



GEORGE



ORWELL



OUR JUICES

NARAHORIA

Carrot and orange.

SMALL 300 ml \$57 **LARGE** 500 ml \$71

REVITALIZING RED JUICE

Carrot, beetroot, red apple, ginger and lime.

SMALL 300 ml \$57 **LARGE** 500 ml \$71

CLASSIC 100% FRESH JUICES

Orange, grapefruit or carrot.

SMALL 300 ml \$57 **LARGE** 500 ml \$71

GREEN, I LOVE YOU GREEN

MADE WITH NATURAL
INGREDIENTS

WHITMAN GREEN JUICE

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

SMALL 300 ml \$65 **LARGE** 500 ml \$81

STARTERS

SEASONAL FRUIT PLATE 320g \$125

Your choice of fresh fruit.

SMALL 160g \$72

With cottage cheese 90g +\$60

With yogurt 100g +\$38

With granola 50g +\$28

CLASSIC BISQUETS

FULL-SIZE PORTION 4 halves \$79

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

HALF-SIZE PORTION 2 halves \$59

HOME-BAKED MOLLETES 2 halves \$121

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

MOLLARABE \$114

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

GRILLED PANELA CHEESE 150g \$163

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

SINCRONIZADAS ARTAUD 2 pieces \$189

The classic recipe with flour tortilla, stuffed with ham and Oaxaca cheese, served with pico de gallo sauce, avocado and refried beans.

GARFUNKEL AVOCADO

TOAST \$195

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

BREAKFAST COMBOS

All combos include:

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

CASSEROLE EGGS* 2 pieces \$179

Two eggs scrambled with sautéed mushrooms, onion, panela cheese and poblano pepper, served with handmade tortillas.

SWISS ENCHILADAS,

RED OR GREEN 3 pieces \$221

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

FAUSTO EGGS* 2 pieces \$165

Delicious fried eggs, mounted on a flour tortilla sincronizada with ham and Oaxaca cheese, bathed in mole, poblano sauce and sesame seeds.

JULIETTE OMELETTE* 2 pieces \$193

Spinach and goat's cheese omelette, bathed in red sauce, served on a poblano pepper sauce and topped with tortilla strips. Served with salad, refried beans or breakfast potatoes.

LEÑERO EGGS* 2 pieces \$195

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

CHILAQUILES WITH HANGER STEAK 200 g \$309

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

*Eggs can be substituted for egg whites in all egg dishes.

Pan CAKES

CLASSIC 3 pieces \$149

With berries purée and whipped cream.
With honey or caramel (cajeta).

WITH HAM OR BACON 60g +\$38

FRENCH TOAST

2 pieces \$192

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

 New recipe  New  Vegetarian

BREAKFASTS

THE CLASSICS

for breakfast

EGGS OF YOUR CHOICE* 2 pieces \$125

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

WITH HAM (60g) OR BACON (60g) +\$38

RANCHERO Fried and served on a handmade corn tortilla, bathed in a spicy red ranchera sauce.

MEXICAN STYLE Scrambled with tomato, onion and spicy green serrano chili, served with handmade corn tortillas and refried beans or breakfast potatoes.

EL PENDULO OMELETTE* 2 pieces \$157

Gouda cheese and spinach, mushrooms or both, served with a side of salad, refried beans or breakfast potatoes.

CASSEROLE EGGS* 2 pieces \$145

Two eggs scrambled with sautéed mushrooms, onion, panela cheese and poblano pepper, served with handmade tortillas.

PENDULO EGGS* 2 pieces \$148

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

PAZ EGGS* 2 pieces \$148

Fried eggs, served on a handmade sope with beans and Oaxaca cheese au gratin, salted in green sauce and finished with a drizzle of cream. Served with fresh tomato.

JULIETTE OMELETTE* 2 pieces \$172

Spinach and goat's cheese omelette, bathed in red sauce, served on a poblano pepper sauce and topped with tortilla strips. Served with salad, refried beans or breakfast potatoes.

LEÑERO EGGS* 2 pieces \$162

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

MACHACA MONTES* \$186

Delicious dried beef from Monterrey mixed with egg, tomato, onion and spicy green chili. Served with flour tortillas and a side of refried beans.

FAUSTO EGGS* 2 pieces \$145

Delicious fried eggs, mounted on a flour tortilla sincronizada with ham and Oaxaca cheese, bathed in mole, poblano sauce and sesame seeds.

*Eggs can be substituted for egg whites in all egg dishes.

Chilaquiles & ENCHILADAS

CRUNCHY CHILAQUILES 600g \$170

Deep fried tortilla chips covered in green sauce, red sauce or mole. Seasoned with cilantro, onion, Mexican fresh cheese and cream.

WITH HANGER STEAK +200g +\$140

HALF-SIZE ORDER 300g \$109

WITH HANGER STEAK +100g +\$95

ORDER:

AU GRATIN +80g +\$45

WITH CHICKEN +80g +\$65

WITH EGG 1 piece +\$37

MONSIVAIS ENCHILADAS 3 pieces \$176

Stuffed with chicken or Oaxaca cheese covered by a mixture of green sauce, pico de gallo sauce, a touch of sour cream and Gouda cheese au gratin. Served with a side of refried beans.

CHICKEN ENCHILADAS WITH MOLE 3 pieces \$203

Classic enchiladas in mole sauce and topped with cream, cheese and red onion. Served with a side of refried beans.

SWISS ENCHILADAS

RED OR GREEN 3 pieces \$176

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

ENCHILADAS MICHOCANAS 3 pieces \$177

Made with corn tortillas, stuffed with Oaxaca cheese and potato, topped with adobo sauce, lettuce and grated panela cheese.

Pan dulce | piece \$41

RED WINE CLERICOT

Made with red wine of the house and fresh fruit.

JUG 800 ml \$270

ROSÉ CLERICOT

Rosé wine, lemon soda with fresh apple, strawberry, melon, pear and a touch of lime.

JUG 800 ml \$230 ★

ENJOY OUR TRADITIONAL

MUSICAL BREAKFASTS

SATURDAYS AND SUNDAYS FROM 11 TO 13 HRS

IN

CONDESA, POLANCO, ZONA ROSA, ROMA & SAN ANGEL

🔪 New recipe ★ New 🌿 Vegetarian

BREAKFASTS

FOR BRUNCH

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

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

CALIFORNIA SANDWICH \$239
Smoked turkey breast sandwich (180 g) with tomato, avocado and a labneh and cucumber dressing.
HALF-SIZE PORTION 90g \$159

FREDO SANDWICH \$223
Ham sandwich (200 g) with tomato, lettuce and melted Gouda cheese (100 g).
HALF-SIZE PORTION 100g \$144
THE MISTRAL THREE-CHEESE SANDWICH \$223
Goat cheese (30 g), Gouda cheese (40 g) and Oaxaca cheese (40 g) with grilled zucchini, red and green bell peppers, mayonnaise and butter.
HALF-SIZE PORTION 110g \$144

RUIZ ZAFON PEPITO ★ \$270
Breaded veal (180g) and Gouda cheese (50g) Pepito sandwich with tamarind and chipotle dressing, beans, avocado, red onion, spinach, lettuce and tomato. Served with a side of sweet potato chips.

MEXICAN TABLITA 8 pieces \$155
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 panela cheese. Served with guacamole and martajada sauce on the side.

• Our • DESSERTS

MACADAMIA nut
CHEESECAKE
330g **\$205**
Creamy cheesecake with caramelized macadamia nuts and caramel (cajeta) sauce.

• LEMON •
Pie
235g **\$112**
Traditional lemon pie with strawberry coulis and chocolate ganache.

Mississippi
PIE
162g **\$126**
Dark chocolate pie with a nut crust. Served warm with vanilla ice cream.

BLUEBERRY
CHEESECAKE
210g ★ **\$140**

Traditional blueberry cheesecake served with a touch of chocolate ganache and strawberry coulis.

FOUQUE
chocolate
CAKE
304g **\$133**
Chocolate cake with berries and caramel.

• HOMEMADE •
APPLE
Strudel
211g **\$115**
PASTRY ROLL WITH APPLE FILLING
Served warm, with vanilla ice cream, icing sugar, whipped cream and dried cranberries.

Mini desserts
1 portion
Ask for the selection of the day **\$63**

HOMEMADE
pound cake
• OUR TRADITION •
1 portion \$110

POUND CAKE

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

SAUCE

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

🍴 New recipe ★ New 🌿 Vegetarian

DRINKS



**REGULAR OR
DECAF COFFEE**

HOUSE BLEND

AMERICANO 330 ml	\$55
ESPRESSO (REGULAR OR WITH DASH OF MILK) 90 ml	\$55
DOUBLE ESPRESSO (REGULAR OR WITH DASH OF MILK) 120 ml	\$70
LATTE 330 ml	\$69
CAPUCCINO 210 ml	\$69
WITH CHOCOLATE	\$86
WITH CAJETA	\$86
ICED CAPUCCINO OR MOKA 300 ml	\$93
CAPUCCINO FRAPPE 360 ml	\$93
WITH CHOCOLATE	\$106
WITH CAJETA	\$113
CARAMEL COFFEE FRAPPE 360 ml	\$113
OREO® COFFEE FRAPPE 360 ml	\$139
CAJETA COFFEE FRAPPE 360 ml	\$113
CHOCOLATE 325 ml	\$68
Cold or hot.	
SPICED CHOCOLATE 325 ml ★	\$65
Chocolate with spices and a touch of chili.	

*** Request or add ***

Whole, reduced fat, lactose free or reduced fat lactose free. Soy or almond milk. +\$15



CORONA · CORONA LIGHT · VICTORIA · PACÍFICO 355 ml	\$79
NEGRA MODELO · MODELO ESPECIAL 355 ml	\$73



GLASS 360 ml	\$69
JUG 1700 ml	\$276

Not available in Condesa or Perisur

CRAFTED AND IMPORTED BEERS

HANABI 355 ml	\$131
Mexico · Japanese style lager with rice	
INDECOROSA 355 ml	\$148
Mexico · India Pale Ale	
REVOLUCION 355 ml	\$139
Mexico · Red Ale	
COLIMITA 355 ml ★	\$139
Mexico · Lager	
LA MONTAÑA 355 ml ★	\$139
Mexico · Blond Ale	
TEMPUS RESERVA ESPECIAL 355 ml ★	\$139
Mexico · Scottish style Ale	
LA MONTAÑA PORTER 355 ml ★	\$139
Mexico · Porter	
PORTER COLIMA TICUS 355 ml ★	\$139
Mexico · Porter	
STELLA ARTOIS 330 ml	\$82
Belgium · Pale	

MICHELADA +\$15 · CUBANA +\$20 · CLAMATO +\$20

smoothies & MILKSHAKES

HOMEMADE MILKSHAKES 325 ml	\$115
Strawberry, vanilla or chocolate.	
MANGO SMOOTHIE 325 ml	\$81
PIÑADA 325 ml	\$85
The classic frappe without alcohol.	
STRAWBERRY CHAMOYADA 360 ml ★	\$89
Strawberry concentrate, homemade chamoy, Miguelito powder and sugar.	
MANGO CHAMOYADA 360 ml ★	\$89
Mango concentrate, homemade chamoy, Miguelito powder and sugar.	
MAZAPAN FRAPPE 360 ml	\$115
FERRERO® FRAPPE 360 ml	\$115
CAJETA FRAPPE 360 ml	\$109
TARO FRAPPE 360 ml	\$137

OTHERS

SOFT DRINKS 355 ml	\$53
Coca-Cola, Diet coke, Zero coke, sprinkle water, Sprite, Zero Sprite, Sidral, Diet Sidral and Orange Fanta.	
TOPO CHICO SPARKLING WATER 355 ml	\$60
LEMONADE OR ORANGEADE 300 ml	\$61
Made from fresh juice.	
PINK LEMONADE 300 ml ★	\$69
Cranberry and lime juice, syrup, sparkling water and Sprite.	
BOTTLED WATER 500 ml	\$49
GLASS OF MILK 300 ml	\$33
Whole milk, reduced fat, lactose free or reduced fat lactose free.	
SOY MILK 300 ml	\$60
ALMOND MILK 300 ml	\$55
VANILLA OR LIME FLOAT 355 ml	\$109
A scoop of vanilla or lime ice cream in a glass of soda.	



CHAI LATTE 325 ml	\$89
DIRTY CHAI 325 ml	\$99
Chai latte with an espresso shot.	
EXOTIC AND HERBAL TEAS	\$68
Served in a two-cup teapot.	
PASSION FRUIT AND MANGO TEA FRAPPE 325 ml	\$73
OLIVIA TEA 325 ml	\$68
Exotic strawberry-kiwi tea, lemonade and a touch of syrup.	
LONDON FOG 210 ml	\$53
Earl Gray with milk foam and a touch of sugar.	
TWININGS TEAS 325 ml	\$53
Chamomile-honey-vanilla or spearmint.	



MATCHA LATTE 325 ml	\$75
Traditional matcha tea with milk.	
COLD MATCHA 300 ml	\$78
Matcha powder, evaporated milk and a shot of espresso.	
MATCHA CREAM 280 ml	\$89
Matcha, coconut milk, vanilla ice cream and syrup.	
COCO MATCHA 220 ml	\$69
Evaporated milk, matcha, coconut milk, ice and whipped cream.	

New recipe New Vegetarian

DESSERTS

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



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.

OUR LOCATIONS

CONDESA

NUEVO LEON 115

-BOOKSTORE & RESTAURANT-

Polanco

ALEJANDRO DUMAS 81

-BOOKSTORE, RESTAURANT & BAR-

SANTA FE

CC SANTA FE LOCAL 303

-BOOKSTORE-

Perisur

CC 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-