



GEORGE

ORWELL

1984

## OUR JUICES

NARAHORIA	Orange and carrot.
SMALL 300 ml	.....\$69
LARGE 500 ml	.....\$85
REVITALIZING RED	Carrot, beetroot, red apple, ginger and lime.
SMALL 300 ml	.....\$69
LARGE 500 ml	.....\$85
CLASSIC 100% FRESH	Orange, grapefruit or carrot.
SMALL 300 ml	.....\$69
LARGE 500 ml	.....\$85

## GREEN, I LOVE YOU GREEN

### MADE WITH NATURAL INGREDIENTS

#### WHITMAN GREEN

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

SMALL 300 ml .....\$75

LARGE 500 ml .....\$99

## STARTERS

SEASONAL	
FRUIT PLATE	320 g .....\$149
Seasonal fruit plate.	
SMALL 160 g	.....\$92
With cottage cheese 90 g	.....+\$35
With yogurt 100 g	.....+\$35
With granola 50 g	.....+\$35

#### CLASSIC BISQUETS

Homemade mexican bisquets toasted with butter and served with strawberry, guava or hibiscus flower jam.  
Full-size portion 4 halves .....\$92  
Half-size portion 2 halves .....\$67

HOME-BAKED MOLLETES 2 halves .....\$141  
Home-baked bread with butter, refried beans and Gouda cheese.  
Served with pico de gallo sauce.

MOLLARABE 1 piece .....\$141  
Pita bread stuffed with beans, melted Oaxaca cheese and avocado.  
Served with pico de gallo sauce.

GRILLED PANELA CHEESE 150 g .....\$153  
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 .....\$225  
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 .....\$219  
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 .....\$219  
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 .....\$256  
Stuffed with chicken, panela or cottage cheese. With Gouda cheese au gratin served with beans.

FAUSTO EGGS\* 2 pieces .....\$219  
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 .....\$245  
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 .....\$240  
Fried eggs served on a sope with refried beans and goat cheese, dipped in a three-chili sauce and topped with sesame seeds.  
Served with tomato slices.

CHILAQUILES  
WITH HANGER STEAK 500 ml .....\$502  
In green, red or mole sauce with cream, cheese, onion and grilled hanger steak (200 g).

## Pan Cakes

CLASSIC 3 pieces	.....\$173
With berries purée and whipped cream. With honey or cajeta.	
WITH YORK HAM, TURKEY HAM OR BACON 60 g	.....+\$41

## FRENCH TOAST

2 pieces	.....\$215
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 table at the end of the menu.

## THE CLASSICS

### for breakfast

#### Chilaquiles & ENCHILADAS

EGGS OF YOUR CHOICE\* 2 pieces .....\$144

NATURAL Scrambled, fried or soft-boiled, served with refried beans or breakfast potatoes.

WITH YORK HAM, TURKEY HAM 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 .....\$185

Filled with Gouda cheese, spinach, mushrooms, or mixed.  
Served with a side of salad, refried beans or breakfast potatoes.

CASSEROLE EGGS\* 2 pieces .....\$165

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 .....\$173

Rancheros au gratin on corn tortilla, garnished with avocado slices.

PAZ EGGS\* 2 pieces .....\$173

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 .....\$199

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 .....\$189

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

MACHACA MONTES\* 2 pieces .....\$215

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 .....\$169

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

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.

#### 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.

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.

Pan dulce 1 piece \$49

Daily home baked. Ask for our variety.

## RED WINE CLERICOT

Red house wine and fresh fruit.

JAR 800 ml \$320

## ROSÉ CLERICOT

Rosé wine and fresh fruit.

JAR 800 ml \$273



Please refer to the allergen table 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 pickled chilies, french fries or with carrot, cucumber and jicama salad.**

**CALIFORNIA** 180 g \$320

Turkey ham, tomato, avocado and jocoque with cucumber dressing.

**HALF-SIZE** 90 g. \$183

<b>FREDO SANDWICH</b> 200 g    \$259
Ham, tomato, lettuce and melted Gouda cheese.
<b>HALF-SIZE</b> 100 g. \$169
<b>THE MISTRAL THREE-CHEESE SANDWICH</b> 220 g    \$259
Goat, Gouda and Oaxaca cheese with grilled zucchini, red and green peppers, mayonnaise and butter.
<b>HALF-SIZE</b> 110 g. \$169

<b>MOBY BEEF SANDWICH</b> ★    \$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.

<b>MEXICAN TABLITA</b> 8 piezas    \$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

## • Our • —DESSERTS—

**MACADAMIA** • nut • \$152

**CHEESECAKE**

Creamy cheesecake with caramelized macadamia nuts and cajeta sauce.

**Mississippi**  
MUD  
• PIE •

162 g \$152

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

**FOUQUE** • chocolate • \$156

**CAKE**

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

**Mini**  
**desserts** 1 piece \$72

Daily home baked.  
Ask for our variety.

• LEMON •  
**Pie**

235g \$131

Slice of lemon pie with strawberry coulis and chocolate ganache.

• BLUEBERRY •  
**CHEESECAKE**

210g \$152

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

• HOMEMADE •  
**APPLE**  
**Strudel**

211g \$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

**DESSERTS**



REGULAR OR  
DECAF COFFEE

## HOUSE BLEND

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



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

**MODELO ESPECIAL** 355 ml. \$79

**NEGRA MODELO** 355 ml. \$80

**NON ALCOHOLIC Beer** CORONA CERO 355 ml. \$74 ★

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

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

## • OTHERS •

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

**TEA**  
• ICED OR HOT •

<b>APPLE-CINNAMON CHAI LATTE</b> * 325 ml.  \$96
Hot or cold.
<b>CHAI LATTE</b> * 325 ml.  \$93
Hot or cold.
<b>DIRTY CHAI</b> * 325 ml.  \$109
Chai latte with an espresso shot.
<b>EXOTIC AND HERBAL TEAS</b> 325 ml. \$79
Ask for our selection. Served in a two-cup teapot.
<b>PASSION FRUIT AND MANGO TEA FRAPPE</b> 325 ml. \$79
<b>OLIVIA TEA</b> 325 ml. \$71
Strawberry-kiwi tea, lemonade and natural syrup, with a touch of mineral water.
<b>LONDON FOG</b> * 210 ml. \$55
Earl gray with milk foam and a pinch of sugar.
<b>TWININGS TEAS</b> 325 ml. \$55
Spearmint or chamomile-honey-vanilla.
<b>Matcha</b>
<b>MATCHA LATTE</b> * 325 ml.  \$85
Matcha tea with milk.
<b>COLD MATCHA</b> * 325 ml.  \$88
Matcha latte with an espresso shot and evaporated milk.
<b>MATCHA CREAM</b> 280 ml.  \$99
Matcha, coconut milk, vanilla ice cream and syrup.
<b>COCO MATCHA</b> 220 ml.  \$79
Matcha, evaporated milk, coco concentrate and milk, and whipped cream.

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

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## 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

#### 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.

## OUR LOCATIONS

### CONDESA

NUEVO LEON 115

-BOOKSTORE, RESTAURANT & BAR-

### Perisur

PERISUR LOCAL 402

-BOOKSTORE & RESTAURANT-

### Polanco

ALEJANDRO DUMAS 81

-BOOKSTORE, RESTAURANT & BAR-

### SANTA FE

CC SANTA FE LOCAL 303

-BOOKSTORE-

### 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.