


TO BEGIN WITH








Warm oatmeal (310g) _____	\$ 120
Oats, milk, cinnamon, vanilla, strawberries and banana	
Classic muesli (240g)  _____	\$ 95
Almond milk, oats, coconut, blueberries, walnuts and sunflower seeds	
Yogurt with fruit (240g) _____	\$ 80
Apple or red berries and granola	
Kéfir (95g) _____	\$ 70
With blueberries or seasonal fruit and honey	
Fruit plate (390g) _____	\$ 140
Payaya or fruit of the day with yogurt or cottage cheese and granola	

With eggs free-range chicken







MEXICANS

Omelets or scrambled eggs served with beans, tomato and avocado

Mexicans (390g)  _____	\$ 150
2 eggs with nopales, onion, tomato and chili	
Northerners (370g)  _____	\$ 200
2 eggs with homemade chilorio	
Vegetarians (370g)  _____	\$ 150
2 eggs with organic spinach or mushrooms, parsley and dutch gouda cheese	
Classics (320g) _____	\$ 150
2 eggs with applewood smoked ham	
Saint Jerome (370g)   _____	\$ 150
2 eggs with chorizo from Guerrero	
Ranchers (360g)   _____	\$ 180
Two fried or scrambled eggs on a blue corn tortilla, topped with morita or green sauce, accompanied by refried beans and cheese	

FROM GUERRERO

Salpicón Guerrerense (400g)   _____	\$ 250
2 scrambled eggs with Yecapixtla cured beef, seasoned in molcajete-roasted sauce with a garnish of beans	
Acapulqueños (430g)   _____	\$ 180
2 scrambled eggs with beans seasoned with epazote and San Jerónimo chorizo, garnish with avocado and panela cheese	

OF THE WORLD

Benedictine eggs (480g) _____	\$ 220
Two poached eggs on a brioche bun, with applewood smoked ham, drizzled with hollandaise sauce and garnish with bacon and chives	
Turkish Eggs (290g) _____	\$ 200
Two poached eggs served on a layer of jocoque, topped with butter and paprika, and garnished with parsley, cherry tomatoes and pita bread	
Croque Madame (460g) _____	\$ 250
A sandwich made with sourdough brioche bread, ham, and emmental cheese, all topped with a tasty bechamel sauce and finished off with two fried eggs	



Platillo regional



Vegetariano



Picante




CHILAQUILES • (460g) _____ \$ 150

Corn tortilla chips, green or morita salsa, cheese, cream, pickled onions and cilantro. You can also add:


- + 2 scrambled or fried eggs (120 g) _____ + \$ 45
- + Yecapixtla dried beef (80 g)  _____ + \$ 90
- + Guerrero chorizo (80 g)   _____ + \$ 50
- + Chicken (80 g) _____ + \$ 70

MOLLETES • (360g) _____ \$ 150

Sourdough ciabatta with a refried bean base, dutch gouda cheese, pico de gallo. You can also add:


- + 2 scrambled or fried eggs (120 g) _____ + \$ 45
- + Guerrero chorizo (80 g)   _____ + \$ 50
- + House-seasoned chilorio (80 g)  _____ + \$ 50


FOR THE CRAVING

All our sweets comes with homemade raw cain sugar syrup 

Classic pancakes (550g) _____ \$ 200
3 pancakes with red fruit compote and vanilla cream

Chocolate pancakes (500g) _____ \$ 230
3 pancakes with red berries and cocoa cream

Oat pancakes (430g)  _____ \$ 200
3 strawberry and beetroot hotcakes with red fruit compote and cottage cheese

French toast FW (980g)  _____ \$ 250
2 Tiramisu brioche loaves with vanilla cream, coffee and cocoa

Extra toppings (30g) _____ \$ 30
Our homemade raw cain sugar syrup , bee honey, vanilla cream or cocoa cream


HOMEMADE SWEET BREAD AND COOKIES

Vanilla or dark chocolate concha (80g)  _____ \$ 40

Cinnamon sugar donut (65g)  _____ \$ 30

Chocolate croissant (170g)  _____ \$ 55

Croissant (120g) _____ \$ 45

Cornbread (150g)  _____ \$ 50

Banana bread (155g) _____ \$ 50

Pie (145g) _____ \$ 55

COOKIES (60g) _____ \$ 35

Oatmeal

Chocolate


Vanilla with chocolate chips

Fill your favorite bread with:



Nata (70g) _____ \$ 60

Chocolate ganache (70g) _____ \$ 70



SOUPS AND CREAMS

Roasted tomato soup (520 g) _____	\$ 130
Roasted tomatoes with basil + grilled cheese sandwich (110 g) _____	+ \$ 50
Tortilla soup (700 g)  _____	\$ 130
Tomato soup, tortilla strips, pasilla pepper, panela cheese and avocado	



SALADS

Summer delight (410 g)  _____	\$ 150
Spinach, goat cheese, red berries, walnuts or caramelized amaranth, and balsamic vinaigrette	
Mediterranean Salad (370 g) _____	\$ 200
Quinoa, cilantro chicken, or a couple of hard-boiled eggs, avocado, cherry tomatoes, cucumber, blueberries, walnuts, and a drizzle of olive oil.	
Crimson Garden (370 g)  _____	\$ 150
Sliced beetroot, organic spinach, jocoque, toasted walnuts and honey dressing	

CLASSIC ITALIAN PASTA

Fettuccine or spaghetti	
Pesto sauce pasta (440 g)  _____	\$ 220
Pesto, roasted cherry tomatoes, and Parmesan cheese	
Alfredo pasta (390 g)  _____	\$ 220
Mushroom, Alfredo sauce with Parmesan cheese	

MAIN DISHES

Flavors of Yecapixtla (325 g)  _____	\$ 275
Cecina with a garnish of roasted celery (120 g) garnish with a baby nopal, cambray onion and enfrijolada	
Genoa Chicken Breast (300 g) _____	\$ 220
Chicken breast (120g) topped with pesto gratin and a garnish of mixed salad	
Ancestral Dish (480 g)  _____	\$ 250
Chicken in homemade almond mole sauce with a garnish of red rice	

CROISSANT


Garnish of green salad or baked potatoes	
Dutch ham and Gouda cheese (280 grs) _____	\$ 150
Pesto, applewood smoked ham, Dutch gouda cheese, avocado and tomato	
Bacon and eggs (290 grs) _____	\$ 120
Two scrambled eggs with crispy bacon garnish with avocate and tomato	
Serrano ham and gouda cheese (295 grs) _____	\$ 210
Serrano ham, gouda cheese from the Netherlands and avocado	
SWEET (200 grs)  _____	\$ 85
Grilled with butter, garnish with fruit compote	

Our cuisine uses regional and healthy ingredients, turning them into unique and
delicious dishes

If you have any allergies or would like a change, let us know and we'll check it in the kitchen

QUICHE

Garnish of green salad or baked potatoes

- Ham and Gouda cheese quiche** (160 g) _____ \$ 110
Applewood smoked ham, dutch gouda cheese, and crispy bacon
- Spinach and Gouda cheese quiche** (170 g)  _____ \$ 110
Spinach and Gouda cheese from the Netherlands



CHAPATA

Homemade sourdough and garnish of green salad or baked potatoes

- Serrano ham and cheese** (406g) _____ \$ 210
Serrano ham, gouda cheese from the Netherlands, avocado and tomato
- Ham and cheese** (380g) _____ \$ 150
Applewood smoked ham, dutch gouda cheese, aioli, tomato and avocado
- Mozzarella and tomatoes** (400g)  _____ \$ 150
Mozzarella cheese, roasted cherry tomatoes and basil pesto
- Cilantro Chicken** (400g) _____ \$ 180
Bean base, avocado, chicken marinated in cilantro sauce

TOAST

A slice of sourdough bread topped with protein and a garnish of mixed salad or baked potatoes

- Italian** (330g)  _____ \$ 150
Pesto base, cherry tomatoes roasted with rosemary, mozzarella cheese (60g), olive oil and balsamic glaze
- Mexican** (330g)  _____ \$ 150
Bean base, house-seasoned chilorio (60g), avocado, pickled onions and cilantro
- Green** (290g) _____ \$ 160
Bean base, cilantro chicken (60g) and avocado
- Serrano ham** (230g) _____ \$ 220
Pomodoro sauce, avocado, serrano ham (60g), arugula, olive oil and a splash of balsamic cream

DESSERTS

- Pear in wine** (250g) _____ \$ 160
Pear poached in red wine, served with mascarpone cheese and walnuts
- Elderflower liqueur** (30g) _____ \$ 95
- Brownie** (50g) _____ \$ 55
- Flan** (120g) _____ \$ 45
- Cheesecake** (150g) _____ \$ 120
- Coffee Gelatin** (130g) _____ \$ 60
Espresso gelatin with vanilla cream
- an a shot of baileys Irish Cream** (30g) _____ \$ 85