



Bebidas /Drinks

Jugos naturales (250ml)	\$75
Zanahoria o verde / vegetables or carrot juice	
Jugo (250ml): naranja, piña, toronja	\$70
Pineapple, orange or grapefruit juice	
Licuerdo de frutas (250ml)	\$70
Fruit smoothie	
Chocolate caliente (275ml)	\$75
Oaxacan hot chocolate	
Tés e infusiones (275ml)	\$70
Chamomile, black or peppermint	
Mimosas	\$160
Americano o con leche (275ml) / American coffee	\$60
Espresso	\$65
Cappuccino	\$65
Moka (275ml) Coffee, milk and sweet chocolate	\$70
Latte (275ml) Creamy milk and coffee	\$65



Del Diario

Granola (150g) con yogurt (200ml) y frutas (100g) with yoghurt and fruit	\$150
Granola (150g) con yogurt (200ml) Granola with yogurt	\$100
Avena con fruta (200ml) Oatmeal with fruit	\$100
Yogurt con fruta y miel (Yogurt 150ml, fruta 100g) Yogurt with fruit and honey.	\$100
Orden de fruta (2 frutas) fruit order (two fruits options)	\$100
Platón de frutas Fruit salad	\$140
Platón de frutas con yogurt y granola Fruit salad with yogurt 100ml, granola 100gr, fruta 50gr	\$175
Hotcakes con fruta, servido con miel de maple orgánico (3u) With fruit/ served with organic maple syrup	\$175
Hotcakes(3u) con huevos estrellados(2u) Served with fries eggs	\$175
Pan Francés con fruta (6u) French bread with fruit	\$175
Bolillo con mantequilla y mermelada (1u) Toasted roll with butter and jam	\$60
Roles de canela (1u) Cinnamon roll	\$70
Pan integral casero (4u) Whole wheat toast	\$60



Del Comal / From the comal

Memelas (Sopes 3u)	\$175
Corn meal cakes topped with cheese, onions, cream, avocado and sauce served with beans	
Quesadillas con frijoles (3u)	\$175
Fresh corn tortilla filled with oaxacan cheese served with fried beans	
Quesadillas con guacamole(3u)	\$190
Fresh corn tortilla filled with oaxacan cheese, served with guacamole	

Clásicos Mexicanos

Chilaquiles Rojos o verdes	\$180
Servidos con crema, queso, cebolla y aguacate	
Red or green chilaquiles, served with sour cream, cheese, onion, and avocado	
Entomatadas (3u)	\$160
Filled corn tortilla with cheese red sauce, a little more cheese, onion, cream and avocado	
Enfrijoladas (3u)	\$161
Filled corn tortilla with cheese, beans sauce, fresh cheese , onion and avocado	
Enchiladas Oaxaqueñas (3u)	\$180
tortillas in Oaxacan sauce mole and cheese onions and cream	

Adicionales / Additional

Huevo estrellado (2u) / Fried egg	\$25
Pollo (90g) / Boiled Chicken	\$80
Tasajo (100g) / Fried beef jerky	\$80
Chorizo (90g) Sausage	\$60
Tofu (90gr)	\$80
Tocino (60g) / Bacon	\$60
Jamón (40g) / Ham	\$60
Hash Brown (200 g)	\$50
Papas cambray (110 g) / Cambray potatoes	\$40
Plátanos fritos(300g) / Fried banana	\$30

Este restaurante promueve el uso de productos locales y de temporada, por lo que la disponibilidad y precios pueden variar sin previo aviso. El consumo de alimentos crudos o parcialmente cocidos puede implicar un riesgo para la salud; su consumo es responsabilidad del comensal.



Huevos / Eggs

Huevos al gusto (2u) Estrellados, revueltos o tibios Eggs to your liking. Fried, scrambled, or soft-boiled	\$120
Huevos Santa Fe (2u) Salsa de Huevo, con chicharrón y chorizo (2u) Egg Sauce, with pork rind and chorizo (Mexican sausage)	\$190
A la mexicana (2u) Mexican Style (usually scrambled with tomato, onion, and chili)	\$150
Divorciados (2u) Divorced Eggs (one egg with red sauce, one with green sauce)	\$195
Rancheros (2u) Fried served on tortilla with choice of mild or hot sauce	\$155

Omelette

Omelette mixto Vegetariano (2u) (Queso, champiñones y espinacas)	\$150
Omelette mixto con proteína (2u) Filled corn tortilla with cheese red sauce, a little more cheese, onion, cream and avocado	\$230

Proteína / Protein

Jamón, tocino, chorizo, camarón (100g)
Ham, bacon, chorizo, shrimp (100g)

Vegetales / Vegetables

Espinaca, tomates, cebolla, pimientos, calabacín, champiñones, jalapeño (100g)
Spinach, tomatoes, onion, peppers, zucchini, mushrooms, jalapeño (100g)

Quesos / Cheeses

Panela, cabra, Oaxaca, tofu, chihuahua (100g)
Panela, goat, Oaxaca, tofu, Chihuahua (100g)



Una Esquina Vegana y Vegetariana / A Veggie and Vegan Space

Tofu ranchero (200g) y papas Santa Fe (150g) \$195

Tofu served in a fried tortilla covered in tomato sauce with fried beans

Pan tostado con aguacate y huevo estrellado (3u) \$190

Avocado toast with fried eggs

Tamales de verduras y queso (2u) \$220

Are made with tomato sauce, vegetables, cheese and olives
(two tamales per order)

Tacos Mañaneros (3u) \$190

Mexican tofu tacos with ranchera sauce and guacamole

Enfrijoladas veganas (3u) \$160

Corn tortillas covered in beans sause filled with mushrooms