

WELLNESS

SEASONAL FRUIT 250G \$ 140
With honey, Greek yogurt, and artisanal granola.

RED BERRIES 150G \$ 150
Selection of red berries with honey and Greek yogurt.

AVOCADO TOAST \$ 145
*Sourdough bread with tomato, pesto, and feta cheese.
Add 1 egg + \$30*

**HOUSE-CURED SALMON
TOAST 80G** \$ 185
Sourdough bread with pesto, arugula, cream cheese, and capers.

EGGS

BENEDICT EGGS (2 PCS) \$ 245
Poached eggs served over brioche bread with arugula, pork bacon, and sautéed cherry tomatoes.

EGG CAZUELA (2 PCS) \$ 240
Sunny-side-up eggs with pork rind sauce, whole beans, avocado, cheese, and cream.

**SCRAMBLED EGG WHITES
WITH SPINACH (3 PCS)** \$ 230
Served with grilled panela cheese, avocado, whole beans, and cactus paddle.

EGGS ANY STYLE (2 PCS) \$190
Served with "veneno" beans.

COCINA DE RAÍCES

**CHILAQUILES WITH MOLE
POBLANO** \$ 230
Served with avocado, onion, cheese, and ranch cream.

With chicken 75g + \$45
With skirt steak 75g + \$65
With 1 egg + \$30

GREEN OR RED CHILAQUILES \$ 190
Served with avocado, onion, cheese, and ranch cream.

With chicken 75g + \$45
With skirt steak 75g + \$65
With 1 egg + \$30

**GREEN OR RED ENCHILADAS
(3 PCS)** \$ 220
Filled with panela cheese, served with onion, cheese, and ranch cream.

With chicken 75g + \$45
With skirt steak 75g + \$65
With 1 egg + \$30

ENMOLADAS 3 PZS \$ 240
Filled with panela cheese, served with onion, avocado, cheese, and ranch cream.

With chicken 75g + \$45
With skirt steak 75g + \$65
With 1 egg + \$30

SWEETS

FRENCH TOAST \$ 180
Made with pulque bread and cream.

SWEET BREAD \$55
Homemade variety.