



BARRA DE CAFE / COCTELERIA DE AUTOR
COFFEE & SPIRITS

COFFEE COCKTAILS / COCTELERÍA CON CAFÉ

Carajillo \$310	Carajillo Oaxaqueño \$310	Espresso Martini \$310
The classic balance of specialty Espresso and Licor 43, shaken over ice to a rich, frothy finish. <i>El clásico balance entre Espresso de especialidad y Licor 43, agitado con hielo hasta lograr una espuma densa.</i>	A smoky twist featuring artisanal Mezcal, espresso, and a hint of agave. <i>Una variante ahumada con Mezcal artesanal, espresso y un toque de agave.</i>	A sophisticated blend of Vodka, coffee liqueur, and a fresh shot of espresso. <i>Sofisticada mezcla de Vodka, licor de café y espresso recién extraído.</i>

SPIKED COFFEES / CAFÉS ADICIONADOS

Latte Baileys \$280	Cappuccino Frangelico \$280	Affogato al Correto \$280
Our silky latte gently infused with Irish cream liqueur. <i>Nuestro latte sedoso suavemente infusionado con crema de whisky irlandés.</i>	Classic cappuccino with a touch of hazelnut liqueur, perfect with our Babka. <i>Cappuccino clásico con un toque de licor de avellana, ideal para acompañar el Babka.</i>	Vanilla gelato "drowned" in an espresso shot with a splash of Amaretto. <i>Gelato de vainilla "ahogado" en un shot de espresso y un toque de Amaretto.</i>

THE ESSENTIALS / LOS ESENCIALES

Ristretto / Espresso \$90	Black Coffee / Americano \$90	Cappuccino \$100
Latte Macchiato \$100	Flat White \$120	Té <i>Choose: English, chamomile or mint.</i> \$90

Customize / Extras \$40	Plant-based milk <i>Leche Vegetal (Almendra o Avena)</i>	Extra Espresso Shot <i>Shot de Espresso Extra</i>	Handmade Syrup <i>Jarabe Artesanal (Vainilla o Canela)</i>
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BAKERY & PASTRY

THE CLASSICS

Traditional Concha / Concha Tradicional \$45
Traditional Mexican sweet bread topped with a crunchy vanilla sugar crust. *Pan dulce tradicional mexicano con una costra crujiente de vainilla.*

Butter Croissant / Croissant de Mantequilla \$45
Traditional buttery pastry, perfectly flaky on the outside and airy within. *Hojaldre de mantequilla francesa, de textura crujiente y centro aireado.*

Banana Loaf (Vegan) / Panqué de Plátano \$45
Moist and tender banana bread, crafted with entirely plant-based and dairy-free ingredients. *Bizcocho húmedo de plátano maduro, elaborado 100% con ingredientes de origen vegetal.*

HOUSE SPECIALTIES / ESPECIALIDADES DE LA CASA

Chocolate & Orange Babka / Babka de Chocolate y Naranja \$70
Sweet European braided bread with rich chocolate swirls and a bright orange glaze finish. *Pan trenzado de tradición europea con veteado de chocolate semiamargo y glaseado cítrico de naranja.*

Cinnamon & Cardamom Roll / Rol de Canela y Cardamomo \$70
Soft dough spiral with aromatic cinnamon and a signature cardamom-infused glaze. *Espiral de masa suave con canela aromática y un toque distintivo de glaseado de cardamomo.*

Apricot Volován / Volován de Chabacano \$70
Light and crispy artisanal puff pastry filled with premium apricot fruit jam. *Delicado y crujiente hojaldre artesanal relleno de mermelada natural de chabacano.*

Our products may contain traces of nuts and gluten. All our bread is baked daily in small batches to ensure absolute freshness. Nuestros productos pueden contener trazas de nueces y gluten. Todo nuestro pan se hornea diariamente en tandas pequeñas para garantizar frescura absoluta.



BEBIDAS / BEVERAGE

SMOOTHIES

Pawahtun \$ 270

Orange juice, pineapple, banana, spinach, mint, ginger and spirulina.

Jugo de naranja, piña, plátano, espinaca, menta, jengibre y espirulina.

Ek Chuah \$ 270

Tascalate, almond milk, cinnamon, vanilla, banana and bee pollen.

Tascalate, leche de almendras, canela, vainilla, plátano y polen de abeja.

Hunab Ku \$ 220

Pineapple, guava, strawberry, orange juice and natural syrup.

Piña, guayaba, fresa, jugo de naranja y jarabe natural.

Kauil \$ 360

Orange juice, fresh pineapple, superfood goji berries, passion fruit pulp, fresh mint, coconut cream, agave honey.

Jugo de naranja, piña fresca, superfood goji berries, pulpa de maracuyá, menta fresca, crema de coco, miel de agave.

Yum Kaax \$ 360

Orange juice, green apple, fresh spinach, fresh pineapple, flax seed, hass avocado, agave honey.

Jugo de naranja, manzana verde, espinaca fresca, piña fresca, semilla de linaza, aguacate hass, miel de agave.

Yum Chaac \$ 360

Coconut milk, natural greek yogurt, superfood acai, tabasco banana, hass avocado, agave honey.

Leche de coco, yogurt griego natural, superfood acai, plátano tabasco, aguacate hass, miel de agave.

Yaax Che \$ 260

Orange juice, fresh papaya, green apple, fresh ginger, honey.

Jugo de naranja, papaya fresca, manzana verde, jengibre fresca, miel de abeja.

Itzamna \$ 220

Grapefruit, spinach, pineapple, celery and natural syrup.

Jugo de toronja, espinaca, piña, apio y jarabe natural.

Nicte Ha \$ 260

Coconut milk, plain greek yogurt, fresh papaya, papaya seed, fresh ginger, agave honey.

Leche de coco, yogurt griego natural, papaya fresca, semilla de papaya, jengibre fresco, miel de agave.

Elixir Kanan \$ 250

Turmeric, ginger, coconut milk, agave syrup, star anise.

Cúrcuma, jengibre, leche de coco, jarabe de agave, anis estrella.

PRICES ARE IN MEXICAN PESOS WITH TAXES INCLUDED.
PLEASE NOTIFY YOUR WAITER IF YOU HAVE ANY SPECIAL ALLERGIES.

