PAN:AM
Est. 2013 Oaxaca

Eggs

Huevos al gusto
Eggs any style with your choice of chorizo, ham, bacon, spinach, mushrooms or a la mexicana with tomato, onion and chile serrano.
Served with refried beans, potatoes and toasted bread. 140

English muffin NEW
Toasted English muffin with fines herbes butter spread, filled with melted Chihuahua cheese and two scrambled eggs with bacon and mushrooms. Side of fresh salad or potatoes. 155

Omelettes
Served with fresh salad or potatoes.
Veggie. Spinach, zucchini, mushrooms and Chihuahua cheese. 145
Rustico. Bacon, mushrooms, sauteed onion, spinach and Chihuahua cheese. 170

Three-tomato skillet
Two sunny side up eggs in a tomato confit, garlic and basil sauce. Served with grated cheese and fines herbes toasted bread. 175

Machaca con huevo
Scrambled eggs with dried beef meat from Sonora, tomato, onion and chile serrano.
Served with refried beans and flour tortillas. 195

Indulge your palate

Fresh fruit platter
Served with Greek yogurt and homemade granola. 95

Wild berries bowl
Served with Greek yogurt, açai and homemade granola. 195

Artisan waffles
Fresh batter made from scratch. Served with honey or maple flavored syrup.
Plain. 120
With seasonal wild berries +55
From the house: with sunny side up eggs, bacon and potatoes +105

House specialties

Enmoladas Cuicatecas
Lightly fried corn tortillas dressed with black mole prepared with endemic chile Chilhuacle from Cuicatlan. Topped with creamy cheese from Chiapas, sour cream, onion and parsley. 195
Filled with shredded chicken +70

Tacos de cochinita pibil
Three small tortillas filled with our homemade slow-roasted pork, marinated in a special blend with cinnamon, allspice and achiote. Served with avocado slices and red pickled onions. 155

Gringas con carne NEW
Two flour tortillas filled with melted Chihuahua cheese, served with pico de gallo or red pickled onions.
Stuffed with you choice of:
Chorizo, chile poblano and onion. 125
Cochinita pibil. 155

Torta de cochinita pibil
Sourdough baguette with mayonnaise spread, filled with refried beans, avocado and homemade slow-roasted pork, marinated in a special blend with cinnamon, allspice and achiote. Served with red pickled onions. Side of fresh salad or potatoes. 185

Ciabatta kikiriki
Filled with grilled chicken fillet, homemade tomato confit, garlic and basil sauce, pesto and grated cheese. Side of fresh salad or potatoes. 195

Ham and cheese croissant NEW
Filled with turkey ham, melted Chihuahua cheese, fresh spinach and Dijon mustard. Side of tomato sauce, fresh salad or potatoes. 145

Molletes
Toasted open-faced baguette with butter spread, refried beans and gratinated Chihuahua cheese. Served with fresh pico de gallo. 135
With Chorizo +70
With cochinita pibil +110

Fresh salad NEW
Lettuce mix, cranberries, apple, toasted almond, cherry tomato and Dijon mustard and honey dressing. 110
With grilled chicken fillet +95

A tribute to corn

Chilaquiles de la abuela
Fried corn tortilla chips dressed with mild red, hot green or bean sauce. Topped with avocado, queso fresco, sour cream, onion and parsley. 130
Two scrambled or sunny side up eggs +40
Chorizo +70
Shredded chicken +70
Tasajo (Oaxacan thin steak) +105

Chilaquiles a la leña
Artisan roasted tostadas dressed with guajillo and morita hot sauce. Topped with queso fresco, sour cream and onion. Aside a sunny side up egg, avocado and black beans. 160

Double protein chilaquiles NEW
Fried corn tortilla chips dressed with your choice of two sauces. Topped with queso fresco, sour cream, onion and parsley. Side of three sunny side up eggs, shredded chicken, avocado slices and black beans. 230

Enchiladas suizas
Handmade corn tortillas dressed with miltomate, chile poblano, cream and coriander sauce. Topped with gratinated Chihuahua cheese crust, sour cream and onion. 170
Filled with shredded chicken +70
Filled with cochinita pibil +110

Enfrijoladas or entomatadas de rancho
Lightly fried corn tortillas dressed with your choice of bean sauce or local tomato sauce and a hint of serrano chile. Topped with avocado, queso fresco, sour cream, onion and parsley. 150
Two scrambled or sunny side up eggs +40
Chorizo +70
Filled with shredded chicken +70
Tasajo (Oaxacan thin steak) +105

De nuestro comal

Memelitas
Three small handmade corn tortillas with asiento spread and crumbly queso fresco or quesillo. Served with molcajete salsa. 90

Quesadillas
Three handmade corn tortillas filled with melted quesillo. Add chorizo, zucchini flower or sauteed mushrooms with onion and epazote in any of desirable combinations. Side of avocado and salsa criolla. 140

We use fresh and local ingredients only; and our sauces and preparations are homemade everyday; they are subject to availability. Thanks for your preference.

All our prices are in pesos with taxes included.