

OUR BAKERY

French Roll, house-made French bread roll, maple honey, whipped cream, and red fruits (1 pc)	\$220
Homemade baked sweet bread (1 pc)	\$70
Casa Ó Rolls: Cinnamon, chocolate, and hazelnut (1 pc)	\$100
Artisanal cream (50 ml)	\$45

FROM MEXICO

Molletes, melted cheese, and pico de gallo (4 pcs)	\$245
Sope with cecina and martajada sauce (100 gr)	\$280
Rancheros on a tortilla, beans, and red sauce(2 pc)	\$260
Chilaquiles	\$210
Chicken (120 gr)	\$260
Cecina (100 gr)	\$285
Chicken enfrijoladas (4 pcs)	\$280
Chicken enchiladas, handmade mole, green salsa, red salsa, or suizas (4 pcs)	\$265
Campechano enchiladas, chicken, red salsa, green salsa, bean salsa, and handmade mole (4 pcs)	\$285

CACHAVA

STEAKHOUSE

BY CASA Ó

FRUITS

Grapefruit supremes (220 gr)	\$155
Berries (180 gr)	\$220
Mixed fruit, homemade yogurt, granola	
Small (150 gr)	\$115
Large (300 gr)	\$175

VEGETARIAN

Açai bowl, almond milk, banana, amaranth, red berries, and granola (225 gr)	\$240
Avocado toast, feta cheese, chili oil (210 gr)	\$250
Nopales and panela soaked in roasted red sauce (210 gr)	\$240
Baked nopal chilaquiles, green sauce, panela cheese, and nopales (210 gr)	\$255

EGGS

To your taste:	\$250
Refried beans and chilaquiles (2 pcs)	
Oaxaqueños, on a tortilla with quesillo and artisanal mole (2 pcs)	\$260
Estrellados, with chicharrón in green salsa, nopales, and potato (2 pcs)	\$260
Árabes, with jocoque, zaatar, and Arabic bread (2 pcs)	\$245
Benedictine eggs, asparagus, hollandaise sauce, Canadian bacon or smoked salmon (2 pcs)	\$295
Machaca with eggs (3 pcs)	\$270
Avocado toast, poached egg, fresh herbs (2 pcs)	\$250

OMELETES

Turkey ham, Canadian bacon, bacon, Gruyère cheese (3 pcs)	\$295
Egg whites, goat cheese, sun-dried tomato (3 pcs)	\$270
Smoked salmon, asparagus, hollandaise sauce (3 pcs)	\$295

BETWEEN BREADS

Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad (1 pc)	\$315
Le Croque, brioche bread, gruyère, prosciutto, fried egg (1 pc)	\$305

MIMOSAS

MIMOSA CHAMPAGNE
MIMOSA PROSECCO

\$365
\$150

CLASSIC JUICES

Glass (320 ml)
Glass (450 ml)

\$95
\$115

Orange, grapefruit, carrot, tangerine
(Our ingredients depend on the season)

SHOT DE FUEGO

\$70

Ginger, pepper, cinnamon, turmeric

HEALTHY CHOICES

GOLDEN CÚRCUMA

Cardamom, cinnamon, honey, homemade
almond milk

\$150

MATCHA

Ceremonial grade matcha, homemade
almond milk

\$150

HIERBABUENA MATCHA

Ceremonial grade matcha, 16-hour rested
coffee, mint

\$150

MIXED JUICES

Glass (320 ml)
Glass (450 ml)

\$125
\$140

Papaya with orange

Orange, guava, pineapple, honey

Orange, carrot, celery,
beetroot, pineapple

Celery, cactus, parsley,
orange, pineapple

Toppings: chia, oats, granola, walnut,
almond, cinnamon, honey

COFFEE

Americano (120 ml)	\$75
Espresso	
Cortado (30 ml)	\$75
Espresso (30 ml)	\$75
Capuchino	
Classic (120 ml)	\$85
Mocca (120 ml)	\$85
Fresh	
Coffee mojito (180 ml)	\$90
Citrus espresso (120 ml)	\$90
Latte (180 ml)	\$90
Decaf (120 ml)	\$75

TEA (260ML)

Chai	\$90
Matcha	\$120

INFUSIONS (300ML)

Flor de manzanilla	\$80
Flor de toronjil	\$80
Hierbabuena fresca	\$80
Infusión de la casa	\$85
Naranja deshidratada, té limón, hierbabuena, clavo, anís estrella	
Infusión del Bosque	\$85
Fresa, frambuesa, zarzamora, arandano, deshidratados, ciruela pasa, té negro	

TEA SERVICE (500ML)

Green Tea	\$95
Happy Birthday	\$95
Tisane de L'Abaye	\$95
Carpe Diem	\$95
Vervenie	\$95
Fleurs de Jazmín	\$95
Melangue Du Jardín D'Alix	\$95
Pache Mignon	\$95
English Breakfast	\$95
The Hierbes Insolentes	\$95