



GEORGE



ORWELL



— . OUR JUICES . —

NARAHORIA

Orange and carrot.

SMALL 300 ml ..... \$63 LARGE 500 ml ..... \$78

REVITALIZING RED

Carrot, beetroot, red apple, ginger and lime.

SMALL 300 ml ..... \$63 LARGE 500 ml ..... \$78

CLASSIC 100% FRESH

Orange, grapefruit or carrot.

SMALL 300 ml ..... \$63 LARGE 500 ml ..... \$78

GREEN,  
I LOVE YOU GREEN

MADE WITH NATURAL  
— INGREDIENTS —

WHITMAN GREEN

Spinach, celery, red apple, cucumber, orange,  
lime and ginger.

SMALL 300 ml .....\$71 LARGE 500 ml ..... \$89

STARTERS

SEASONAL

FRUIT PLATE 320 g ..... \$137

Seasonal fruit plate.

SMALL 160 g ..... \$79

With cottage cheese 90 g .....+\$32

With yogurt 100 g .....+\$29

With granola 50 g .....+\$19

CLASSIC BISQUETS

Homemade mexican bisquets toasted with butter and served with  
strawberry, guava or hibiscus flower jam.

Full-size portion 4 halves .....\$86

Half-size portion 2 halves .....\$64

HOME-BAKED MOLLETES 2 halves ..... \$134

Home-baked bread with butter, refried beans and Gouda cheese.  
Served with pico de gallo sauce.

MOLLARABE 1 piece ..... \$130

Pita bread stuffed with beans, melted Oaxaca cheese and avocado.  
Served with pico de gallo sauce.

GRILLED PANELA CHEESE 150 g ..... \$171

Grilled panela cheese on a grilled nopal, served in a pasilla chili  
sauce. With avocado and refried beans sprinkled with fresh  
grated cheese.

ARTAUD SINCRONIZADAS 2 pieces ..... \$205

The classic recipe with flour tortilla with ham and Oaxaca cheese.  
Served with pico de gallo sauce, avocado and refried beans  
sprinkled with fresh grated cheese.

GARFUNKEL AVOCADO

TOAST 1 piece ..... \$205

A thick slice of homemade bread, with avocado, eggs (2 pieces) of  
your choice, cream cheese, capers, red onion, sesame seeds and  
olive oil with a dash of balsamic reduction.

BREAKFAST  
COMBOS

All combos include:

Small juice (300 ml) of orange, grapefruit, carrot or narahoria,  
or a small plate of fruit (160 g) and black coffee or Twinings  
chamomile - honey- vanilla or peppermint tea.

CASSEROLE EGGS\* 2 pieces ..... \$189

Scrambled eggs with sautéed mushrooms, panela cheese, and a mix  
of poblano pepper strips with onions, topped with green or red sauce.  
Served with corn tortillas.

SWISS ENCHILADAS

RED OR GREEN 3 pieces ..... \$233

Stuffed with chicken, panela or cottage cheese. With gouda cheese au  
gratin served with beans.

FAUSTO EGGS\* 2 pieces ..... \$189

Fried eggs, served on a wheat flour quesadilla filled with ham and  
Oaxaca cheese; dipped with mole, poblano sauce and sesame seeds.

JULIETTE OMELETTE \* 2 pieces ..... \$215

Filled with spinach and goat's cheese omelette, mounted on poblano  
pepper sauce and tortilla strips, dipped with red sauce.  
Served with crudites, refried beans sprinkled with fresh grated cheese or  
breakfast potatoes.

LEÑERO EGGS\* 2 pieces ..... \$219

Fried eggs served on a sope with refried beans and goat's cheese,  
dipped in a three-chili sauce and topped with sesame seeds.  
Served with tomato slices.

CHILAQUILES

WITH HANGER STEAK ..... \$349

In green, red or mole sauce with cream, cheese, onion and grilled  
hanger steak (200 g).



CLASSIC 3 pieces .....\$163

With berries purée and whipped cream.  
With honey or cajeta.

WITH HAM 60 g

OR BACON 60 g .....+\$41



2 pieces .....\$205

Made with homemade brioche, sprinkled  
with powdered sugar and a touch of  
cinnamon. Topped with berries compote  
and whipped cream.

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

BREAKFAST

# THE CLASSICS

## for breakfast

**EGGS OF YOUR CHOICE\*** 2 pieces ..... \$137  
**NATURAL** Scrambled, fried or soft-boiled, served with refried beans or breakfast potatoes.

**WITH JAM** 60 g ..... **or BACON** 60 g ..... +\$41

**RANCHEROS** Fried and served on two corn tortillas, dipped in a spicy red ranchera sauce.  
**MEXICAN STYLE** Scrambled with tomato, onion and spicy green serrano chili, served with corn tortillas and refried beans or breakfast potatoes.

**EL PENDULO OMELETTE\*** 2 pieces ..... \$175  
Filled with Gouda cheese, spinach, mushrooms, or mixed.  
Served with a side of salad, refried beans or breakfast potatoes.

**CASSEROLE EGGS\*** 2 pieces ..... \$159  
Scrambled eggs with sautéed mushrooms, panela cheese, and a mix of poblano pepper strips with onions, topped with green or red sauce. Served with corn tortillas.

**PENDULO EGGS\*** 2 pieces ..... \$163  
Rancheros au gratin on corn tortillas, garnished with avocado slices.

**PAZ EGGS\*** 2 pieces ..... \$163  
Fried eggs, served on a sope; with beans, Oaxaca cheese, salted in green sauce and topped with a drizzle of sour cream.  
Served with fresh tomato.

**JULIETTE OMELETTE \*** 2 pieces ..... \$189  
Filled with spinach and goat's cheese omelette, mounted on poblano pepper sauce and tortilla strips, dipped with red sauce.  
Served with crudites, refried beans sprinkled with fresh grated cheese or breakfast potatoes.

**LEÑERO EGGS\*** 2 pieces ..... \$179  
Fried eggs served on a sope with refried beans and goat's cheese, dipped in a three-chili sauce and topped with sesame seeds.  
Served with tomato slices.

**MACHACA MONTES\*** 2 pieces ..... \$205  
Dried beef (30 g) mixed with egg, tomato, onion and spicy green chili. Served with wheat flour tortillas and a side of refried beans sprinkled with fresh cheese.

**FAUSTO EGGS\*** 2 pieces ..... \$159  
Fried eggs, served on a wheat flour quesadilla filled with ham and Oaxaca cheese; dipped with mole, poblano sauce and sesame seeds.

\*They can also be chosen with egg whites only.  
\*\***BREAKFAST POTATOES:** Sautéed with bacon, onion, red bell pepper and paprika.

ENJOY OUR TRADITIONAL

MUSICAL BREAKFASTS

SATURDAYS AND SUNDAYS FROM 11 TO 13 HRS

IN

CONDESA, POLANCO, ZONA ROSA, ROMA Y SAN ANGEL

## Chilaquiles & ENCHILADAS

**CRUNCHY CHILAQUILES** 600 g ..... \$190  
Fried tortilla chips dipped in green sauce, red sauce or mole. Served with cilantro, onion, fresh cheese and cream.

**WITH HANGER STEAK** 200 g ..... +\$190  
**HALFORDER** 300 g ..... \$125  
**WITH HALF HANGER STEAK** 200 g ..... +\$120

**ORDER:**  
**AU GRATIN** 80 g ..... +\$40  
**WITH CHICKEN** 80 g ..... +\$65  
**WITH EGG** 1 piece ..... +\$29

**MONSIVAIS ENCHILADAS** 3 pieces ..... \$187  
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.

**CHICKEN ENCHILADAS**  
**WITH MOLE** 3 pieces ..... \$223  
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 ..... \$197  
Stuffed with chicken, panela or cottage cheese. With gouda cheese au gratin served with beans.

**ENCHILADAS MICHOACANAS** 3 pieces ..... \$194  
Made with corn tortillas, stuffed with Oaxaca cheese and potato, topped with adobo sauce, lettuce and grated panela cheese.

Pan dulce 1 piece \$45

Daily home baked. Ask for our variety.

RED WINE

CLERICOT

Red house wine and fresh fruit.

JAR 800 ml \$305

ROSÉ

CLERICOT

Rosé wine and fresh fruit.

JAR 800 ml \$260

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

# FOR BRUNCH

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

Served with french fries or with carrot, cucumber and jicama salad.

**CALIFORNIA** 180 g ..... \$263  
Turkey ham, tomato, avocado and jocoque with cucumber dressing.

**HALF-SIZE** 90 g ..... \$175

**FREDO SANDWICH** 200 g ..... \$245  
Ham, tomato, lettuce and melted Gouda cheese.

**HALF-SIZE** 100 g ..... \$159

**THE MISTRAL THREE-CHEESE SANDWICH** 220 g ..... \$245  
Goat, Gouda and Oaxaca cheese with grilled zucchini, red and green peppers, mayonnaise and butter.

**HALF-SIZE** 110 g ..... \$159

**RUIZ ZAFÓN BEEF PEPITO** ..... \$359  
Veal milanese (180g) and Gouda cheese (50g) in baguette, with tamarind and chipotle dressing, beans, avocado, red onion, spinach, lettuce and tomato. Served with a side of sweet potato chips.

**MEXICAN TABLITA** 8 piezas ..... \$173  
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

## • Our • DESSERTS

### MACADAMIA • nut •



165 g ..... \$145

Creamy cheesecake with caramelized macadamia nuts and cajeta sauce.

### • LEMON •



235 g ..... \$125

Slice of lemon pie with strawberry coulis and chocolate ganache.

### Mississippi



162 g ..... \$145

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

### • BLUEBERRY •



210 g ..... \$145

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

### FOUQUE

• chocolate •



304 g ..... \$149

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

### • HOMEMADE •



211 g ..... \$129

House specialty with apple filling, dusted with powdered sugar, and served with vanilla ice cream.

### Mini desserts

1 piece

Daily home baked.  
Ask for our variety.

\$69

### HOMEMADE

### pound cakes

• OUR TRADITION •

1 piece \$125



### POUND CAKE

- SWEET CORN 137g
- BANANA WITH CHOCOLATE CHIPS AND PECANS 203g

### SAUCE

- CARAMEL-CHOCOLATE
- ROMPOPE & CINNAMON
- CREAM CHEESE
- KAHLUA

New recipe Please refer to the allergen chart at the end of the menu.

## DESSERTS



REGULAR OR  
DECAF COFFEE

HOUSE BLEND

AMERICANO	330 ml		\$60
ESPRESSO	90 ml	☕	\$60
DOUBLE ESPRESSO	120 ml	☕	\$77
LATTE	330 ml	☕	\$76
CAPUCCINO	210 ml	☕	\$76
WITH CHOCOLATE			\$94
WITH CAJETA			\$94
ICED CAPUCCINO	300 ml	☕	\$99
ICED MOKA	300 ml	☕	\$99
CAPUCCINO FRAPPE	360 ml	☕	\$99
WITH CHOCOLATE			\$116
CARAMEL COFFEE FRAPPE	360 ml	☕	\$119
OREO® COFFEE FRAPPE	360 ml	☕☕	\$149
CAJETA COFFEE FRAPPE	360 ml	☕	\$119
CHOCOLATE	325 ml	☕	\$74
Cold or hot.			
SPICED CHOCOLATE	325 ml	☕	\$71
Chocolate with spices and a touch of chili.			

\* Request or add \*

Whole, reduced fat, lactose free or reduced fat lactose free.  
Soy, almond or coconut milk. +\$17



CORONA · CORONA LIGHT · VICTORIA · PACÍFICO	355 ml	\$83
MODELO ESPECIAL · NEGRA MODELO	355 ml	\$76



CORONA CERO	355 ml	\$70	★
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CRAFTED AND IMPORTED BEERS

COLIMITA	355 ml	\$146
· Mexico · Lager		
TEMPUS RESERVA ESPECIAL	355 ml	\$139
· Mexico · Scottish style Ale		
PORTER COLIMA TICUS	355 ml	\$155
· Mexico · Porter		
STELLA ARTOIS	355 ml	\$86
· Belgium · Lager		

MICHELADA +\$17 · CUBANA +\$22 ☕ · CLAMATO +\$22 ☕☕

smoothies & MILKSHAKES

HOMEMADE MILKSHAKES	325 ml	☕	\$126
Made with strawberry, vanilla or chocolate ice cream.			
MANGO SMOOTHIE	325 ml	☕	\$89
PIÑADA	325 ml	☕	\$94
Pineapple and coconut milk frappé.			
STRAWBERRY CHAMOYADA	360 ml		\$94
Strawberry concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.			
MANGO CHAMOYADA	360 ml		\$94
Mango concentrate, homemade chamoy, Miguelito® chamoy powder and sugar.			
FRAPPES	360 ml	☕	
CAJETA			\$119
MAZAPAN	☕		\$126
FERRERO	☕☕		\$126
TARO			\$137

OTHERS

SOFT DRINKS	355 ml		\$55
Coca-Cola, Diet coke, Zero coke, sparkling water, Sprite, Zero Sprite, Sidral, Diet Sidral and Orange Fanta.			
TOPO CHICO SPARKLING WATER	355 ml		\$65
LEMONADE OR ORANGEADE	300 ml		\$65
With sparkling or still water. Made with natural juice.			
PINK LEMONADE	300 ml		\$75
Cranberry and lime juice, syrup, sparkling water and Sprite®.			
BOTTLED WATER	500 ml		\$51
GLASS OF MILK	300 ml	☕☕☕	\$53
Whole, reduced fat, lactose free or reduced fat lactose, soy, almond or coconut.			
VANILLA ☕ OR LIME FLOAT	355 ml		\$115
A scoop of vanilla or lime ice cream in a glass of soda.			



CHAI LATTE	325 ml	☕	\$89
Hot or cold.			
DIRTY CHAI	325 ml	☕	\$99
Chai latte with an espresso shot.			
EXOTIC AND HERBAL TEAS	325 ml		\$74
Ask for our selection. Served in a two-cup teapot.			
PASSION FRUIT AND MANGO TEA FRAPPE	325 ml		\$73
OLIVIA TEA	325 ml		\$68
Strawberry-kiwi tea, lemonade and syrup.			
LONDON FOG	210 ml	☕	\$53
Earl gray with milk foam and a pinch of sugar.			
TWININGS TEAS	325 ml		\$53
Spearmint or chamomile-honey-vanilla.			



MATCHA LATTE	325 ml	☕	\$81
Matcha tea with milk.			
COLD MATCHA	300 ml	☕	\$84
Matcha latte with an espresso shot and evaporated milk.			
MATCHA CREAM	280 ml	☕	\$94
Matcha, coconut milk, vanilla ice cream and syrup.			
COCO MATCHA	220 ml	☕	\$74
Matcha, evaporated milk, coco concentrate and milk, and whipped cream.			

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

DRINKS

## OUR BARS

### BUKOWSKI'S BAR

HAMBURGO 126

»»»» T. 55.5208.2327 ««««

INSIDE OF EL PENDULO ZONA ROSA

### LA TERRAZA DEL FORO

ALVARO OBREGON 86

»»»» T. 55.5574.7034 ««««

INSIDE OF EL PENDULO ROMA

BAR



DISCOVER THE EVENTS AND CONCERTS

WE'RE HOSTING THIS MONTH AT

FORO DEL TEJEDOR



ALLERGEN ICONOGRAPHY	 SHELLFISH	 SOY	 CELERY
	 GLUTEN	 DAIRY	 MUSTARD
	 EGGS	 TREE NUTS	 SESAME
	 PEANUTS	 FISH	 SULFITES

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

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



VISA®

AMERICAN EXPRESS



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