



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 +\$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

Home-baked bread with butter, refried beans and Gouda cheese.

Served with pico de gallo sauce.

MOLLARABE 1 piece

Pita bread stuffed with beans, melted Oaxaca cheese and avocado.

Served with pico de gallo sauce.

GRILLED PANELA CHEESE 150 g

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

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

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

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

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

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

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

WITH HAM 60 g

OR BACON 60 g +\$41



2 pieces

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 🍳🥚 \$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 🍳🥚 \$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.

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 🍳🥚 \$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.

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.

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

HALF ORDER 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 🥚 \$233

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

ENJOY OUR TRADITIONAL

MUSICAL BREAKFASTS

SATURDAYS AND SUNDAYS FROM 11 TO 13 HRS

IN

CONDESA, POLANCO, ZONA ROSA,
ROMA Y SAN ANGEL

BREAKFAST

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.

• LEMON • Pie
235 g \$125
Slice of lemon pie with strawberry coulis and chocolate ganache.

Mississippi • MUD • PIE
162 g \$145
Slice of dark chocolate and coffee pie on a nut crust. Served with vanilla ice cream.

• BLUEBERRY • CHEESECAKE
210 g \$145
Cheesecake with blueberries on an Oreo® crust. Served with a touch of chocolate ganache and strawberry coulis.

FOUQUE chocolate • CAKE
304 g \$149
Slice of semi-sweet chocolate cake. Served with berries and caramel.

• HOMEMADE • APPLE Strudel
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

New recipe

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 ★
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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

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

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

ALLERGEN ICONOGRAPHY		
	GLUTEN	 SOY
	EGGS	 DAIRY
	PEANUTS	 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-

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.