



Breakfasts

Monday to Friday 8:00 AM to 12:30 PM
Saturday and Sunday 8:00 AM to 1:30 PM

T O S T A R T

Mixed fruit bowl (180g) \$140

Grapefruit segments (220g) \$140

Greek yogurt with homemade granola, berries,
and honey (410g) \$180

Mango bowl, blueberries, cacao nibs, amaranth, puffed quinoa,
and coconut chips (280g) \$220

Quinoa, coconut milk, agave syrup, cinnamon, banana,
and raspberry (500g) \$210

E G G S B E N E D I C T (2 P C S)

Mexican eggs benedict, over mollete with chipotle hollandaise
sauce, and rajás poblanas \$260

Eggs benedict with bacon and roasted habanero
hollandaise sauce \$280

Eggs benedict with smoked salmon and steam
cooked spinach \$280

Eggs benedict with turkey ham and steamed
cooked spinach \$280



S C R A M B L E D E G G S (3 P C S)

Sarten: turkey ham, tomato, gruyere cheese, chili pasilla sauce, pot beans, and jocoque \$270

Veggie: asparagus, spinach, and roasted tomato with brie cheese \$270

Paris: turkey ham, bacon, gruyere cheese, and chives \$270

Aporreados with cecina: habanero green sauce, avocado, and pot beans \$270

F R I E D E G G S

Rancheros: corn sope, refried beans, and avocado (3pcs) \$235

Pepe: fried over bread, refried beans, melted cheese, with roasted green sauce, chili powder, and pico de gallo (2pcs) \$245

Cazuela: tomato sauce, bacon, watercress, and Oaxaca cheese (3pcs) \$245

O M E L E T T E S (3 P C S)

Spinach with mushrooms, roasted tomato, and goat cheese \$245

Turkey ham and manchego cheese, green sauce, and bean sauce \$255

Ricotta cheese, roasted poblano, and asparagus \$245



S U G G E S T I O N S

Chilaquiles 220 with baked Susalia nopal chips, with chicken, yogurt, and ricotta cheese, habanero sauce, pasilla, or green sauce (220g) \$250

Chilaquiles with chicken, green, habanero or pasilla, sour cream and manchego cheese (400g) \$250

Bean tlacoyo, New York adobado, fried egg (1 piece), roasted green sauce, sour cream (400g) \$305

Oaxaca cheese enfrijoladas with Iberian chorizo (4pcs) \$265

Three-cheese molletes: blue cheese, brie, and manchego (2pcs) \$260

Grilled cheese, turkey ham, Gruyere cheese, and potato chips (180g) \$280

Avocado toast, jocoque, cherry tomatoes, and fresh herbs over sourdough bread (120g) \$255

Smoked salmon toast, ricotta cheese, cherry tomatoes, and avocado (130g) \$305

Molcajete with nopal, mushrooms, panela cheese, bathed in habanero green sauce, and corn tortillas (200g) \$250

Pancakes with butter and maple syrup (2 pcs) \$220

Ricotta cheese, mascarpone, berries, banana toast, rosemary honey (100g) \$220



From our oven

S W E E T B R E A D

- Biscuit (110g) \$60
- Pain au chocolat (130g) \$70
- Chocolate Concha (85g) \$60
- Vanilla Concha (85g) \$60
- Nutella Concha (140g) \$70
- Blackberry Concha (140g) \$70
- Dulce de Leche Cruffin (114g) \$70
- Croissant (110g) \$60
- Marzipan Croissant (135g) \$70
- Frangipane (150g) \$70
- Cornbread (160g) \$60
- Kouign Amman (130g) \$60
- Mini Concha Box (120g) \$155
- Concha of the Month (140g) \$70

C O O K I E S

- Oat Cookie (115g) \$50
- Choco Chip Cookie (115g) \$65
- Nutella Cookie (115g) \$55
- Double Chocolate Cookie (115g) \$75
- Matcha Cookie (115g) \$80
- Seasonal Butter Cookie (110g) \$50
- Peanut Cookie (Gluten free) (110g) \$55
- Lemon Cookie(Gluten free) (110g) \$60
- Coconut Cookie (Keto) (110g) \$55
- Lotus Cookie (115g) \$90