



ROBLEZA

@roblezacocina

JAM BOARD

Mini waffles, artisan bread, two types of homemade jam, butter, fruit, and natural peanut butter.

\$250

CHEESE BOARD

Regional cheeses, homemade jam, olives, artisan bread, cold cuts, quince paste, fruit, and olive oil.

\$600

EGGS BENEDICT

Artisan bread with charred lamb, poached eggs, drizzled with a hazelnut butter emulsion, and served with sautéed vegetables.

\$340

FRUIT SALAD

Seasonal fruit, homemade yogurt with berries, homemade granola, and honey from the valley.

\$200

ROBLEZA MACHACA

Classic Sonoran-style machaca (shredded beef) with potato, tomato, and California chile, served with beans, grilled regional cheese, and flour tortillas.

\$380

FRENCH TOAST (SALTED CARAMEL BANANA)

Homemade brioche bread, banana, dulce de leche with a touch of salt, torched banana cream, and cocoa powder.

\$220

HOT CAKES (3)

Fluffy hotcakes with red berry jam, seasonal fruit, lemon mascarpone cream, and maple syrup.

\$240

AVOCADO TOAST

Slice of rustic bread, guacamole, tomato, melted fresh cheese, spinach, citrus-infused olive oil, and sautéed vegetables. Choice of egg: poached, scrambled, or fried.

\$230

CATFISH CEVICHE WITH CHILI PEPPER

Cured jackfish bathed in tiger's milk made with candied yellow chili pepper, cucumber, cherry tomato, onion and avocado.

\$350





ROBLEZA

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| COWBOY EGGS | \$280 |
| Two fried eggs on a lightly fried corn tortilla, topped with green and red salsa, Sonoran-style shredded beef, avocado, queso fresco, and a touch of cilantro. Served with black beans. | |
| OMELETTE OF THE DAY | \$270 |
| Stuffed with mozzarella cheese, topped with poblano cream sauce, served with homemade bread and salad. | |
| CHERRY OMELETTE | \$270 |
| Stuffed with mozzarella cheese, cherry tomatoes, and chimichurri sauce, served with homemade bread and salad. | |
| MUSHROOM OMELETTE | \$270 |
| Stuffed with mozzarella cheese, mushrooms, and sautéed spinach, topped with mushroom cream sauce and served with salad and homemade bread. | |
| MEXICAN LAMB OMELETTE | \$380 |
| Stuffed with mozzarella cheese, smoked lamb, California chile, onion, and tomato. Topped with red salsa and served with a green salad with vinaigrette. | |
| RED CHILAQUILES | \$250 |
| Chilaquiles in red sauce on a bed of beans, topped with crema, white onion, cilantro, queso fresco, and a fried egg. | |
| GREEN CHILAQUILES | \$250 |
| Served in green salsa with a bed of beans, crema, queso fresco, cilantro, white onion, pumpkin seeds, and a fried egg. | |
| HOUSE MOLE CHILAQUILES | \$290 |
| Served in mole sauce with refried beans, crema, queso fresco, onion, cilantro, creamy avocado, and a fried egg. | |
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ROBLEZA

ROBLEZA BURGER

Brioche bun, ground beef, caramelized onion sauce with bacon and whiskey, mixed greens, melted mozzarella cheese, onion, and tomato. Served with fries and ketchup.

\$ 38 0

CHICHARRÓN SOPES

Blue corn sope, bed of beans, pork rinds in green sauce, pickled onions, and creamy avocado.

\$ 30 0

LAMB BIRRIA

Smoked lamb oven-baked with guajillo and ancho chiles, served with corn tortillas.

\$ 38 0

QUESABIRRIAS

Quesadilla filled with Mexican-style lamb birria. Served with roasted salsa and broth. (2 pieces)

\$ 38 0

SHRIMP TACOS (3)

Corn tortillas with cheese, shrimp sautéed in chile and bell pepper butter.

\$ 29 0

EXTRAS:

**EGG \$20 BREAD \$20 BEANS \$50 POACHED EGG \$30
AVOCADO \$50 POTATO \$50 ROASTED CHILES \$60
CHICHARRON IN GREEN SAUCE \$80
GUACAMOLE \$200**

***ADD LAMB, MACHACA OR SHRIMP \$130**

*Gracias
por su visita!*



THE BAR

Robleza cocina

COLD DRINKS

		1 LITRO
Natural orange Juice	\$90	\$250
Green Juice	\$90	
Water of the day	\$80	
★ Special Lemonade (Kiwi, Lavanda or Coconut)	\$120	
Natural lemonade	\$50	
Cold Chocolate	\$90	
Prepared Clamato	\$100	
Soda	\$40	
Kombuchas	\$120	
(Mora azul / Menta / Frutos rojos)		
Dirty Soda	\$120	

HOT DRINKS

Coffee	\$80
Teasana	\$130
(Guava / red fruits)	
Hot chocolate	\$90

MILKS:

Lactose-free, Whole and soy milk



THE BAR

ALCOHOL

Nacional Beer	\$60
Artisan Beer	\$110
Carajillo	\$230
Prepared Sangría	\$220
White Sangría	\$220
Mimosa	\$180
Winter Mimosa	\$180

COCKTAILS

\$260

Classic Mojito or red Fruits
Classic Gin or Red fruits
Piña loca (Mezcal, pineapple, tequila, piloncillo)
Mezcal and red fruits
Classic Margarita (Tequila or mezcal)
Margarita Spicy (Margarita with chile jalapeño, chili powder and salt.
Aperol spritz
St. Germain Spritz
Vermuth on the rocks

MOCKTAILS (WITHOUT ALCOHOL)

Strawberry basil cranberry juice and ginger ale.	\$130
Tonic Lavander Dried fruits, lavender syrup, lemon and tonic water.	\$130



THE BAR

ROSÉ

Rosado Liceaga

(Merlot, Grenache y Syrah)

CUP

\$180

BOTTLE

\$550

RED WINE

Melvin

(Cabernet Sauvignon y syrah)

\$200

\$650

Sofia Liceaga

(Merlot y Cabernet Sauvignon)

\$200

\$650

Gran Reserva

(Merlot y Cabernet Sauvignon)

\$300

\$950

L selección

(Syrah y merlot)

\$400

\$1200

M selección

(Merlot)

\$1500

