



Cancún

# Drinks



## Tisanes

Apple cinnamon	\$ 75
More salvaty	\$ 69
Rose amore	\$ 75

## Teas

Green tea	\$ 57
Chamomile	\$ 57
Earl grey	\$ 57
Chai	\$ 57
Ginger	\$ 57
Mint	\$ 57

## Waters

Perrier	\$ 75
Natural (Cristal)	\$ 39

## Soft Drinks

Coca-cola	\$ 45
Coca-cola light	\$ 45
Coca-cola zero sugar	\$ 45



## Coffee

Americano	\$ 67
Refill americano	\$ 65
Double espresso	\$ 77
Latte	\$ 75
Chai latte	\$ 75
Artisan mocha	\$ 87
Regular cappuccino	\$ 85
Caramel cappuccino	\$ 85
Vanilla cappuccino	\$ 85
Rice pudding cappuccino	\$ 85
Mocha frappuccino	\$ 95
Café de olla	\$ 65
Eva especial	\$ 75
Hot chocolate	\$ 77
Espresso macchiato	\$ 75
Milk coffee	\$ 77
Matcha	\$ 77

Additional options \$ 20

- Almond milk
- Soy milk
- Coconut milk
- Lactose-free milk
- Regular milk
- Extra coffee

# Juices

500 ml 1 lt

Carrot	\$ 117	\$ 167
Orange	\$ 70	\$ 107
Grapefruit	\$ 95	\$ 135
<b>Antigripal</b>	\$ 89	\$ 107
Honey, guava, orange, ginger, and lemon.		
<b>La Tropical</b>	\$ 87	\$ 115
Cranberries, strawberry, orange and papaya.		
<b>El mañanero</b>	\$ 85	\$ 105
Banana, orange, and cinnamon.		
<b>Detox (green juice)</b>	\$ 79	\$ 117
Spinach, cactus, celery, pineapple, with orange or grapefruit base.		
<b>La caipifruta</b>	\$ 107	\$ 125
Passion fruit, strawberry, nuts, kiwi, and pineapple.		
<b>La lola</b>	\$ 87	\$ 115
Grapefruit, strawberry, and papaya.		
<b>La mal querida</b>	\$ 95	\$ 119
But everybody wants her: passion fruit, pineapple, and strawberry.		
<b>La Ø</b>	\$ 79	\$ 99
Apple, pineapple, and ginger with water base.		
<b>La rana</b>	\$ 69	\$ 85
Lemonade with chia.		
<b>Lady fiona</b>	\$ 75	\$ 97
Pineapple, mint, and lemon with water base.		
<b>Limonada eléctrica</b>	\$ 85	\$ 107
Lemonade blended with cucumber and mint.		
<b>Riana</b>	\$ 85	\$ 117
Orange with carrot.		
<b>El crepúsculo</b>	\$ 75	\$ 107
Beet, orange, and carrot.		

# Milkshakes

500 ml 1 lt

<b>Banana power</b>	\$ 75	\$ 85
Banana milkshake.		
<b>Chocomilk</b>	\$ 75	\$ 87
<b>El chocobanano</b>	\$ 85	\$ 99
Chocolate milk with banana.		
<b>Fresuki</b>	\$ 107	\$ 119
Strawberry shake with granola and honey.		
<b>Me vale gorro</b>	\$ 85	\$ 97
Banana, coconut, and cinnamon.		

# Flavored Waters

500 ml 1 lt

<b>Lemonade</b>	\$ 65	\$ 87
<b>Orangeade</b>	\$ 65	\$ 87
<b>Pineapple</b>	\$ 65	\$ 87
<b>Mango</b>	\$ 65	\$ 87
<b>Passion fruit</b>	\$ 79	\$ 99
<b>Melon</b>	\$ 65	\$ 87
<b>Papaya</b>	\$ 65	\$ 87
<b>Strawberry</b>	\$ 75	\$ 95
<b>Guava</b>	\$ 59	\$ 99
<b>Oatmeal drink</b>	\$ 59	\$ 87

## Additional options \$ 20

Oats • Strawberry • Ginger • Apple • Papaya • Cucumber • Banana • Guava • Celery • Almond



# House Specials

## Fit eggs

White omelet with sautéed mushrooms, spinach, and onions, served with grilled cactus (nopal), panela cheese, and avocado. **\$190 mxn**

## Madame croissant

Flaky croissant stuffed with ham, bacon, manchego cheese, and tomato, topped with creamy bechamel sauce and a fried egg, served with our house salad. **\$199 mxn**

## Broken eggs

A bed of lemon pepper seasoned french fries, topped with two fried eggs, crispy bacon bits, and Serrano ham. **\$195 mxn**



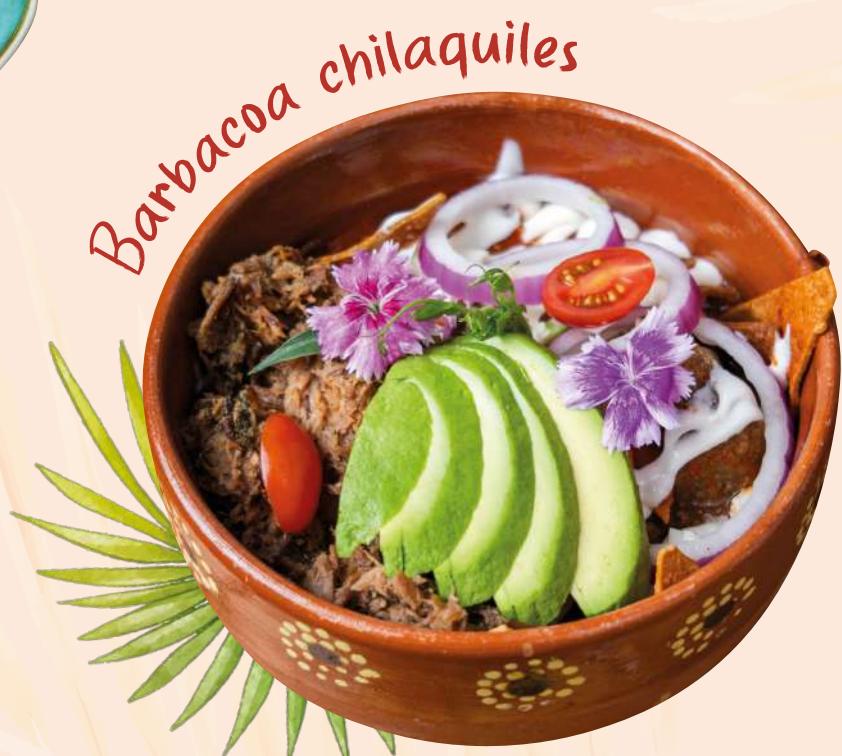
Madame  
croissant

## Barbacoa chilaquiles

Traditional red or green chilaquiles with cheese, sour cream, onions, avocado, and juicy picanha barbacoa. **\$240 mxn**

## Arrachera toast

Toast with pesto, a layer of guacamole, and grilled arrachera (skirt steak) melted with manchego cheese, served with our house salad. **\$180 mxn**



Barbacoa chilaquiles

## Fit eggs



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BRUNCH • BURGERS

# Blueberry Pancakes



# Begin your day

## "La Ø" fruit platter

Kiwi, papaya, melon, strawberry, green grape, and mango with granola and mango. **\$125 mxn**

## Yogurt parfait

Granola with yogurt, strawberries, blackberries, raspberries, granola, and seasonal fruit. **\$157 mxn**

## Chia pudding

Milk-based oatmeal with organic chia, fruit (banana, strawberry, striped coconut) and crunchy granola. **\$167 mxn**

### EXTRAS

Almond milk, soy milk, low-fat lactose-free milk **\$20 mxn**  
Yogurt **\$15 mxn**

## Pancakes

Three-piece tower with whipped cream and forest fruits. **\$157 mxn**

## Blueberry pancakes Ø

Traditional house recipe pancakes, served with whipped cream, blueberries, coulis, and white chocolate chunks. **\$165 mxn**

## French toast

Traditional French toast duo with sugar and cinnamon crust, vanilla ice cream, red fruits, and walnuts. **\$177 mxn**

## Natural waffle Ø

Traditional recipe with whipped cream and forest fruits (strawberries, blueberries, banana, and green grape). **\$157 mxn**



# Begin your day With eggs

## Cazuela del amor ☀

Three sunny-side-up eggs in molcajete salsa with pork cracklings, cheese cubes, roasted cactus, and avocado slices. Served with traditional pot beans. **\$189 mxn**

## Tirados

Three scrambled eggs mixed with beans, topped with house cream, onion rings, and lime-seasoned potatoes. **\$175 mxn**

## Greek eggs

Three scrambled eggs with feta cheese on sun-dried tomatoes, served with pit bread and black olives. **\$197 mxn**

## Motuleños

Sunny-side-up eggs served on fried tortillas spread with refried beans, topped with red sauce, smoked ham, peas, cheese, fried plantain, and a drizzle of cream. **\$197 mxn**

## Rancheros

Two eggs on tortillas with beans, ham, red sauce, and refried beans. **\$165 mxn**

## Molcajeteados

Three sunny-side-up eggs served on turkey bacon, turkey ham, and fried tortilla, with three sauces (red, green, molcajete), avocado slices, and refried beans. **\$197 mxn**

## Eggs benedict ☀

Poached eggs on brioche bread with hollandaise sauce.

- Smoked ham **\$185 mxn**
- Smoked salmon **\$198 mxn**

## Eggs your way

Three eggs with your choice of protein and side. **\$157 mxn**

Eggs benedict

Cazuela del amor



# Omelettes



## Norteño

Traditional machaca with a mix of bell peppers, manchego cheese, serrano chili, and avocado, served with lemon potatoes, beans, and red salsa. **\$207 mxn**

## “La ñ”

Egg white omelette filled with feta cheese and grilled smoked salmon, served with red sauce, steamed vegetables, and salmas crackers. **\$197 mxn**

## Chilaquiles omelet ñ

Whole egg omelette stuffed with soft red or green chilaquiles, onion, cheese, and cream, served with avocado slices and a side of traditional pot-cooked beans. **\$175 mxn**

# Molletes

## Manchego trio

Three pieces of house baguette spread with refried beans, layered with manchego cheese slices, and topped with turkey ham, chorizo, and mexican salsa. **\$145 mxn**

## Mollequiles

A duo of crispy bread spread with house refried beans, layered with green chilaquiles topped with cream and gratinated manchego cheese, crowned with traditional cochinita and pickled red onions. **\$175 mxn**



## Portobello

Egg white omelette with Italian zucchini and marinated portobello mushrooms in a cranberry balsamic reduction, topped with pomodoro sauce. Served with lemon-seasoned potatoes, cheese cubes, smoked ham slices, and house bread. **\$167 mxn**

## Campesino

Egg white omelette filled with sautéed spinach, asparagus, mushrooms, tomato and broccoli with pesto, green sauce, and avocado. **\$165 mxn**

## Jarocho

Omelette filled with chorizo, cheese, and ham sided with mexican duo of green sauce and red sauce picaditas with beans. **\$187 mxn**

## Ven a mí

Egg white omelette filled with cheese, turkey ham cubes, and grilled cactus, served with grilled zucchini, homemade red sauce, and salmas crackers. **\$175 mxn**

## El macho ñ

Egg white tortilla filled with fried plantain and parmesan cheese, served on a bed of beans, and topped with spinach and avocado. **\$197 mxn**





# Chilaquiles

“La Ó”

# The Classics

## Chilaquiles

Tortilla chips in red or green sauce, with cream, cheese, onion, and beans. **\$147 mxn**

### Add Protein:

• Two sunny-side up	<b>\$167 mxn</b>	• Skirt steak	<b>\$219 mxn</b>
or scrambled eggs			
• Smoked meat	<b>\$195 mxn</b>	• Chicken	<b>\$187 mxn</b>
• Longaniza	<b>\$195 mxn</b>	• Cochinita	<b>\$197 mxn</b>

## Chilaquiles “La O”

Homemade fried tortilla chips topped with a duo of green and red sauces, crowned with a trio of proteins: fried egg, beef, and smoked longaniza from Temozón, garnished with cream, cheese, and avocado. **\$247 mxn**

## Tender cactus huarache O

Grilled cactus spread with refried beans, topped with green and red sauce, grilled panela cheese, flank steak, lettuce, onion, cream, and avocado. **\$197 mxn**



## Cazuela poblana O

A duo of fried eggs cooked to your preference, smothered in creamy poblano pepper strips and gratinated with manchego cheese, topped with avocado slices and served with bread. **\$187 mxn**

## Enchiladas

Green | Red | Mole | Poblano sauce

Four griddled tortilla pieces filled with your choice of protein, smothered in green, red, or poblano sauce, drizzled with cream, topped with onion rings, and sprinkled with fresh cheese.

### Choose a protein:

• Eggs	<b>\$157 mxn</b>	• Skirt steak	<b>\$217 mxn</b>
• Smoked meat	<b>\$185 mxn</b>	• Chicken	<b>\$189 mxn</b>
• Longaniza	<b>\$185 mxn</b>	• Cochinita	<b>\$189 mxn</b>

Cazuela poblana





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# Wraps & Ciabattas

## Chicken

Grilled chicken strips topped with melted manchego cheese, crisp lettuce, avocado slices, tomato rounds, and a touch of garlic parmesan dressing. **\$187 mxn**

## Norteño

Traditional shredded beef a la mexicana with manchego cheese, serrano chili, crisp lettuce, tomato slices, and avocado. **\$207 mxn**

## El escondido

Mustard-marinated chicken, turkey breast ham, manchego cheese, avocado, tomato, lettuce, and crispy bacon. **\$205 mxn**

## Salmon

Slices of smoked salmon, fresh feta cheese, crisp lettuce, tomato, avocado slices, and a garlic parmesan dressing with a hint of chipotle tamarind. **\$207 mxn**

## Vegan wrap

Traditional house wrap filled with vegetables, broccoli, cauliflower, asparagus, pumpkin, mushrooms, beans, and rice, topped with spinach, avocado, and tomato. **\$165 mxn**

## Pepito ciabatta

Homemade parmesan and fine herb ciabatta bread, dressed with garlic parmesan sauce, layered with avocado and refried beans, caramelized onions, grilled arrachera, and gratinated manchego cheese. **\$225 mxn**



# Sándwiches

## El huérfano (no tiene madre) Ø

Artisan bread with pesto, Swiss cheese, goat cheese, spinach, sunflower seeds, pumpkin seeds, and avocado slices. **\$197 mxn**

## Croque madame

Crispy ham, cheese, and bacon sandwich, gratinated with a luscious white sauce and topped with a fried egg cooked to your preference. **\$197 mxn**



## El pavito

Artisan bread with house dressing, turkey ham, manchego cheese, tomato slices, lettuce, and avocado slices. **\$177 mxn**

## El arqui Ø

Grilled sandwich with manchego and swiss cheese, seared flank steak, buttery garlic-parmesan dressing, tomato, and avocado. Served with lime-seasoned fries and chipotle sauce. **\$219 mxn**

## El posh

Artisan bread spread with house dressing, juicy chicken breast, crispy bacon strips, tomato slices, fresh lettuce, and avocado slices. **\$187 mxn**





## Kids Menu

Scrambled eggs with ham	\$97
Quesadilla slices	\$107
Mini pancakes	\$117



## Bakery

Vanilla concha	\$47
Chocolate concha	\$47
Concha with cream	\$77
Temptation concha	\$95
Chocolatine / Pain au chocolat	\$55
Croissant	\$55
Croissant with cream	\$77
Temptation croissant	\$85
Almond croissant	\$87
Banana bread	\$49
Carrot bread	\$49
Cheese and blackberry braid	\$55
Assorted muffins	\$49
Nutella roll	\$75

## The Sweets

Fruit mostachon	\$125
Gluten-free corn cake	\$135
New york cheesecake	\$135





The perfect spot for breakfast, a delicious brunch, or lunch, and a great place to enjoy with friends and family. We offer everything from traditional dishes and healthy snacks to unique house creations.

Our mission is to treat you with amazing flavors and make your day a special experience. Enjoy and eat deliciously!





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WE LOVE TO HEAR ABOUT YOU! GIVE US A REVIEW  
 