ROBLEZA

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JAM BOARD — $250
Mini waffles, artisan bread, two types of homemade jam, butter, fruit, and natural peanut butter.

CHEESE BOARD — $600
Regional cheeses, homemade jam, olives, artisan bread, cold cuts, quince paste, fruit, and olive oil.

EGGS BENEDICT — $380
Artisan bread with charred lamb, poached eggs, drizzled with a hazelnut butter emulsion, and served with sautéed vegetables.

FRUIT SALAD — $200
Seasonal fruit, homemade yogurt with berries, homemade granola, and honey from the valley.

ROBLEZA MACHACA — $400
Classic Sonoran-style machaca (shredded beef) with potato, tomato, and California chile, served with beans, grilled regional cheese, and flour tortillas.

FRENCH TOAST (SALTED CARAMEL BANANA) — $270
Homemade brioche bread, banana, dulce de leche with a touch of salt, torched banana cream, and cocoa powder.

HOT CAKES (3) — $270
Fluffy hotcakes with red berry jam, seasonal fruit, lemon mascarpone cream, and maple syrup.

AVOCADO TOAST — $250
Slice of rustic bread, guacamole, tomato, melted fresh cheese, spinach, citrus-infused olive oil, and sautéed vegetables. Choice of egg: poached, scrambled, or fried.

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COWBOY EGGS $300
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 $290
Stuffed with mozzarella cheese, topped with poblano cream sauce, served with homemade bread and salad.

CHERRY OMELETTE $290
Stuffed with mozzarella cheese, cherry tomatoes, and chimichurri sauce, served with homemade bread and salad.

MUSHROOM OMELETTE $290
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 $280
Chilaquiles in red sauce on a bed of beans, topped with crema, white onion, cilantro, queso fresco, and a fried egg.

GREEN CHILAQUILES $280
Served in green salsa with a bed of beans, crema, queso fresco, cilantro, white onion, pumpkin seeds, and a fried egg.

HOUSE MOLE CHILAQUILES $320
Served in mole sauce with refried beans, crema, queso fresco, onion, cilantro, creamy avocado, and a fried egg.

ROBLEZA

ROBLEZA BURGER — $380
Brioche bun, ground beef, caramelized onion sauce with bacon and whiskey, mixed greens, melted mozzarella cheese, onion, and tomato. Served with fries and ketchup.

BLUE CORN SOPES WITH BLACK BEANS — $380
Chicharrón in green sauce or lamb birria.

LAMB BIRRIA — $400
Smoked lamb oven-baked with guajillo and ancho chiles, served with corn tortillas.

QUESABIRRIAS — $380
Quesadilla filled with Mexican-style lamb birria. Served with roasted salsa and broth. (2 pieces)

EXTRAS:

EGG $30 BREAD $30 BEANS $50 POACHED EGG $40
AVOCADO $50 POTATO $50 ROASTED CHILES $60
CHICHARRON IN GREEN SAUCE $120
GUACAMOLE $200

*ADD LAMB, MACHACA $150

Gracias por su visita!

THE BAR

Robleza cocina

COLD DRINKS

		1 LITRO
Natural orange Juice	$90	$250
Green Juice	$90	
Water of the day	$90	
★ Special Lemonade (Kiwi, Lavanda or Coconut)	$120	
Natural lemonade	$65	
Cold Chocolate	$100	
Prepared Clamato	$100	
Soda	$55	
Kombuchas (Mora azul / Menta / Frutos rojos)	$150	
Dirty Soda	$140	

HOT DRINKS

Coffee (unlimited refil)	$90
Teasana (Guava / red fruits)	$130
Hot chocolate	$100

MILKS:
Lactose-free, Whole and soy milk



THE BAR

ALCOHOL

Nacional Beer	$70
Artisan Beer	$120
Carajillo	$230
Prepared Sangría	$220
White Sangría	$220
Mimosa	$180
Winter Mimosa	$180

COCKTAILS $280

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. Germaine Spritz
Vermuth on the rocks

MOCKTAILS (WITHOUT ALCOHOL)

Strawberry basil $140
cranberry juice and ginger ale.

Tonic Lavander $140
Dried fruits,lavander syrup,
lemon and tonic water.



THE BAR

WHITE WINE	CUP	BOTTLE
Becerra (Sauvignon Blanc)		$580
Corona del valle (Sauvignon Blanc)		$580

ROSÉ

Rosado Liceaga (Merlot, Grenache y Syrah)	$200	$600

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



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