



**JULIO CORTAZAR**

9

8

7

**RAYUELA**

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**EDITORIAL SUDAMERICANA**

## APPETIZERS

**CRUNCHY GOAT CHEESE** 3 pieces ..... \$186  
Rounds of goat cheese breaded and fried to golden perfection on a bed of spinach. Served with avocado. Dressed with sesame vinaigrette and topped with toasted sesame seeds.

**RUBINSTEIN CHEESE STICKS** 10 pieces ..... \$183  
Breaded Gouda cheese sticks with a choice of cilantro sauce or tamarind sauce, or both, served with crispy potato sticks.

### HOMEMADE Empanadas

6 pieces

Two empanadas stuffed with cheese, two with poblano peppers and cheese and two with seasoned ground beef. Served with green sauce and cream.

\$179

## SNACKS FOR SHARING

**GUACAMOLE WITH TORTILLA CHIPS** 250 g ..... \$103  
Classic: avocado with onion, serrano chili, cilantro and lime.

**CRISPY CHICKEN TAQUITOS** 6 pieces ..... \$115  
Shredded chicken breasts sautéed with onion in small fried corn tortillas, served with red and green sauce, a touch of cream and grated Mexican fresh cheese

**PENDULO FRIES** 300 g ..... \$103  
French fries with a sprinkle of salt.

**ADD MELTED CHEESE** 80 g ..... +\$45

**GINSBURG PATATAS BRAVAS** 450 g ..... \$141  
Fried potato wedges served with a spicy gravy sauce or mango chutney.

**ASIMOV CHICKEN POPCORN** 300 g ..... \$219  
Seasoned chicken breast cubes, served with mango and habanero sauce or blackberry and chipotle sauce.

**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.

## BREWS & soups

**TORTILLA SOUP IN BEAN BROTH** 355 ml ..... \$86  
Bean broth with epazote. Served with fried tortilla strips, panela cheese, cream, pork rinds, avocado, onion and chipotle chili on the side.

**ECO VEGETABLE MINESTRA** 355 ml ..... \$86  
Tomato broth with carrot, zucchini, broccoli, celery and potato.

**GRANDMA'S CHICKEN BROTH** 355 ml ..... \$94  
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 ..... \$63  
Classic Mexican noodle soup in a tomato broth.

**DA VINCI PASTA** 200 g ..... \$127  
A beloved Mexican recipe. Mexican noodles served in a thick sauce with cheese, cream, avocado and chipotle chili on the side.

**ROASTED TOMATO SOUP  
AND GRILLED CHEESE SANDWICH** 355ml ..... \$156  
Roasted tomato soup with goat cheese. Served with half of a grilled cheese sandwich.

## SALADS

**SPINACH, PEAR AND HEARTS OF PALM SALAD** 🌿  
**FULL-SIZE** 700 g ..... \$245 **HALF-SIZE** 380 g ..... \$165  
Spinach salad with pear, strawberry, goat cheese, hearts of palm, grapefruit, pecans and a hibiscus dressing.

**SOLEDAD SALAD**  
**FULL-SIZE** 598 g ..... \$255 **HALF-SIZE** 311 g ..... \$170  
Italian lettuce salad with smoked turkey breast, avocado, tomato, mushrooms and garlic croutons. Topped with sesame seeds and sesame vinaigrette.

**ASOMBROS GREEK SALAD** 🌿  
**FULL-SIZE** 497 g ..... \$265 **HALF-SIZE** 372 g ..... \$190  
Mix of romaine and Italian lettuce, tomato, red onion, red pepper, Kalamata olives, cucumber, feta cheese and lemon vinaigrette.

**NERUDA CHICKEN SALAD**  
**FULL-SIZE** 580 g ..... \$245 **HALF-SIZE** 335 g ..... \$165  
Italian lettuce salad with tomato, cucumber, avocado, panela cheese, lemon juice chicken marinade, topped with sesame seeds and mango-cilantro or tamarind dressing.

**ERDRICH BEETROOT CARPACCIO** 270 g ..... \$137  
Beet slices dressed with a honey and mustard vinaigrette, served with arugula, feta cheese and pecans.

🌿 New recipe ★ New 🌿 Vegetarian

## LUNCH AND DINNER

# main COURSES

**FOUCAULT CHICKEN BREAST** ..... \$225  
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** ..... \$220  
Grilled chicken breast (200 g) served on fettuccine with creamy lemon sauce topped with parmesan cheese.

**DOSTOYEVSKI CHICKEN BREAST** ..... \$229  
Grilled chicken breast (200 g) served in a beer and onion sauce, with a side of grilled vegetables and baby potatoes sautéed in garlic, parsley and butter.

**TERIYAKI GARRO CHICKEN** ★ ..... \$240  
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 and garnished with spring onion and toasted sesame seeds.

**SIQUEIROS ARRACHERA** ..... \$289  
Grilled hanger steak (200 g) 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 ..... \$320  
Four hanger steak and Gouda cheese tacos in corn or flour tortillas. Served with guacamole, scallions and nopales.

**NICANOR FISH FILLET IN AXIOTE** ..... \$239  
Fish fillet (200 g) in Mexican axiote sauce, served on refried black beans, topped with pico de gallo sauce and served with fried plantains and avocado. With a side of Xni-pec habanero sauce, onion and handmade tortillas.

**BEATNIK ZOODLES** 300 g ..... \$170  
Sautéed zucchini and carrot spirals with tomato sauce and capers, mushrooms and black olives, served with Parmesan cheese.

**LOS AMOROSOS VEGAN TACOS** 3 pieces ..... \$189  
Tacos stuffed with a mix of mushrooms in adobo. Served with cilantro, onion, pineapple, guacamole and martajada sauce. Your choice of corn or flour tortillas.

**ENCHILADAS MICHOACANAS** 3 pieces ..... \$177  
Made with corn tortillas, stuffed with Oaxaca cheese and potato, topped with adobo sauce, lettuce and grated panela cheese.

**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  
Enchiladas stuffed with chicken, panela or cottage cheese, with Gouda cheese au gratin. Served with a side of beans.

**MONSIVAIS ENCHILADAS** 3 pieces ..... \$167  
Stuffed with chicken or Oaxaca cheese covered by green sauce, pico de gallo sauce, a touch of sour cream and Gouda cheese au gratin. Served with a side of refried beans.

**JUG OF FRESH FRUIT WATER** ..... \$41  
(with or without sugar)  
INCLUDES ONE REFILL 500ml  
(Monday to Friday from 1 to 5 pm)  
...OF THE DAY...

# fresh PASTA Home's recipe

**CAMILLERI CANNELLONI** 3 pieces ★ ..... \$189  
Homemade cannelloni, stuffed with bolognese meat, Parmesan cheese and a touch of basil.

**PASTA OF YOUR CHOICE** 300 g ..... \$149  
*Spaguetti, fettuccini or fusilli*  
Your choice of: pomodoro, poblano pepper, two-cheese sauce, al burro or spring pasta.

**CARROLL RAVIOLI** pieces ..... \$160  
Homemade spinach ravioli bathed in a two-cheese sauce.

**FO LASSAGNA** 400 g ..... \$180  
Macaroni, spinach, roasted vegetables (red pepper, zucchini and carrot) baked au gratin, served on a creamy red bell pepper sauce.

# SANDWICHES & HAMBURGERS

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

• SERVED WITH FRENCH FRIES OR CARROT CUCUMBER AND JICAMA SALAD •

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

**FREDO SANDWICH**  
Ham sandwich (200 g) with tomato, lettuce and melted Gouda cheese (100 g).  
**FULL-SIZE** 200 g ..... \$223 **HALF-SIZE** 100 g ..... \$144

**THE MISTRAL THREE-CHEESE SANDWICH**  
Goat cheese (60 g), Gouda cheese (80 g) and Oaxaca cheese (80 g) with grilled zucchini, red and green bell peppers, mayonnaise and butter.  
**FULL-SIZE** 220 g ..... \$223 **HALF-SIZE** 110 g ..... \$144

**ORIENTAL CIABATTA**\* 200 g ..... \$175  
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.

**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.

**MARX BURGER** ..... \$265  
Ground beef (170 g) with Gouda cheese and garlicky mushrooms, in a homemade burger bun. Served with Italian lettuce, grilled onion and tomato.

**PORTOBELLO HAMBURGER** ..... \$203  
Portobello mushroom (150g) marinated and grilled in mixed herbs with Gouda cheese, tomato, Italian lettuce and onion.

🔪 New recipe ★ New 🌿 Vegetarian

LUNCH AND DINNER

## SOUP & SANDWICH

ONE CUP OF SOUP ○ HALF SANDWICH

MAKE THE COMBO OF YOUR PREFERENCE FOR \$209\*

### SOUPS 355 ml



- TORTILLA SOUP IN BEAN BROTH
- ECO VEGETABLE MINESTRA
- GRANDMA'S CHICKEN BROTH
- NOODLE SOUP
- SOUP OF THE DAY

### SANDWICHES



- CALIFORNIA
- FREDO
- THE MISTRAL THREE-CHEESE
- ORIENTAL CIABATTA  
(Served in cranberry or seeded ciabatta, without garnish.)

Our sandwiches can be made with the bread of your choice: baguette, dark rye baguette, white bread, aniseed bread, seeded or cranberry ciabatta. Served with French fries or with carrot, cucumber and jicama salad.

STARTING AT 7PM TRY OUR

## NOCTURNAL BREAKFAST

### STARTERS

<b>SEASONAL FRUIT PLATE</b> 320g .....	\$125
Your choice of fresh fruit.	
<b>SMALL</b> 160g .....	\$72
<b>With cottage cheese</b> 90g .....	+\$60
<b>With yogurt</b> 100 g .....	+\$38
<b>With granola</b> 50g .....	+\$28

#### CLASSIC BISQUETS

<b>FULL-SIZE PORTION</b> 4 halves .....	\$79
Homemade mexican bisquets toasted with butter and served with strawberry, guava or hibiscus flower jam.	
<b>HALF-SIZE PORTION</b> 2 halves .....	\$59

<b>GRILLED PANELA CHEESE</b> 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.	

<b>GARFUNKEL AVOCADO TOAST</b> 🍴 .....	\$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.	

### CHILAQUILES

<b>CRUNCHY CHILAQUILES</b> 600g .....	\$170
Deep fried tortilla chips covered in green sauce, red sauce or mole. Seasoned with cilantro, onion, Mexican fresh cheese and cream.	
<b>WITH HANGER STEAK</b> +200 g .....	+\$140
<b>HALF-SIZE ORDER</b> 300 g .....	\$109
<b>WITH HANGER STEAK</b> +100 g .....	+\$95
<b>ORDER:</b>	
<b>AU GRATIN</b> +80g .....	+\$45
<b>WITH CHICKEN</b> +80g .....	+\$65
<b>WITH EGG</b> 1 piece .....	+\$37

### THE CLASSICS

<b>EGGS OF YOUR CHOICE*</b> 2 pieces .....	\$125
<b>NATURAL</b> Scrambled, fried or soft-boiled, served with refried beans or breakfast potatoes.	
<b>WITH HAM</b> (60g) <b>OR BACON</b> (60g) .....	+\$38
<b>RANCHERO</b> Fried and served on a handmade corn tortilla, bathed in a spicy red ranchera sauce.	
<b>MEXICAN STYLE</b> Scrambled with tomato, onion and spicy green serrano chili, served with handmade corn tortillas and refried beans or breakfast potatoes.	

<b>EL PENDULO OMELETTE*</b> 2 pieces .....	\$157
Gouda cheese and spinach, mushrooms, or both, served with a side of salad, refried beans or breakfast potatoes.	

<b>CASSEROLE EGGS*</b> 2 pieces .....	\$145
Scrambled eggs with sautéed mushrooms, onion, panela cheese and poblano peppers, served with handmade tortillas.	

<b>PENDULO EGGS*</b> 2 pieces .....	\$148
Rancheros au gratin on a handmade corn tortilla, garnished with avocado slices.	

<b>PAZ EGGS*</b> 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.	

<b>JULIETTE OMELETTE*</b> 2 pieces .....	\$172
Spinach and goat cheese, bathed in red sauce, served on a poblano pepper sauce and topped with tortilla strips. Served with a side of salad, refried beans or breakfast potatoes.	

<b>FAUSTO EGGS*</b> 2 pieces .....	\$145
Delicious fried eggs, covered in mole, poblano sauce and sesame seeds. Mounted on a flour sincronizada stuffed with ham and Oaxaca cheese.	

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

🍴 New recipe ★ New 🌱 Vegetarian

## LUNCH AND DINNER

STARTING AT 7PM TRY OUR

# NOCTURNAL BREAKFAST

## OUR FLAVORS

**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.

**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.

## PANCAKES

**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.

## OUR



### WHITE

**L.A. CETTO · MEXICO · CHENIN BLANC** HOUSE WINE  
**GLASS** 240 ml ..... \$130 **BOTTLE** 750 ml ★ ..... \$280  
**XA DOMEQ · MEXICO · BLANC DE BLANCS** ★  
**GLASS** 180 ml ..... \$120 **BOTTLE** 750 ml ..... \$370  
**SOMONTANO · SPAIN · MACABEO · CHARDONNAY · SAUVIGNON BLANC** ★  
**GLASS** 180 ml ..... \$130 **BOTTLE** 750 ml ..... \$405

### ROSÉ

**L.A. CETTO · MEXICO · ZINFANDEL ROSÉ**  
**GLASS** 180 ml ..... \$120 **BOTTLE** 750 ml ★ ..... \$370

### WINE COCKTAILS

**RED WINE CLERICOT · MEXICO** JUG 800 ML .....\$270  
**ROSÉ CLERICOT · MEXICO** JUG 800 ML ★ .....\$230  
Rosé wine, lemon soda with fresh apple, strawberry, melon, pear and a touch of lime.

### RED

**CASA MADERO · MEXICO · MERLOT**  
**GLASS** 180 ml ..... \$290 **BOTTLE** 750 ml ★ ..... \$890  
**L.A. CETTO · MEXICO · MERLOT** HOUSE WINE  
**GLASS** 240 ml ..... \$130 **BOTTLE** 750 ml ★ ..... \$290  
**FINCA CONSTANCIA ALTOZANO · SPAIN · TEMPRANILLO** ★  
**GLASS** 180 ml ..... \$125 **BOTTLE** 750 ml ..... \$365  
**ENTRELINEAS · MEXICO · MALBEC · NEBBIOLO · SYRAH** ★  
**GLASS** 180 ml ..... \$260 **BOTTLE** 750 ml ..... \$790  
**SOMONTANO · SPAIN · TEMPRANILLO · SYRAH · CABERNET SAUVIGNON** ★  
**GLASS** 180 ml ..... \$130 **BOTTLE** 750 ml ..... \$405

### SPARKLING

**L.A. CETTO · MEXICO · CHAMPBRULÉ BRUT**  
**GLASS** 150 ml ..... \$105 **BOTTLE** 750 ml ★ ..... \$325

## 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

New recipe New Vegetarian

## LUNCH AND DINNER



**REGULAR OR  
DECAF COFFEE**

**HOUSE BLEND**

<b>AMERICANO</b> 330 ml .....	\$55
<b>ESPRESSO</b> (REGULAR OR WITH DASH OF MILK) 90 ml .....	\$55
<b>DOUBLE ESPRESSO</b> (REGULAR OR WITH DASH OF MILK) 120 ml .....	\$70
<b>LATTE</b> 330 ml .....	\$69
<b>CAPUCCINO</b> 210 ml .....	\$69
<b>WITH CHOCOLATE</b> .....	\$86
<b>WITH CAJETA</b> .....	\$86
<b>ICED CAPUCCINO OR MOKA</b> 300 ml .....	\$93
<b>CAPUCCINO FRAPPE</b> 360 ml .....	\$93
<b>WITH CHOCOLATE</b> .....	\$106
<b>WITH CAJETA</b> .....	\$113
<b>CARAMEL COFFEE FRAPPE</b> 360 ml .....	\$113
<b>OREO® COFFEE FRAPPE</b> 360 ml .....	\$139
<b>CAJETA COFFEE FRAPPE</b> 360 ml .....	\$113
<b>CHOCOLATE</b> 325 ml .....	\$68
Cold or hot.	
<b>SPICED CHOCOLATE</b> 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



**DOMESTIC BEERS**

<b>CORONA · CORONA LIGHT · VICTORIA · PACÍFICO</b> 355 ml	<b>\$79</b>
<b>NEGRA MODELO · MODELO ESPECIAL</b> 355 ml	<b>\$73</b>



<b>GLASS</b> 360 ml .....	<b>\$69</b>
<b>JUG</b> 1700 ml .....	<b>\$276</b>

Not available in Condesa or Perisur

**CRAFTED AND IMPORTED BEERS**

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

**MICHELADA +\$15 • CUBANA +\$20 • CLAMATO +\$20**

**smoothies & MILKSHAKES**

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

**OTHERS**

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



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



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

New recipe New Vegetarian

**DRINKS**

# • Our • DESSERTS

Mississippi

MUD  
PIE

162g \$126

Dark chocolate pie with a nut crust. Served warm with vanilla ice cream.

FOUQUE

chocolate

CAKE

304g \$133

Chocolate cake with berries and caramel.

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.

HOMEMADE

APPLE

Strudel

211g \$115

PASTRY ROLL WITH APPLE FILLING

Served warm, with vanilla ice cream, icing sugar, whipped cream and dried cranberries.

BLUEBERRY

CHEESECAKE

210g ★ \$140

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

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

DESSERTS

## 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*

ÁLVARO OBREGON 86

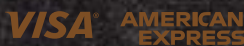
-BOOKSTORE, RESTAURANT & BAR-

### **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.