



ROBLEZA

@roblezacocina

SEASONAL OMELETTE

\$270

Omelette filled with seasoned calabacita (mexican squash) and mozzarella cheese, covered with Poblano cream sauce and fresh greens. Served with local artisan bread.

CHERRY OMELETTE

\$270

Cherry tomatoes with chimichurri sauce.

MUSHROOM OMELETTE MOZZARELLA

\$270

Mushrooms, salted spinachs.

★ LAMB OMELETTE

\$350

with onion, cherry tomato, sliced California chili and melted mozzarella cheese bathed in red sauce, cream, and served with a side of green salad.

RED CHILAQUILES

In mild red sauce served on a bed of refried beans. Comes with mexican cream and crumbled "queso doble crema" cheese. Topped with a fried egg and cilantro.

\$250

★ MOLE CHILAQUILES

\$290

In mole sauce accompanied by refried beans, fried egg, fresh cheese, pickled onion, coriander and creamy avocado.

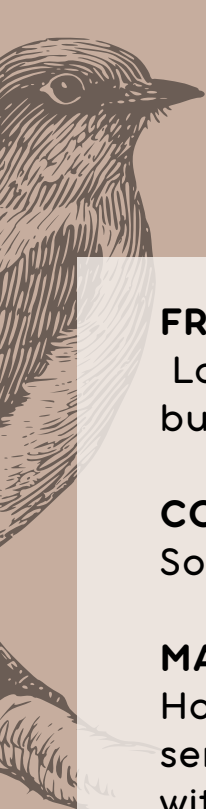
GREEN CHILAQUILES

\$250

in mild green sauce served on a bed of refried beans. Comes with mexican cream and crumbled "queso doble crema" cheese. Topped with a fried egg and cilantro.

****ADD BRAISED LAMB TO CHILAQUILES \$130***





ROBLEZA

FRENCH TOAST

Local artisan brioche with cinnamon brown sugar butter, maple cream and homemade red fruit jelly.

\$ 2 2 0

CORN CAKE

Soft cake with milk cream and vanilla ice cream.

\$ 2 7 0

MACHACA ROBLEZA

Homestyle machaca made from Quality Sonoran Beef served with beans and regional cheese. Garnished with cilantro and served with flour tortillas.

\$ 3 8 0

HOT CAKES (3)

Fluffy hot cakes with red fruit jam, seasonal fruit, mascarpone cream with yellow lemon and maple syrup.

\$ 2 4 0

AVOCADO TOAST

Homemade brioche bread with guacamole, egg, cherry tomatoes, grilled cheese, spinaches and citric olive oil.

\$ 2 3 0

★ LAMB BIRRIA

Fork-tender Lamb birria, slow-roasted with savory guajillo and ancho chiles. Served with corn tortillas.

\$ 3 8 0

★ EGGS BENEDICT

Two poached eggs atop braised lamb, served on a homebaked roll and topped with noisette butter emulsion and toasted pepitas (pumpkin seeds). Served with roasted seasonal vegetables.

\$ 3 4 0

FRUIT SALAD

Diced seasonal fruits, homemade granola with local honey and ricotta cheese.

\$ 2 0 0





ROBLEZA

BEEF QUESADILLAS (BIRRIA)

\$ 2 9 0

Mozzarella cheese, beef, cilantro and onion.

ROBLEZA HAMBURGER

\$ 3 8 0

Artisanal brioche bread, ground beef, onion and bacon sauce with whiskey, mixed lettuce, mozzarella cheese, onion and tomato. Accompanied by potatoes with ketchup

BEEF SOPES (3) (BIRRIA)

\$ 3 0 0

Sopes with birria, smashed beans, avocado sauce and onions.

JUREL CEVICHE

Spiced jurel bathed in tiger's milk with candied yellow chili, cucumbers, cherry tomatoes, onions, and avocado.

\$ 2 8 0

SHRIMP TACO (3)

Shrimp stewed with morita chile butter, cheese and bell peppers.

\$ 2 9 0

BEEF TACO (2)

Flour tortilla with cheese crust, beef milanesa, pork cracklings in green sauce, and creamy avocado.

\$ 3 3 0

EXTRAS:

HUEVO \$20 PAN \$20 FRIJOL \$50 HUEVO POCHADO \$30
AGUACATE \$50 PAPA \$50 CHILES TOREADOS \$50
GUACAMOLE \$200

*AGREGA BORREGO, MACHACA Ó CARNE DE RES \$130

*Gracias
por su visita!*



THE BAR

Robleza cocina

COLD DRINKS

		1 LITRO
Natural orange Juice	\$ 9 0	\$ 25 0
Green Juice	\$ 9 0	
Water of the day	\$ 8 0	
★ Special Lemonade (Kiwi, Lavanda or Coconut)	\$ 12 0	
Natural lemonade	\$ 5 0	
Cold Chocolate	\$ 9 0	
Prepared Clamato	\$ 10 0	
Soda	\$ 4 0	
Kombuchas	\$ 12 0	
(Mora azul / Menta / Frutos rojos)		
Dirty Soda	\$ 12 0	

HOT DRINKS

Coffee	\$ 8 0
Teasana	\$ 13 0
(Guava / red fruits)	
Hot chocolate	\$ 9 0

MILKS:

Lactose-free, Whole and soy milk



THE BAR

ALCOHOL

Nacional Beer

\$60

Robleza beer

\$110

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

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

\$130

cranberry juice and ginger ale.

Tonic Lavander

\$130

Dried fruits, lavender syrup,
lemon and tonic water.



THE BAR

ROSÉ

Rosado Liceaga

(Merlot, Grenache y Syrah)

CUP

\$180

BOTTLE

\$520

RED WINE

Melvin

(Cabernet Sauvignon y syrah)

\$200

\$630

S Liceaga

(Merlot y Cabernet Sauvignon)

\$200

\$630

Gran Reserva

(Merlot y Cabernet Sauvignon)

\$300

\$900

L selección

(Syrah y merlot)

\$400

\$1200

M selección

(Merlot)

\$500

\$1500

