



GEORGE

ORWELL

1984

• 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 +\$85

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.

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).

Pan CAKES

CLASSIC

3 pieces \$163

With berries purée and whipped cream.

With honey or cajeta.

WITH HAM

60 g \$41

OR BACON

60 g +\$41

FRENCH TOAST

2 pieces

..... \$205

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

BREAKFAST

THE CLASSICS — for breakfast

EGGS OF YOUR CHOICE* 2 pieces                                    <img alt="queso crema icon" data-bbox="

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 •** **CHEESECAKE** 165 g \$145

Creamy cheesecake with caramelized macadamia nuts and cajeta sauce.

Mississippi **• PIE •** 162 g \$145

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

FOUQUE **• chocolate •** **CAKE** 304 g \$149

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

Mini
desserts **• Daily home baked. Ask for our variety. •** \$69

• LEMON • 235 g \$125

Slice of lemon pie with strawberry coulis and chocolate ganache.

• BLUEBERRY • **CHEESECAKE** 210 g \$145

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

• HOMEMADE • 211 g \$129

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

• 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

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 ★

— 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
Pinneapple 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.		
FRAPES	360 ml	\$119
CAJETA		\$119
MAZAPAN		\$126
FERRERO		\$126

• 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	355 ml	\$115
OR LIME FLOAT	355 ml	
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

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

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



The weight displayed is for the uncooked protein.

Tipping at this establishment is optional.

Our prices are inclusive of sales tax.