

JULIO CORTAZAR

9

8

7

RAYUELA

4

2

3

EDITORIAL SUDAMERICANA

• APPETIZERS •

CRUNCHY

GOAT CHEESE 3 pieces 🍷🍷🍷🍷\$196
Breaded goat cheese slices on a bed of spinach salad with avocado, sesame vinaigrette and toasted sesame seeds.

RUBINSTEIN

CHEESE STICKS 10 pieces 🍷🍷🍷\$193
Fried Gouda cheese sticks, served with your choice of sauce: cilantro, tamarind, or mixed. Served with potato stick chips.

HOMEMADE *Empanadas*

6 pieces

Stuffed with cheese (2), poblano pepper with cheese (2) and picadillo (2). Served with green sauce and sour cream.

\$209

SNACKS FOR SHARING

GUACAMOLE

WITH TORTILLA CHIPS 250 g\$120
Classic recipe: avocado with onion, serrano chili, cilantro and lime.

CRISPY CHICKEN TAQUITOS 6 pieces 🍷\$135
Shredded chicken breasts sautéed with onion in small fried corn tortillas, served with red and green sauce, a touch of sour cream and fresh grated cheese.

PENDULO FRIES 300 g\$131
French fries with a sprinkle of salt.

AU GRATIN 80 g 🍷+\$48

GINSBERG PATATAS BRAVAS 450 g 🍷🍷\$148
Fried potato wedges served with a spicy gravy sauce or mango chutney.

ASIMOV CHICKEN POPCORN 300 g 🍷🍷🍷\$229
Breaded chicken cubes, served with mango and habanero sauce or blackberry and chipotle sauce.

MEXICAN TABLITA 8 pieces 🍷🍷🍷\$181
2 bean sopes with potatoes and chorizo, 2 Oaxaca cheese quesadillas, 2 shredded beef taquitos and 2 bean tlacoyos covered with nopal salad and grated fresh cheese. Served with guacamole and martajada sauce on the side.

• IDEAL FOR SHARING

BREWS & soups

TORTILLA SOUP

IN BEAN BROTH 355 ml 🍷\$103
Bean broth with epazote. Served with fried tortilla strips, panela cheese, sour cream, pork rinds, avocado, onion and chipotle chili on the side.

ECO VEGETABLE MINESTRA 355 ml\$99
Tomato broth with carrot, zucchini, broccoli, celery and potato.

GRANDMA'S CHICKEN BROTH 355 ml 🍷🍷\$113
Chicken broth with rice. Served with panela cheese, cilantro, onion, pork rinds, lime, avocado and chopped serrano chili on the side.

NOODLE SOUP 355 ml 🍷🍷🍷\$77
Classic Mexican noodle soup in a tomato broth.

DA VINCI PASTA 200 g 🍷🍷🍷🍷\$96
Mexican pasta served in a thick sauce with panela cheese, sour cream, avocado and chipotle chili on the side.

**ROASTED TOMATO SOUP
AND GRILLED CHEESE SANDWICH** 355 ml 🍷🍷\$179
Roasted tomato soup with goat cheese. Served with half grilled cheese sandwich.

fresh PASTA Home's recipe

CAMILLERI CANNELLONI 3 pieces 🍷🍷🍷🍷\$207
Homemade cannelloni, stuffed with bolognese sauce, topped with Parmesan cheese and basil.

PASTA OF YOUR CHOICE 300 g 🍷🍷🍷\$173
Spaghetti, fettuccine or fusilli

Your choice of: pomodoro, cheeses sauce, poblano pepper, al burro or spring pasta.

CARROLL RAVIOLI 8 pieces 🍷🍷🍷🍷\$184
Homemade spinach ravioli simmered in a cheeses sauce.

FO LASAGNA 400 g 🍷🍷🍷🍷\$199
Macaroni lasagna with spinach, roasted vegetables (red pepper, zucchini and carrot) baked au gratin, served on a creamy red pepper sauce.

JUG OF FRESH

FRUIT WATER

••• OF THE DAY •••

\$47

(with or without sugar)
INCLUDES ONE REFILL 500ml
(Monday to Friday from 1 to 5 pm)

main COURSES

FOUCAULT CHICKEN BREAST 🍷🍷🍷\$263
Breaded chicken breast (200 g) stuffed with Oaxaca cheese, served in mixed herb butter sauce with mashed potatoes and grilled vegetables.

KEATS LEMON CHICKEN BREAST 🍷🍷🍷\$257
Grilled chicken breast (200 g) served on fettuccine with creamy lemon sauce topped with Parmesan cheese.

DOSTOYEVSKI CHICKEN BREAST 🍷\$265
Grilled chicken breast (200 g) served in a beer and onion sauce, with a side of grilled vegetables (peppers, zucchini, onion and carrot) and baby potatoes sautéed in garlic, parsley and butter.

GARRO CHICKEN TERIYAKI 🍷🍷🍷\$277
Sautéed chicken breast (200 g) cubes with red pepper, onion, cherry tomato, mushrooms, zucchini and green beans with our teriyaki sauce and old style mustard. Served with white rice, scallions and toasted sesame seeds.

SIQUEIROS ARRACHERA 🍷🍷🍷🍷\$356
Grilled hanger steak (200 g). Served with poblano pepper, guacamole, a goat cheese quesadilla in a chili adobo and a quesadilla filled with Oaxaca cheese in a poblano pepper sauce.

REYES ARRACHERA TACOS 4 pieces 🍷🍷🍷\$377
Hanger steak and Gouda cheese tacos in corn or wheat flour tortillas. Served with guacamole, scallions and nopal.

**NICANOR FISH FILLET
IN AXIOTE** 🍷\$283
Fish fillet (200 g) in Mexican axiote sauce, served on refried black beans, topped with pico de gallo salsa and served with fried plantains and avocado. With a side of Xni-pec sauce (habanero pepper and onion slices) and corn tortillas.

BEATNIK ZOODLES 300 g 🍷🍷\$197
Sautéed zucchini and carrot zoodles with tomato sauce and capers, mushrooms and black olives, served with Parmesan cheese.

LOS AMOROSOS VEGAN TACOS 3 pieces 🍷🍷\$219
Mushrooms mix in adobo sauce. Choose corn or wheat flour tortillas. Served with cilantro, onion, pineapple, guacamole and red sauce.

ENCHILADAS MICHOACANAS 3 pieces 🍷\$203
Made with corn tortillas, stuffed with Oaxaca cheese and potato, topped with adobo sauce, lettuce and grated panela cheese. Served with pickled manzano peppers.

**CHICKEN ENCHILADAS
WITH MOLE** 3 pieces 🍷🍷🍷🍷\$235
Enchiladas dipped in mole sauce and topped with cream, cheese and red onion. Served with refried beans sprinkled with fresh grated cheese.

**SWISS ENCHILADAS
RED OR GREEN** 3 pieces 🍷\$207
Stuffed with chicken, panela or cottage cheese. With Gouda cheese au gratin served with beans.

MONSIVAIS ENCHILADAS 3 pieces 🍷\$197
Stuffed with chicken or Oaxaca cheese dipped with green sauce, Gouda cheese au gratin topped with pico de gallo sauce, and a touch of sour cream. Served with refried beans sprinkled with fresh grated cheese.

• SALADS •

SPINACH, PEAR AND HEARTS

OF PALM SALAD 380 g 🍷🍷\$189
Spinach salad with pear, hearts of palm, goat cheese, grapefruit, strawberry, pecans and a hibiscus dressing.

SOLEDAD SALAD 311 g 🍷🍷🍷\$199
Italian lettuce salad with turkey ham (60 g), avocado, tomato, mushrooms and garlic croutons. Topped with sesame seeds and sesame vinaigrette.

LOS ASOMBROS GREEK SALAD 372 g 🍷\$233
Lettuce mix; tomato, red onion, red pepper, Kalamata olives, cucumber, feta cheese and lemon vinaigrette.

NERUDA CHICKEN SALAD 335 g 🍷🍷🍷\$189
Chicken marinated with lemon juice, served on italian lettuce salad with tomato, cucumber, avocado, panela cheese, , topped with sesame seeds and mango-cilantro or tamarind dressing.

SANDWICHES & BURGERS

Our sandwiches can be made with the bread of your choice:
Classic baguette; white or aniseed bread; seeded
or cranberry ciabatta.

• SERVED WITH PICKLED CHILIES, FRENCH FRIES OR WITH
CARROT, CUCUMBER AND JICAMA SALAD •

CALIFORNIA SANDWICH

Turkey ham, tomato, avocado and jocoque with cucumber dressing.
FULL-SIZE 180 g\$320 **HALF-SIZE** 90 g\$183

FREDO SANDWICH

Ham, tomato, lettuce and melted Gouda cheese.
FULL-SIZE 200 g\$259 **HALF-SIZE** 100 g\$169

THE MISTRAL THREE-CHEESE SANDWICH

Goat, Gouda and Oaxaca cheese with grilled zucchini, red and green peppers, mayonnaise and butter.
FULL-SIZE 220 g\$259 **HALF-SIZE** 110 g\$169

ORIENTAL CIABATTA* 200 g 🍷🍷🍷🍷🍷\$203
Falafel (chickpeas and parsley) with olive oil, tabbouleh, cucumber, tomato, romaine lettuce, pickled red cabbage and tahini dressing.
*Served exclusively in cranberry or seeded ciabatta. Without garnish.

MOBY BEEF SANDWICH ★🍷🍷🍷🍷\$269
Corned beef (150 g), Gouda cheese, pepper sauce and pickled red cabbage served on rustic caraway bread brushed with garlic–brandy butter. Served with a side of potato wedges..

MARX BURGER 🍷🍷🍷🍷🍷\$305
Ground beef (170 g) with Gouda cheese and garlicky mushrooms with Italian lettuce, grilled onion and tomato, served in a homemade burger bun.

VONNEGUT CHICKEN BURGER 🍷🍷🍷🍷🍷\$229
Crispy chicken breast (120 g) breaded with panko and gratinated with Gouda cheese; with lettuce, tomato, red onion, mayonnaise, and pickles, in a homemaed burger bun.

PORTOBELLO BURGER 🍷🍷🍷🍷🍷\$235
Portobello mushroom (150g) marinated and grilled in mixed herbs with Gouda cheese, tomato, Italian lettuce and onion in a homemade burger bun.

🍷 Vegetarian

Please refer to the allergen table at the end of the menu.

★ New

🍷 Vegetarian

Please refer to the allergen table at the end of the menu.

LUNCH AND DINNER

LUNCH AND DINNER



REGULAR OR
DECAF COFFEE

HOUSE BLEND

AMERICANO 325 ml \$63
ESPRESSO 90 ml \$63
DOUBLE ESPRESSO 120 ml \$81
LATTE* 325 ml \$79
CAPUCCINO* 210 ml \$79
WITH CHOCOLATE \$99
WITH CAJETA \$99
ICED CAPUCCINO* 325 ml \$109
ICED MOKA* 325 ml \$109
CAPUCCINO FRAPPE* 325 ml \$109
WITH CHOCOLATE \$124
CARAMEL COFFEE FRAPPE 325 ml \$125
OREO® COFFEE FRAPPE 325 ml \$160
CAJETA COFFEE FRAPPE 325 ml \$125
CHOCOLATE* 325 ml \$79
Cold or hot.

* Request or add *

Whole, reduced fat, lactose free or reduced fat lactose free.
Soy, almond or coconut milk. +\$19



DOMESTIC BEERS

CORONA • CORONA LIGHT • VICTORIA • PACÍFICO 355 ml **\$87**

MODELO ESPECIAL 355 ml **\$79**

NEGRA MODELO 355 ml **\$80**



CORONA CERO 355 ml **\$74** ★

CRAFTED AND IMPORTED BEERS

COLIMITA 355 ml \$153
• Mexico • Lager
TEMPUS RESERVA ESPECIAL 355 ml \$146
• Mexico • Scottish style Ale
PORTER COLIMA TICUS 355 ml \$163
• Mexico • Porter
STELLA ARTOIS 355 ml \$90
• Belgium • Lager

MICHELADA +\$19 • CUBANA +\$25 • CLAMATO +\$36

smoothies & MILKSHAKES

HOMEMADE MILKSHAKES* 325 ml \$132
Made with strawberry, vanilla or chocolate ice cream.
MANGO SMOOTHIE 325 ml \$93
PIÑADA 325 ml \$99
Frappe made with pineapple juice, coconut concentrate, and evaporated milk.
STRAWBERRY CHAMOYADA 325 ml \$99
Strawberry concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.
MANGO CHAMOYADA 325 ml \$99
Mango concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.
FRAPPES 325 ml
CAJETA \$125
MAZAPAN \$132
FERRERO \$132
TARO \$144

OTHERS

SOFT DRINKS 355 ml \$58
Coca-Cola, Diet coke, Zero coke, sparkling water, Sprite, Zero Sprite, Sidral, Diet Sidral and Orange Fanta.
TOPO CHICO SPARKLING WATER 355 ml \$68
LEMONADE OR ORANGEADE 300 ml \$68
With sparkling or still water. Made with natural juice.
PINK LEMONADE 280 ml \$79
Cranberry and lemon juice, syrup, mineral water, Sprite® and a touch of mint.
BOTTLED WATER 500 ml \$54
GLASS OF MILK 300 ml \$55
Whole, reduced fat, lactose free or reduced fat lactose, soy, almond or coconut.
VANILLA OR LIME FLOAT 355 ml \$121
A scoop of vanilla or lime ice cream in a glass of soda.



ICED OR HOT

APPLE-CINNAMON CHAI LATTE* 325 ml \$96
Hot or cold. ★

CHAI LATTE* 325 ml \$93
Hot or cold.
DIRTY CHAI* 325 ml \$109
Chai latte with an espresso shot.
EXOTIC AND HERBAL TEAS 325 ml \$79
Ask for our selection. Served in a two-cup teapot.
PASSION FRUIT AND MANGO TEA FRAPPE 325 ml .. \$79
OLIVIA TEA 325 ml \$71
Strawberry-kiwi tea, lemonade and natural syrup, with a touch of mineral water.
LONDON FOG* 210 ml \$55
Earl gray with milk foam and a pinch of sugar.
TWININGS TEAS 325 ml \$55
Spearmint or chamomile-honey-vanilla.



MATCHA LATTE* 325 ml \$85
Matcha tea with milk.
COLD MATCHA* 325 ml \$88
Matcha latte with an espresso shot and evaporated milk.
MATCHA CREAM 280 ml \$99
Matcha, coconut milk, vanilla ice cream and syrup.
COCO MATCHA 220 ml \$79
Matcha, evaporated milk, coco concentrate and milk, and whipped cream.

Our

DESSERTS

MACADAMIA nut



165 g **\$152**

Creamy cheesecake with caramelized macadamia nuts and cajeta sauce.

Mississippi



162 g **\$152**

Slice of dark chocolate and coffee pie on a nut crust. Served with vanilla ice cream.

FOUQUE



304 g **\$156**

Slice of semi-sweet chocolate cake. Served with berries and caramel.

Mini desserts

1 piece

Daily home baked.
Ask for our variety.

\$72

LEMON



235 g **\$131**

Slice of lemon pie with strawberry coulis and chocolate ganache.

BLUEBERRY



210 g **\$152**

Cheesecake with blueberries on an Oreo® crust. Served with a touch of chocolate ganache and strawberry coulis.

HOMEMADE



211 g **\$135**

Our signature recipe with a filling of apple, blueberries, apricot jam, cinnamon, and walnuts. Dusted with powdered sugar and served with vanilla ice cream.
* Served warm.

HOMEMADE

pound cakes

OUR TRADITION *

1 piece **\$131**

POUND CAKE

SWEET CORN 137g

BANANA WITH CHOCOLATE CHIPS AND PECANS 203g

SAUCE

CARAMEL-CHOCOLATE
ROMPOPE & CINNAMON
CREAM CHEESE
KAHLUA

ALLERGEN ICONOGRAPHY



GLUTEN



EGGS



PEANUTS



SOY



DAIRY



TREE NUTS



FISH



CELERY



MUSTARD



SESAME



SULFITES

Due to the variety of raw materials we use in our production center, all our products may contain allergens, either directly or indirectly.

★ New Please refer to the allergen table at the end of the menu.

DRINKS

DESSERTS

OUR LOCATIONS

CONDESA

NUEVO LEON 115

-BOOKSTORE, RESTAURANT & BAR-

Polanco

ALEJANDRO DUMAS 81

-BOOKSTORE, RESTAURANT & BAR-

SANTA FE

CC SANTA FE LOCAL 303

-BOOKSTORE-

Perisur

PERISUR LOCAL 402

-BOOKSTORE & RESTAURANT-

ZONA ROSA

HAMBURGO 126

-BOOKSTORE, RESTAURANT & BUKOWSKI'S BAR-

Roma

ALVARO OBREGON 86

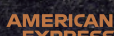
-BOOKSTORE, RESTAURANT & BAR-

SAN ANGEL

AV. REVOLUCION 1500

-BOOKSTORE, RESTAURANT & BAR-

PAYMENT METHODS



The weight displayed is for the uncooked protein.
Tipping at this establishment is optional.
Our prices are inclusive of sales tax.