



Breakfast from 8 am to 2 pm

Start your day with eggs

We serve only cage free organic eggs.

Huevos al gusto

Two scrambled or sunny side up eggs with your choice of two ingredients: chorizo, ham, bacon, spinach, mushrooms or a la mexicana with tomato, onion and chile serrano. Served with refried beans and roasted potatoes. 125

English muffin egg sandwich

English muffin with butter spread and two scrambled egg with your choice of bacon, ham, spinach o mushrooms. 85

Omelettes

Served with sourdough bread and your choice of roasted potatoes or fresh salad.
Veggie. Spinach, zucchini, mushrooms and Chihuahua cheese. 145 🌿
Farm made. Chorizo and goat cheese. 165
Rustico. Bacon, mushrooms, onion, spinach and Chihuahua cheese. 165

Three-tomato skillet 🌈

Your choice of snny side up eggs or roasted queso fresco baked in three-tomato and basil sauce. Served with fines herbes and garlic toasted bread. 160

Machaca con huevo 🌈

Two scrambled eggs a la mexicana with tomato, onion, chile serrano and dried beef meat. Served with refried beans and flour tortillas. 170

Eggs Benedict 🌿

Poached eggs, bacon and turkey ham atop an English muffin. Dressed with Hollandaise sauce. Side of roasted potatoes or fresh salad. 240
You may specify how do you like your eggs.
Egg whites only for an additional 20 pesos.

A tribute to corn

Memelitas

Three small tortillas with asiento spread, bean salsa and crumbly queso fresco. Served with molcajete salsa. 85
You may add:
Marinated pork filet or chorizo +70
Oaxacan thin steak +90
Cochinita pibil or roasted marinated pork +105

Quesadillas del comal

Three tortillas filled with melted quesoillo. Add chorizo, zucchini flower or sauteed mushrooms with onion and epazote in any of desirable combinations. Side of guacamole and salsa criolla. 125
Chihuahua cheese instead of quesoillo for an additional 35 pesos.

Chilaquiles de la abuela 🌈

Fried corn tortilla chips topped with your choice of mild red, hot green or bean salsa or divorciados. Served with queso fresco, sour cream, onion and parsley.
Large 120 Medium 80
You may add:

Two scrambled or sunny side up eggs +40
Marinated pork filet or chorizo +70
Oaxacan thin steak or grilled chicken +90
Homemade roasted marinated pork or cochinita pibil +105

Chilaquiles a la leña 🌶️

Tortillas roasted al comal, topped with guajilloand morita chiles. Served with a sunny side up egg, avocado, black beans, queso fresco, sour cream and onion. 155

Enchiladas suizas 🌈

Tortillas dressed with miltomate, chile poblano, cream and coriander sauce. Topped with melted Chihuahua cheese, sour cream and onion. 165
Filled with your choice of:
Quesillo +45
Shredded chicken +60
Oaxacan thin steak +90
Homemade roasted marinated pork or cochinita pibil + 105

Enfrijoladas or Entomatadas de rancho

Lightly fried corn tortillas, dressed with your choice of bean or tomato sauce. Topped with queso fresco, sour cream, onion and parsley. 140
You may add:
Two scrambled or sunny side up eggs +40
Filled with quesoillo +45
Filled with shredded chicken +60
Marinated pork filet or chorizo +70
Oaxacan thin steak or grilled chicken +90

Tacos de cochinita

Three tortillas filled with our homemade slow-roasted pork marinated in a special blend with cinnamon, allspice and achiote. Served with avocado and pickled onions. 155
Add melted Chihuahua cheese for an additional 35 pesos.

Indulge your palate

Fresh fruit platter

Papaya, pineapple, melon, banana and watermelon served with homemade granola and your choice of greek yogurt .

Large 110 Medium 70

Artisan Waffles

Fresh batter made from scratch. Served with your choice of honey or maple flavored syrup. 120

You may add:

Banana, creamy hazelnut and sliced almonds +35

Seasonal wild berries +55

Sunny side up egg, bacon and roasted potatoes +75

Wild berries bowl

Greek yogurt and homemade granola topped with seasonal wild berries. 185

Sandwiches

Molletes

Toasted open-faced baguette with butter spread, topped with bean salsa and melted Chihuahua cheese.

Served with fresh pico de gallo. 120

You may add:

Smoked bacon slices +45

Chorizo +70

Cochinita pibil or roasted marinated pork +105

Veggie baguette

Toasted baguette filled with fresh spinach, lettuce, tomato, avocado and goat cheese. 75

Hummus and veggie ciabatta

Bell pepper and sautéed onions, spinach, Chihuahua cheese and mayonnaise spread. Side of homemade hummus 85

Grilled chicken for an additional 90 pesos

Classic croissant

Filled with melted Chihuahua cheese, ham and Dijon mustard spread. 125

Club sandwich

Loaf bread filled with smoked bacon slices, Cajun chicken, Chihuahua cheese, lettuce, tomato, avocado and mayonnaise 220

Croque madame

Turkey ham, quesillo, three-tomato sauce, bechamel sauce and Dijon mustard spread in a toasted sandwich, topped with bechamel sauce, Chihuahua cheese crust and a sunnyside up egg. 165

Ciabatta kikiriki

Filled with grilled chicken breast, melted Chihuahua cheese, three-tomato and basil sauce and pesto. 175

Baguette Oaxaqueña

Filled with Oaxacan thin steak, avocado, bean sauce, crumbly chicharron and quesillo crust. Served with salsa criolla 175

Masa madre y pierna

Cranberry, pecan and cinnamon sourdough bread filled with homemade roasted marinated pork, melted Chihuahua cheese and caramelized onions. Side of guacamole and salsa criolla. 235

Sides

Beans

Refired with totopos and queso fresco or black pot beans. 35

Fines herbes toasted bread

Toasted ciabatta with garlic, coriander and chives butter spread. 35

Fresh salad

Lettuce, apple, cherry tomato, cranberries, sliced almonds, roasted sesame and honey mustard dressing.

Single. 45 To share. 110

Add Cajun chicken for an additional 100 pesos.

Potatoes

Roasted potatoes or chips seasoned with fine herbes or paprika. 45

Guacamole

Fresh seasoned avocado with olive oil and lemon. 65

Homemade hummus

Mashed chickpeas blended with tahini, olive oil and garlic. Served with totopos and a sprinkle of paprika. 65

Veggie 

Spicy 

Recommendation 

We use fresh and local ingredients and our salsas and preparations are homemade everyday, so they are subject to availability.

Thank you for your preference.

Substitutions and/or special requests subject to availability.
The prices are in pesos with taxes included.