

intro  
restaurant



*a menu by angel vázquez*  
head chef rústico nava

WELLNESS LIFE by *Haer Letayf*  
**smoothies** (250 ml)

**green cibelia**

mango, spinach, spirulina, orange juice.- \$75

**plant-protein**

spinach, banana, carob, dates, almond milk.- \$75

**beauty-cleanse**

raspberry, mango, banana, orange juice.- \$75

FRESH JUICE by *Intyo*  
all our juices are cold-pressed

**juices** (200 ml)

**rompe-ayuno**

spinach, carrot, ginger, agave syrup, lemon.- \$45

**immune boost by steam and eat**

pineapple, carrot, ginger, turmeric, lemon, honey,  
alkaline water, dfn tea "flor de jaguar".- \$70

**green juice**

spinach, cactus, celery, parsley, pineapple juice, orange juice.- \$40

fresh **orange** juice.- \$40

fresh **grapefruit** juice.- \$40

## **others** (220 ml)

**golden milk**, coffee shot, turmeric, lactose-free milk.- \$85

**matcha**, matcha powder, milk.- \$65

**cacao miel**, cocoa powder, cinnamon, coffee.- \$85

**cacao cardamom**, cocoa powder, cinnamon, milk, coffee.- \$85

**chai latte**, chai powder, milk.- \$60

**hot chocolate**.- \$60

**teas and infusions**, molienda sagrada selection.- \$65

**deluz kombucha** (200 ml) probiotic ferment,

passion fruit, berries or ginger.- \$55

**chai frappé**, chai powder, lactose-free milk, dulce de leche.- \$95

**glass of milk** (200 ml) lactose-free, almond, soy, coconut or oat.- \$45

**matcha on cloud**, coconut water and matcha cream.- \$100

**tiramisu latte**, lactose-free milk, espresso, tiramisu syrup, alkalized cocoa .- \$95

**flor de mi vida**, taro, greek yogurt, lactose-free milk.- \$120

**iced cookie oreo**, lactose-free milk, espresso, oreo cookie .- \$120

## **alcoholic drinks** (220 ml)

**mimosa**, orange juice, moët & chandon.- \$270

**bloody mary – vodka**, ancho reyes, tomato juice, cholula sauce, paprika-ginger salt, beef jerky.- \$190

**moët & chandon, early bubbles**

bottle (750 ml) special price.- \$1,850

## **coffee** (220 ml) FRENCH PRESS (immersion method)

**café totula** puebla 1200 m.n.s.m, (300 ml).- \$70

honey process, productor: efraín garcía

### NESPRESSO

**ristretto**.- regular (30 ml) \$45 double (60 ml) \$90

**lungo**.- regular (120 ml) \$50

**cappuccino**.- regular (120 ml) \$63

**espresso**.- regular (50 ml) \$45 double (100 ml) \$90

**cortado**.- regular (50 ml) \$50 double (100 ml) \$90

**orange coffee**.- tonic water, orange juice, nespresso espresso, ice.- \$85

**mazapanchino** milk, mazapán, nespresso espresso, ice.- \$90

**refill coffee** - \$50

# BREAKFAST by INTRO

**make any breakfast dish a combo**  
includes refill coffee, 1 piece of sweet bread, juice or fruit (70 g)  
**regular \$135 o premium \$145**

## *specials*

**guava**, strawberry, pineapple juice.- \$70

**panettone (500 g)** .- \$495 by **BAKER** o intro

### **panettone slice**

pan dulce italiano (region de milán) base de pan  
brioche con frutos cristalizados, glaseado de almendra.- \$85

**sunrise pulled pork bbq estilo sando texas style**  
slow-cooked pulled pork with chipotle and coffee bbq sauce,  
caramelized onions, and chee.- \$190

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The consumption of raw products is the responsibility of the person who orders them. All dishes are prepared fresh. All our prices include VAT. Portions are approximate. All products are subject to availability.

## **to start**

**sweet bread** (piece) variety from x **BAKER** by intro.- \$40  
(also available to-go)

**seasonal fruit bowl** (140 g)  
greek yogurt, house-made granola.- \$70

**açaí bowl**  
banana, berries, shredded coconut.- \$180  
JUST FIT, NOT FAT

## **eggs / just eggs**

**arab-style eggs** (106 g)  
two fried eggs in a casserole with olive oil, za'atar, cumin, arabic pepper, jocoque, onion, serrano chili, pita bread.- \$175

**scrambled eggs with bacon** (80 g)  
bacon cubes, creamy scrambled eggs, parmesan, butter, brioche.- \$175

**benedict eggs with salmon**  
two poached eggs, house-cured & smoked salmon (75 g), korean spinach, english muffin, hollandaise sauce.- \$200

**huevos rotos**  
two fried eggs, wedge fries, serrano ham, truffle oil, parmesan.- \$185

 **egg whites in casserole** (120 g)  
mushroom, zucchini, spinach, roasted chipotle sauce, purslane, baked tostadas.- \$160  
JUST FIT, NOT FAT

 **omelet with feta cheese** (170 g)  
sautéed kale, smoked cherry tomatoes, red onion.- \$180  
JUST FIT, NOT FAT

**eggs your way**  
two eggs: with ham, a la mexicana, ranch-style, etc.- \$155

 **light**

## on bread

### french toast x BAKER by intro

crunchy home-made brioche (200 g), cinnamon sugar, berries, maple syrup, vanilla ice cream.- \$160



### the perfect smash burger

house-ground prime sirloin patty (200 g), grilled onions, real american cheese, american-style sauce, house-made pickles served with wedge fries tossed in truffle oil and parmesan.- \$300

### fluffy pancakes (150 g)

three fluffy pancakes, maple syrup, powdered sugar, strawberries, butter.- \$150

### avocado toast (150 g)

home-made multigrain bread, mashed avocado, 2 poached eggs, feta cheese, kale, cherry tomatoes, lemon-tea oil.- \$160

JUST FIT, NOT FAT

### croque madame (90 g)

home-made italian porchetta, sourdough bread, monterey jack, parmesan, tarragon béchamel, fried egg.- \$195

### sandwich on cloud (130 g)

sourdough grain bread, turkey ham, fresh mozzarella, tomato, lettuce mix, avocado, olive oil (optional: dijonnaise and pesto).- \$165

### pulled pork rib molletes (90 g)

shredded pork ribs, baguette, monterey jack, cheddar, goat cheese, refried beans, pico de gallo.- \$170

## with mexican masa

### mexican-style enfrijoladas (270 g)

three tortillas filled with scrambled eggs a la mexicana, black bean and avocado leaf sauce, goat cheese, avocado, cream.- \$150

### panela cheese enmoladas (90 g)

filled with panela cheese and topped with **@augurio** mole poblano, sesame seeds, red onion, cream.- \$170

### green chilaquiles with pressed pork crackling (25 g)

green sauce, onion, aged cheese, avocado, cream.- \$160

### red chilaquiles with grilled cecina (90 g)

fried tortilla, árbol & pasilla chili sauce, avocado, cream, aged cheese.- \$190

### swiss style enchiladas

three lightly fried tortillas filled with chicken, topped with swiss-style green sauce.- \$190

## **extras**

egg (1 pc).- \$25

cecina (cured beef, 90 g).- \$65

chorizo (90 g).- \$40

bacon (60 g).- \$60

pressed pork skin (45 g).- \$40

jocoque (45 g).- \$30

avocado (60 g).- \$30

cream (60 ml).- \$30

plant-based or lactose-free milk (coconut, almond, soy, oat - 120 ml).- \$15

pan de masa madre (3 pzas) . - \$20



**ENJOY!**



ANGEL VÁZQUEZ

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