sweet goodie

BOWL DE FRUTAS DE TEMPORADA. - \$70

assorted fruit, greek yogurt, homemade granola (140 gr)

FRENCH TOAST. - \$150

homemade brioche (200 gr), cream and egg mix, cinnamon, berries, maple syrup, vanilla ice

JAPANESE STYLE PAN CAKES. - \$150

fluffy pan cake (150 gr), butter, powdered sugar, maple syrup, strawberries

CLARAS DE HUEVO EN CAZUELA. - \$120

egg white, mushrooms, zucchini, spinach, chipotle sauce, parsley, baked tostadas (120 gr)

HUEVOS ROTOS. - \$165

2 fried eggs, wedge potatoes, jamón serrano, truffle oil, parmesan

HUEVOS ÁRABES. - \$135

2 fried eggs in olive oil, jocoque, za'athar, cumin, arabic pepper, pita bread

HUEVOS REVUELTOS CON TOCINO. - \$135

scrambled eggs with bacon, parmesan, butter, brioche bread (210 gr)

TOSTA DE AGUACATE. - \$140

avocado toast, multigrain bread, smashed avocado, poached egg, feta cheese, cherry tomatoes, kale, and lemongrass oil (150 gr)

Mc ENGLISH MUFFIN. - \$210

homemade sausage, cheddar, fried egg, maple butter, homemade english muffin (180 gr)

BREAKFAST SANDWICH. - \$150
potato bread, creamy scrambled egg,
cheddar, avocado, sriracha aioli, bacon (180 gr)

CROISSANT DE SALMÓN CURADO (GRAVLAX). - \$170
gravlax croissant, creamy scrambled eggs,
chives, preserved lemon, tzatziki (260 gr)

SANDWICH ON CLOUD. - \$125
multigrain bread, turkey ham, fresh mozzarella,
tomatoes, lettuce, avocado, olive oil (260 gr)

MOLLETES CON PULLED PORK RIBS. - \$130
baguette, monterrey jack cheese, cheddar,
goat cheese, fried beans, pico de gallo (250 gr)

ENFRIJOLADAS. - \$130
3 tortillas filled with scrambled egg with tomatoes,
bean sauce, goat cheese, avocado, cream (180 gr)

PUNTAS DE FILETE AL SARTÉN. - \$150
skillet beef, roasted peppers and potatoes,
chipotle mole, beans (220 gr)

CHILAQUILES CON CHICHARRÓN PRENSADO. - \$145
deep fried tortilla with pork rind, green sauce, onion,
aged cheese, avocado, cream (270 gr)

CHICKEN ENMOLADA. - \$160
homemade mole in AUGURIO, cotija cheese,
sesame seeds, fresh onion, sour cream

HUEVOS AL GUSTO. - \$135
choose your way! with ham, rancheros, etc

EXTRAS

Egg (1 piece) \$25
Jocoque (45 gr) \$30
Avocado (60 gr) \$30
Bacon (60 gr) \$60

Cream (60 ml) \$30
Coconut milk (120 ml) \$15
Almond milk (120 ml) \$15