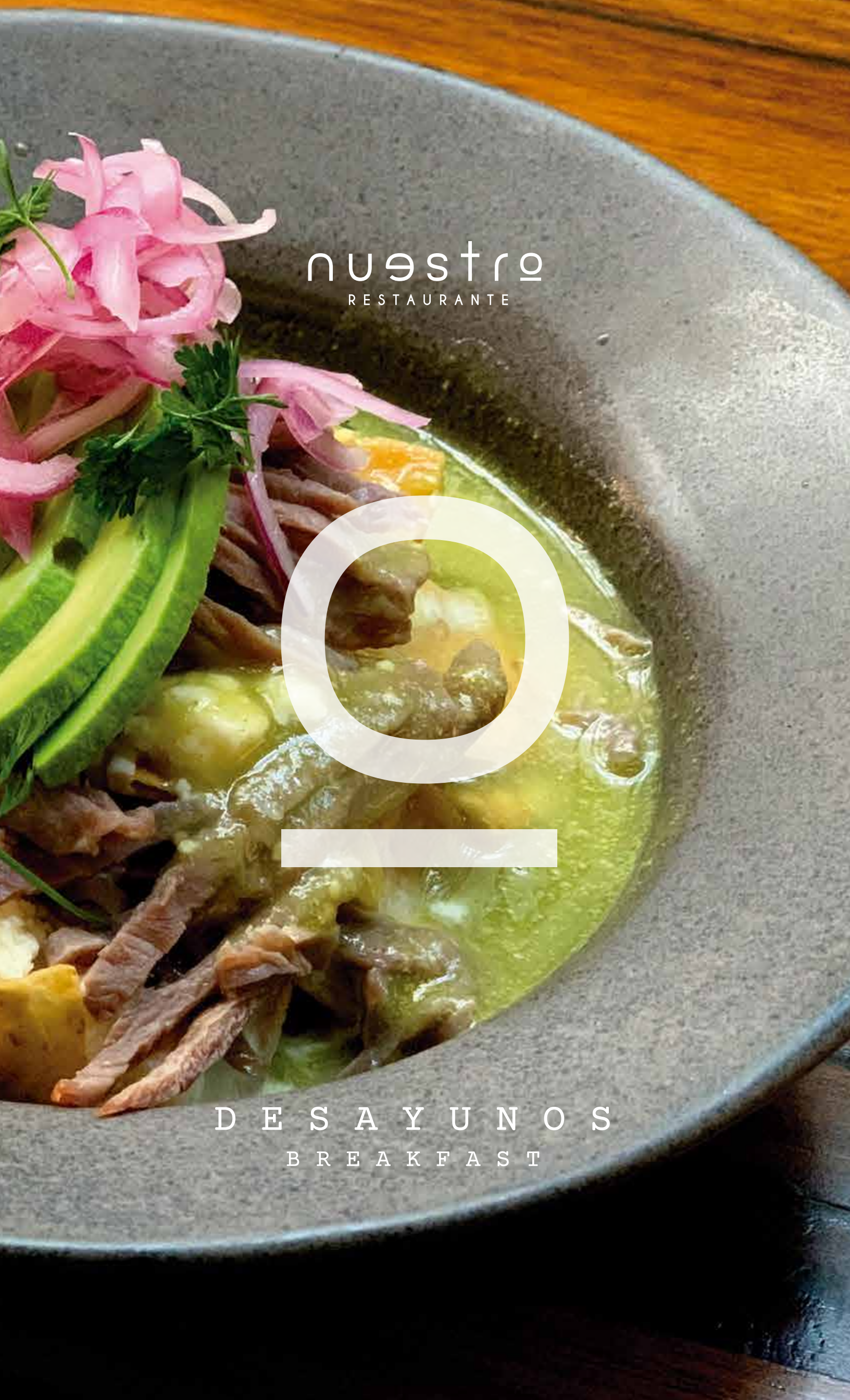


A close-up photograph of a bowl of soup. The soup is a light green color, possibly a vegetable or chicken broth. It contains several pieces of cooked meat, likely beef or pork, and some vegetables. On top of the soup, there are several slices of avocado and a pile of pickled onions. A small sprig of fresh cilantro is also visible. The bowl is made of a light-colored, textured material, possibly ceramic or stone. The background is a wooden surface.

nuastro
RESTAURANTE

DESAYUNOS
BREAKFAST

DESAYUNO FULL NUESTRO

Nuestro Breakfast - \$350

Jugo y fruta, plato fuerte de tu elección del menú, pan dulce o pan tostado con mermelada y café o té.

Juice and seasonal fruit, choose one main course from menu, sweet bread or toast with jelly and coffee or tea.

M E N U

PLATO DE FRUTA CON YOGURT, GRANOLA HECHA EN CASA Y MIEL - \$95

Season Fruit with yogurt, honey and home made granola

PAN FRANCÉS / FRENCH TOAST - \$160

Crema baileys, manzana caramelizada y frutos rojos

Baileys cream, caramelized apple and berries

(Con huevo 50 grs. / *add egg* +15 • Con tocino 80 grs. / *add bacon* +20)

ENCHILADAS - \$120

Rellenas de queso de rancho, bañadas con salsa verde, roja o de frijol.

Filled with cheese and bathed in green, red or bean sauce

(Con pollo o cecina 100 grs. / *add chicken or beef* +30 • con huevo 50 grs. / *add egg* +15)

CHILAQUILES - \$120

Verdes, rojos o de frijol / *green, red or bean sauce*

Queso de rancho, crema, cebolla y aguacate / *fresh cheese, cream and onion*

(Con pollo o cecina 100 grs. / *add chicken or beef* +30 • con huevo 50 grs. / *add egg* +15)

OMELETTE - \$160

Elige 3 opciones: (queso, espinacas, champiñón, jamón, calabaza, jitomate) con papa rostizada y ensalada de berros

Choose three options from: cheese, spinach, mushroom, ham, squash, tomato

with roasted potato and watercress salad on side

MOLLETES - \$130

Gratinados con quesillo, acompañados con pico de gallo

bread, beans, gratin

(Con jamón 80 grs. / *add ham* +20 • con chorizo 80 grs. / *add sausage* +30)

HUEVOS AL GUSTO / CHOICE OF EGGS - \$140

Pregunte por nuestras opciones, todos se acompañan de guacamole, tortilla y frijoles refritos (150 grs huevos: 3pza)

ask for our options, all of them with guacamole, fried beans and tortillas on the side

PAN DULCE / SWEET BREAD - \$22 Por pieza / piece



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B E B I D A S / D R I N K S

BEBIDAS / drinks

CAFÉ

Americano	\$70
Espresso	\$60
Cappuccino	\$75
Latte	\$64
Chocolate	\$65

SHOTS - \$50

Jengibre con miel / <i>Honey & ginger</i>
Hierba buena limón / <i>peppermint and lime</i>
Frutos rojos con toronja / <i>berries and grapefruit</i>

JUGOS / JUICES - \$80

Verde valle: piña, manzana verde y perejil / *pineapple, green apple and parsley*

Rojo pasión: betabel, toronja y frutos rojos / *beet, grapefruit and berries*

Atardecer: zanahoria, jengibre y naranja / *carrot, ginger and orange*

INFUSIONES FRÍAS / COLD INFUSIONS - \$50

Jamaica - canela / *Jamaica & cinnamon*

Tamarindo - cardamomo / *Tamarind & cardamom*

Mango - albahaca / *mango & basil*

Maracuyá - menta / *maracuya & mint*

Pepino, limón y jengibre / *cucumber, lime & ginger*

COCTELERÍA / COCKTAILS - \$170

-Curamales

Mezcal(1 ¼ oz), limón, naranja y miel

Mezcal, lime, orange, ginger and honey

-Humo

Tequila humito(1 ¼ oz), licor de chile, tamarindo y endulzante de canela

Tequila, chilli liquor, tamarind and cinammon sweetner

-Sangre de Humo

Tequila humito(1 ¼ oz), jugo de tomate, salsa Maggi y pimienta

Tequila, tomato juice, maggi sauce and pepper

-Casa roja

Mezcal ahumado(1 ¼ oz), jamaica, licor de chile y sal de gusano

smoked mezcal, jamaica, chilli liquor and worm salt

Si tiene alguna alergia o restricción, es importante que nos lo indique.

Con gusto prepararemos algo especial para usted.

Please share with our staff any allergy or food restriction, We will be glad to cook something special for you!

Todos nuestros precios son en pesos mexicanos e incluyen IVA.

Prices in mexican pesos, Taxes included.

