

BREAKFAST



PROMOTIONS

BREAKFAST

+\$60 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Breakfast served from 8hrs to 14hrs.

FORGUEETEN 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).

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12hrs to 14 hrs Condesa: Every day from 15hrs to 17hrs.

MEZCAL SPECIAL

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer.

Branches: Valle, Roma, Condesa and AIFA: Every day from 18hrs to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.

HEARTBREAK HOUR

3 Mezcazuelas for **\$350.00 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.**



**20% DISCOUNT WHEN PRESENTING
TIA CREDENTIAL**

Promotions are not cumulative and cannot be combined with other offers.

COFFEE SHOP

SWAP DAIRY-FREE FOR ALMOND MILK + \$15.00
WE PREPARE OUR ESPRESSO-BASED DRINKS WITH
CRAFTY SPECIALTY COFFEE. CLASSIC MEDIUM-HIGH ROAST, SILKY BODY,
LOW ACIDITY, CHOCOLATE, TOASTED NUTS AND CARAMEL.



COFFEE SHOP

Espresso	\$50.00	Americano	\$50.00
Flat white	\$65.00	Cappuccino with Baileys or Amaretto	\$90.00
Espresso with a thin layer of steamed milk, featuring an intense coffee flavor.		Latte	\$65.00
Cappuccino	\$70.00	Espresso with 7 oz of steamed milk.	
Espresso with steamed milk foam.		Mocha	\$75.00
Cappuccino with cajeta or Eggnog	\$75.00	Cappuccino with semi-dark chocolate.	

COLD COFFE DRINK

Coffee Milkshake	\$80.00	Vietnamese Coffee	\$80.00
Creamy espresso-based drink with vanilla ice cream and milk.		Condensed milk with espresso and steamed milk.	
Affogato	\$90.00	Cold brew	\$80.00
Two scoops of vanilla ice cream topped with espresso.		Cold-extracted coffee brewed for 12 hours.	
Affogato Baileys 45 ml	\$115.00	Cold brew latte	\$90.00
Rabbit tonic	\$90.00	Cold brew with a touch of milk.	
Citrus oils, tonic water, and cold brew.			

NON COFFE DRINK

Fruit Infusion Tissana	\$70.00	Hot Chocolate or on the rocks	\$65.00
Ask for available flavors.		Semi-dark Mexican chocolate with steamed milk.	
Tea Bag infusion Twings	\$50.00	Hot Chai latte or on the rocks	\$65.00
Options: Mint, red fruits, orange with cinnamon, chamomile with honey and vanilla.		Black tea infused with spices and vanilla, topped with steamed milk.	
		Hot Matcha latte or on the rocks	\$65.00
		Powdered green tea with vanilla and steamed milk.	

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JUICES AND SMOOTHIES

Seasonal juice 355 ml	\$60.00	Smoothie 355 ml	\$60.00
Green juice 355 ml	\$60.00	Strawberry and cinnamon.	
Glass of lactosa free milk 355 ml	\$30.00	Banana and chocolate.	
		Mamey or Mango.	
		Glass of almond milk 355 ml	\$38.00

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Every Saturday and Sunday from 12:00 p.m. to 2:00 p.m

Grand Mimosa	\$140.00	Mimosa Cherry	\$140.00
Orange juice, Grand Marnier, and Prosecco.		Cranberry juice, Cherry Maraschino Liqueur, and Prosecco.	
Mezcal Spritz Anti Age	\$195.00	Mezcal Spritz Anti Flu	\$195.00
Jamaica and cardamom syrup, Mezcal Criollo Mezcal (Estado de México), Limoncello and Prosecco.		Orange and guava juice, Limoncello, Criollo Mezcal (Estado de México), and Prosecco.	
Mezcal Spritz Detox	\$195.00	Aperol Spritz	\$195.00
Lime, cucumber, mint, Limoncello, Criollo Mezcal (Estado de México), and Prosecco.		Aperol, Prosecco, and soda water.	
		Limoncello Spritz	\$195.00
		Limoncello, Prosecco, and soda water.	

BREAKFAST



THAT TAKE YOU TO THE MOON

House French Toast. \$190.00 (3 pieces)

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

Banana Pancakes \$190.00 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.

Sweaty barbacoa tacos \$205.00 with crakling pork

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

Nutella Pancakes. \$190.00 (3 pieces)

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

María Bonita. \$190.00

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 spinach, zucchini, corn, zucchini flower and topped with a fried egg.

Fruit Plate. \$115.00

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

Extra Order breakfast: - Creame \$40.00 – Avocado \$60.00 - Egg \$40.00 - Meal \$65.00 -
Pork rinds \$40.00 - Chicken \$50.00 - Cotija Cheese \$50.00

BREAKFAST



CHILAQUILES ADN SOMETHING MORE

Chilaquiles \$205.00 Aborregados

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

Caudillos Chilaquiles 🔥 \$205.00

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

Sor Juana Chilaquiles \$175.00

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

Adelita Chilaquiles \$175.00

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

Carranza Chilaquiles \$165.00

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

Swiss Enchiladas \$175.00

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

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EGGS AND OMELET

Motuleños eggs

\$195.00

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

Crackling eggs

\$185.00

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

Divorced eggs

\$175.00

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

Mexican Omelet

\$185.00

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

Synchronized Eggs

\$195.00

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

Ranch-style eggs

\$175.00

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

Country-style Omelet

\$175.00

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

For the bunnies

\$130.00

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

BAKERY

Corn cake

\$55.00

Concha with creame

\$60.00

Concha

\$40.00

Extra Order breakfast: - Creame \$40.00 – Avocado \$60.00 - Egg \$40.00 - Meal \$65.00 -
Pork rinds \$40.00 - Chicken \$50.00 - Cotija Cheese \$50.00
