



# La Botika

## Jugos o Smoothies / Juices and Smoothies



<b>Jugo de naranja</b> Orange juice	\$50
<b>Jugo de toronja</b> Grapefruit juice	\$60
<b>Om-kaab</b> Aguacate, cacao, miel de abeja orgánica, leche de coco / Avocado, cocoa, organic honey, coconut milk	\$95
<b>Balam</b> Mango, zanahoria, jengibre, naranja, cúrcuma, chía / Mango, carrot, ginger, orange, turmeric, chia	\$95
<b>Choco-haas</b> Plátano, cacao, leche de almendra, cacahuete y arándano / Banana, cocoa, almond milk, peanut and cranberry	\$95
<b>Ki-ha</b> Betabel, zanahoria, manzana, apio, naranja / Beet, carrot, apple, celery, orange	\$90
<b>Ki-le baalob</b> Plátano, fresa, mango, arándano, leche, yogurt y granola / Banana, strawberry mango, cranberry, milk, yogurt and granola	\$95
<b>Chechen</b> Arúgula, acelga, nopal, chaya, apio, perejil, toronja, piña, cacahuete / Arugula, chard, cactus, chaya, celery, parsley, grapefruit, pineapple, peanut	\$95

# Desayuno-Breakfast



## Plato de fruta mixta de la temporada / Mixed fruit plate of the season

\$95

Mix de fruta de temporada con yogurt natural y granola orgánica /  
Mix of seasonal fruit with natural yogurt and organic granola.

## Activo de chía / Active Chia

\$150

Chía activada con yogurt, canela, fresa, plátano, arándano, almendra y manzana /  
Activated chia with yogurt, cinnamon, strawberry, banana, cranberry, almond and apple.

## Avena activada / Activated oatmeal

\$130

Avena activada, fruta mixta, arándanos, miel de abeja orgánica, canela /  
Activated oatmeal, mixed fruit, cranberry, organic honey, cinnamon.

## Desayuno americano / American breakfast

\$185

Mix de fruta de la temporada, con yogurt natural y granola orgánica,  
huevos al gusto, pan, jugo de naranja y café /  
Mix of fruits of the season, with natural yogurt and organic granola,  
eggs of your choice, bread, orange juice and coffee.

## Hot cakes

\$140

Esponjosos hot cakes, acompañados de fruta mixta y coulis de frutas /  
Spongy pancakes, accompanied with mixed fruit and fruit coulis.

## Molletes Botika

\$145

Pan casero untado con frijoles refritos, queso Oaxaca gratinado, calabaza italiana, jitomate, aguacate, cebolla morada curtida, acompañada de salsa verde y chipotle /  
Homemade bread spread with fried beans, Oaxaca cheese al gratin, Italian squash, tomato, avocado, tanned purple onion, accompanied with green sauce and chipotle.

## Chilaquiles (verdes o rojos /red or green)

Totopos bañados en salsa, crema y queso Cotija /

Corn chips dipped in sauce, cream and Cotija cheese

- Pollo o queso / chicken or cheese
- Arrachera / beef skirt steak
- Huevos / eggs

\$130

\$190

\$150

## Huevos Rancheros/ Ranchers eggs

\$140

Huevo estrellado sobre tortilla sancochada, frijoles refritos y queso Oaxaca, bañados en salsa roja /

Starred egg on parboiled tortilla, fried beans and Oaxaca cheese, dipped in red sauce.

## Huevos Motuleños/Motuleño eggs

\$160

Huevo estrellado sobre tortilla sancochada, frijoles refritos y queso

Oaxaca, bañadas en salsa roja con plátano macho frito y chicharos /

Starred egg on parboiled tortilla, fried beans and Oaxaca cheese, dipped in red sauce with fried plantain and peas.

## Omelet al gusto / Omelet

\$150

Acompañados de frijoles refritos y fritura /

Accompanied with refried beans and fryings.



## Café/ Coffee

### Expreso/Espresso

- Corto
- Largo
- Doble

\$45

\$90

\$90

### Cappuccino / Frapuccino

\$65