

OUR BAKERY

French toast with berry compote, vanilla ice cream, and lemon zest (1 pc)

House-baked sweet bread (1 pc)
(Chocolate concha, vanilla concha, chocolatín, croissant, almond croissant, dulce de leche cruffin, corn loaf cake, kouign-amann)

Casa O rolls: cinnamon, chocolate, and hazelnut (1 pc)

Conchas filled with nata

FRUIT

Grapefruit supremes (220 g)

Red berries (180 g)
Mixed fruit with yogurt and granola
Small (150 g)
Large (300 g)

Açaí bowl with almond milk, banana, amaranth, red berries, and granola (225 g)

House-made vegan coconut yogurt with probiotics and caramelized macadamia (220 g)

Machaca with eggs and ranchera salsa (3 pcs)

Huevos rancheros on tortillas with beans and red salsa (2 pcs)

Oaxacan-style eggs on a tortilla with quesillo and artisanal mole

Northern-style sunny-side-up eggs, thin-sliced ribeye, salsa martajada, and refried beans (2 pcs)

Scrambled eggs with bean sauce, tortillas, queso fresco, and avocado (2 pcs)

Sunny-side-up eggs with chicharrón in salsa verde, nopales, and potatoes (2 pcs)

Cecina sope with salsa martajada (100 g)

Sincronizada with chilorio, sunny-side-up eggs, and salsa divorciada (2 pcs)

Oaxacan tamal filled with short rib and mushrooms, with salsa martajada, sour cream, and queso fresco (220 g)

Molletes with melted cheese, pico de gallo, and guacamole (4 pcs)

Chilaquiles
Chicken (120 g)
Cecina (100 g)

Chicken enfrijoladas (4 pcs)

Veracruz-style enfrijoladas with Mexican-style scrambled eggs, chorizo, sour cream, and queso fresco (4 pcs)

Campechana enchiladas with chicken, red salsa, green salsa, bean sauce, and artisanal mole (4 pcs)

Chicken enchiladas with artisanal mole, green salsa, red salsa, or Swiss-style (4 pcs)

LIGHT

Avocado toast with feta cheese and chile oil
(210 g)

Nopales and panela cheese smothered in
martajada red salsa (210 g)

Keto enchiladas, turkey ham rolls filled with
Mexican-style egg whites, with salsas
divorciadas (4 pcs)

Egg whites with jocoque, smoked salmon,
and asparagus (200 g)

Baked nopal chilaquiles with green salsa,
panela cheese, and nopales (210 g)

EGGS (2 pcs)

Eggs any style with refried beans and
chilaquiles

Avocado toast with a poached egg and
fresh herbs

Arabic-style eggs, sunny-side-up eggs,
jocoque, za'atar, and pita bread

Eggs Benedict with asparagus,
Hollandaise sauce, and Canadian bacon
or smoked salmon

OMELETTES (3 pcs)

Turkey ham, Canadian bacon, bacon,
and gratinéed Gruyère cheese

Egg whites with goat cheese
and sun-dried tomatoes

Confit mushrooms with
Parmesan cheese sauce

Smoked salmon, asparagus,
and Hollandaise sauce

SANDWICHES

Croissant with soft scrambled eggs,
gratinéed Gruyère cheese, and bacon

Bagel with smoked salmon, goat cheese
mousse, avocado, and mixed greens

Le Croque with brioche, Gruyère, prosciutto,
and a sunny-side-up egg

CLASSIC JUICES

Glass (320 ml)

Glass (450 ml)

Orange, grapefruit, carrot, mandarin
(subject to seasonal availability)

FIRE SHOT (50 ml)

Ginger, black pepper, cinnamon, turmeric

HEALTHY CHOICES

GOLDEN TURMERIC (300 ml)

Cardamom, cinnamon, honey, house-made
almond milk

MATCHA (300 ml)

Ceremonial-grade matcha, house-made
almond milk

SPEARMINT MATCHA (300 ml)

Ceremonial-grade matcha, 16-hour rested
coffee, spearmint

COMBINED JUICES

Glass (320 ml)

Glass (450 ml)

Papaya and orange

Orange, guava, pineapple, honey

Orange, carrot, celery, beet, pineapple

Celery, nopal, parsley, orange, pineapple

Add-ons: chia, oats, granola, walnuts, almonds,
cinnamon, honey.