

PROMOTIONS



BREAKFAST COMBO

+\$40 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Breakfast served from 8 a.m to 2 p.m.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12 p.m. to 2 p.m. Condesa: Every day from 3 p.m. to 5 p.m.

COMETODO: CHAMORRO AND TACOS

Eat all the tacos you want, chamorros cooked with beer or marinated. **\$290 per person.**

Promotion valid from monday to friday from 2 p.m. to 5 p.m.

Cometodo's promotion is personal. It is delivered one main course or taco at a time.

This promotion only is from 2 p.m. to 5 p.m.

It's for enjoying into the restaurant. It isn't for take away. It is valid while stock last.

This promotion doesn't include drinks and it can't join with other promotions or discounts.

Branches: Valle, Roma, Teotihuacán, AIFA and Lomas.

THE AFTER WORK

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer. **Branches: Valle, Roma, Condesa and AIFA: Every day from 18 to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.**

MEZCAZUELAS HAPPY PACK

3 Mezcazuelas for **\$360.00** pesos.

Available Includes 2 oz of Criollo Mezcal from Estado de México by Jorge Millán, a mix of citrus fruits, grapefruit wedges, lime, orange, and a splash of grapefruit soda. **Branches: Valle, Roma, Condesa and AIFA, Monday to Thursday from 19hrs to 20hrs.**

FORGUEITEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it!

Minimum purchase of **\$550.00 pesos**. Valid on your birthday with an official ID (INE).



**15% DISCOUNT
WITH NAPAM ID**

SWEET BREAD

Croissant	\$35.00	Cinnamon & Cranberry Roll	\$40.00
Pain au Chocolat Filled with dark chocolate.	\$45.00	Cinnamon roll with layers of cranberries, walnuts, and a glazed topping.	
Coffee Cream Croissant Roll Croissant roll filled with coffee cream.	\$45.00	Oreo Roll Layers of Oreo cookie with glaze.	\$40.00
Guava Croissant Roll Croissant roll filled with guava.	\$45.00	Corn Muffin	\$40.00
Passion Fruit Croissant Roll Croissant roll filled with passion fruit cream.	\$45.00	Concha de Vainilla	\$35.00
Almond Croissant Roll Croissant roll filled with almond cream.	\$45.00	Concha de Chocolate Palmiers	\$35.00 \$35.00
Lemon Croissant Roll Croissant roll filled with lemon cream.	\$45.00	Butter Cookie with Chocolate Chips & Walnuts	\$35.00
Pistachio Croissant Roll Croissant roll filled with pistachio cream.	\$45.00	Clotted Cream Pastry	\$35.00

OUR ARTISANAL BREAD IS MADE WITH UNIQUE RECIPES

THAT TAKE YOU TO THE MOON

House French Toast. \$180.00 (3 pieces)

Served with agave syrup, fruit compote, orange-flavored cream cheese, and fresh red fruits.

Banana Pancakes \$180.00 and Dulce de leche. (3 pieces)

Layers of dulce de leche and orange-flavored cream cheese, topped with bananas flambéed in Criollo Mezcal "Conejo en la Luna," more dulce de leche, and walnuts.

Fruit Plate. \$105.00

A selection of seasonal fruits served with agave syrup, granola, and orange-flavored cream cheese.

Nutella Pancakes. \$180.00 (3 pieces)

Layers of Nutella between each pancake, chocolate chips, strawberries, orange-flavored cream cheese, and crumble.

María Bonita. \$180.00

A sandwich made with York ham and Gruyère cheese, grilled and served with a zucchini flower and bell pepper sauce. It is accompanied by sautéed zucchini, corn and topped with a fried egg.

Sweaty barbacoa tacos \$195.00 with crakling pork

5 pieces, served with avocado, Cotija cheese, pickled radishes and cilantro sprouts.

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

CHILAQUILES ADN SOMTING MORE

Chilaquiles Aborregados

\$195.00

Served with barbacoa, purslane, squash, nopales, and green sauce, Cotija cheese, and cream.

Caudillos Chilaquiles🔥

\$195.00

Covered in roasted habanero sauce with chistorra, flank steak, and avocado, Cotija cheese, and cream.

Sor Juana Chilaquiles

\$165.00

Green or red chilaquiles served with Tenancingo cecina, Cotija cheese, and cream.

Adelita Chilaquiles

\$165.00

Creamy green sauce chilaquiles with shredded chicken or a fried egg, Cotija cheese, and cream.

Carranza Chilaquiles

\$155.00

Green or red chilaquiles served with a fried egg, Cotija cheese, and cream.

Swiss Enchiladas

\$165.00

Stuffed with shredded chicken, covered in creamy green sauce, and topped with Manchego cheese.

Extra Order: - Creame \$25.00 – Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00

EGGS AND OMELETTE

Motuleños eggs

\$185.00

Two fried eggs on tortillas with beans, ham cubes, Manchego cheese, and peas. Served with refried beans and chilaquiles.

Synchronized Eggs

\$185.00

Two fried eggs on a ham and Manchego cheese sincronizada, topped with green or red sauce. Served with refried beans and chilaquiles.

Crackling eggs

\$175.00

Two fried eggs, served on pork rinds with red sauce. Served with refried beans and chilaquiles.

Divorced eggs

\$165.00

Two fried eggs on tortillas with beans, topped with green and red sauce. Served with refried beans and chilaquiles.

Ranch-style eggs

\$165.00

Two fried eggs on fried corn tortillas, topped with green or red sauce. Served with refried beans and chilaquiles.

Country-style Omelette

\$165.00

Filled with spinach, adobera cheese, poblano strips, and corn, topped with red sauce and pico de gallo. Served with refried beans and chilaquiles.

Mexican Omelette

\$165.00

Filled with longaniza and adobera cheese, topped with green sauce and pico de gallo. Served with refried beans and chilaquiles.

For the bunnies

\$120.00

2 Mini pancakes and scrambled egg with ham. Accompanied by red fruits. Exclusively for children.

LUNCH

COMPLEMENT YOUR BREAKFAST WITH YOUR FAVORITE STEW:

-SIDE PORTION FOR \$80

-FULL ORDER FOR \$160 (SERVED WITH REFRIED BEANS AND AUTHENTIC MEXICAN CHILAQUILES).

Pork Rind in Red Sauce

Pork rind in red sauce with nopales, zucchini, and corn.

Pork Beans

Stewed beans with pork ear, pork belly, and xoconostle.

Blood Sausage

Blood sausage in tomato sauce with peanuts.

Beef Tongue

Beef tongue in morita chili sauce with mushrooms and verdolagas.

Beef Tips

Beef tenderloin tips cooked "a la mexicana" (with tomato, onion, and chili).

Lamb Stew

Lamb stew in green sauce with verdolagas.

Extra Order: - Creame \$25.00 - Avocado \$45.00 - Egg \$25.00 - Mealt \$50.00 - Pork rinds \$25.00 - Chicken \$35.00 - Cotija Cheese \$35.00
