

• BREAKFAST •

9:00 AM - 1:00 PM

Enfrijoladas (4)

Filled with chicken, served with sour cream, aged cheese, red onion and avocado

Traditional	\$80
Scrambled egg	\$95
Chistorra sauce	\$125
Cecina (dry salted meat)	\$140
Extra egg	+\$15

Eggs cooked to order

Accompanied with refried beans

Ham or sausage	\$60
Bacon	\$65
Longaniza sausage	\$70
Red or green salsa	\$70

Sincronizadas (4)

Flour or corn tortillas and guacamole
Ham and quesillo \$75



Molletes (2)

Torta bread with refried beans, gouda cheese and pico de gallo

Ham	\$70
Bacon	\$75
Chistorra sauce	\$90
Cecina (dry salted meat)	\$115

Chilaquiles

Red or green, served with avocado, sour cream, aged cheese and red onion

Chicken, egg or queso	\$75
Grilled chicken breast	\$110
Cecina (dry salted meat)	\$140
Extra egg	+\$15



Omelette

With refried beans

Quesillo	\$60
Mushrooms and queso	\$65
Vegetables and queso	\$75

Memelitas (3)

Made of corn with ayocote, sour cream, queso, onion, red and green salsa

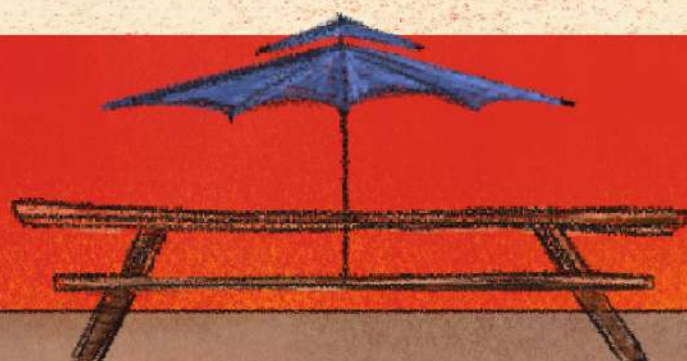
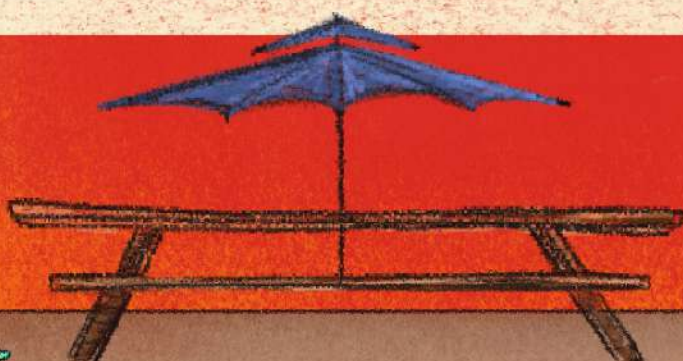
Regular	\$60
Chicken	\$75
Longaniza sauce	\$80
Cecina (dry salted meat)	\$115

Extras

Guacamole	\$35
Pico de gallo	\$35
Chile toreado	\$15
Beans and tortilla chips	\$15
Sweet or salty bread	\$10
Extra disposable	\$7

Complete your breakfast

Café de olla refill	\$35
Fruit with yogurt and granola	\$20
Orange Juice 10 oz	\$30



• MEXICAN TASTE •

Consomé atlixquense

Chicken broth, avocado, quesillo, shredded chicken, cilantro, onion, serrano chili, lemon and bread

\$55

Red rice

\$35



Guacamole

Fresh made guacamole with chapulines and tortilla chips

\$90

• **Sopes (3)**

Served with fefried beans, lettuce, sour cream, aged cheese and salsa

Tinga \$140
Cecina and longaniza \$150

Taquitos Dorados (3)

Fried taco, lettuce, sour cream, queso and salsa

Chicken or quesillo \$45
Tinga \$75

Quesadillas (3)

Flour or corn tortillas and guacamole

\$60

Torta de Mole

Torta con pollo deshebrado bañado de mole poblano

Normal \$40
Ahogado \$50

• **Tortilla Soup**

Tortilla strips, avocado, quesillo, cream, cheese and fried chipotle

\$75

• **Antojitos plate**

1 tortita de mole poblano, 1 pambacito, 2 chalupas, 1 tostadita, 4 taquitos dorados

\$115

Chalupas (5)

Red salsa, green salsa, onion and queso \$30

Poblano mole with sesame seeds \$45

Beans, chicken and queso \$50
Shredded chicken or quesillo +\$15
Cecina atlixquense +\$60
In a torta bread +\$15

• **Tlacoyos Atlixquenses (2)**

Fried tlacoyos, gratin quesillo, sour cream, queso and salsa

\$70

Pambazos

Floured pambazo, ground beef and longaniza, lettuce, avocado and onion

Regular \$40
Bathed in sauce \$45

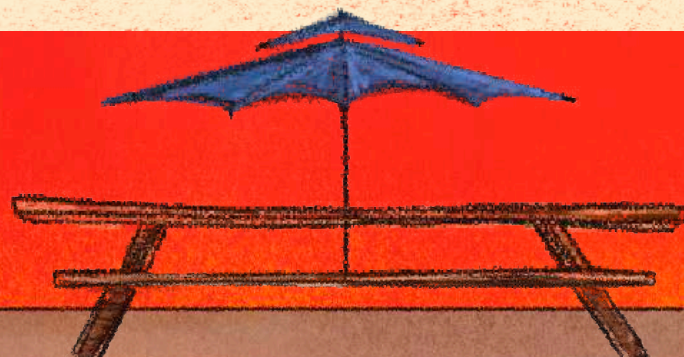
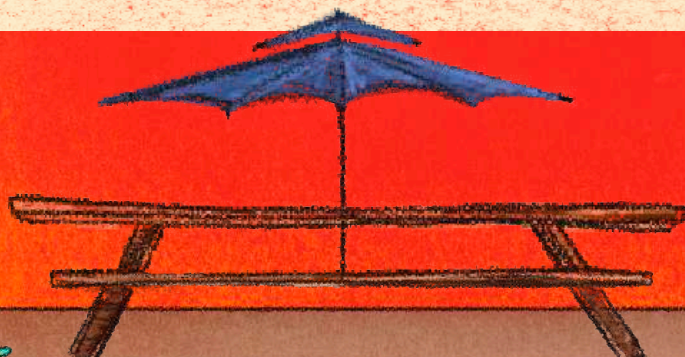
Tostadas

Fried tortilla topped with beans, lettuce, sour cream, queso, avocado and red or green salsa

Chicken or quesillo \$35
Tinga \$45

Adicionales

Guacamole \$35
Pico de gallo \$35
Chiles toreados \$15
Frijoles y totopos \$15
Pan dulce o salado \$10
Desechable \$7



• **HOMEMADE TRADITION** •

Enchiladas atlixquenses: Red, green or mole

Handmade tortillas, topped with salsa of your choice, lettuce, onion, radish, sour cream, queso and avocado

Chicken, cheese or egg

4 pieces \$65
5 pieces \$75
Extra egg +15

Grilled chicken breast

4 pieces \$90
5 pieces \$105

Cecina Atlixquense

4 pieces \$110
5 pieces \$135

Fill your tortillas with shredded chicken or quesillo

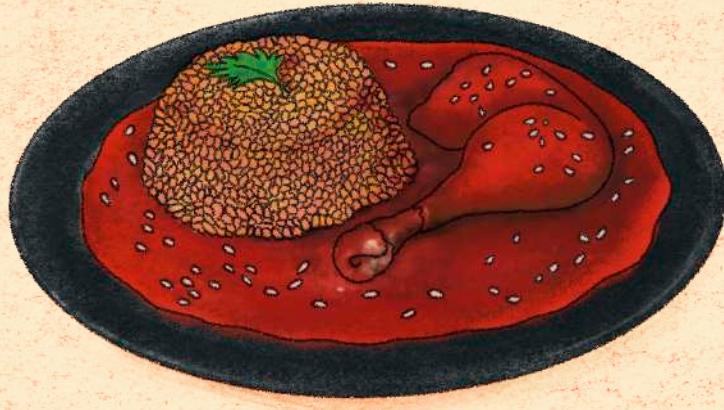
4 pieces +\$20
5 pieces +\$25

Extra ingredient
(Avocado, sour cream or queso)
+\$10

Fried toritilla
+\$10



• **SPECIALTIES** •



Lolita's Mole Poblano

Grandma Lolita's traditional recipe, leg and thigh with red rice, tortillas, or bread

\$120



Cecina Atlixquense

Dry salted meat, guacamole, pico de gallo, refried beans, fresh cheese, ayocote tlacoyos, tortillas and salsa

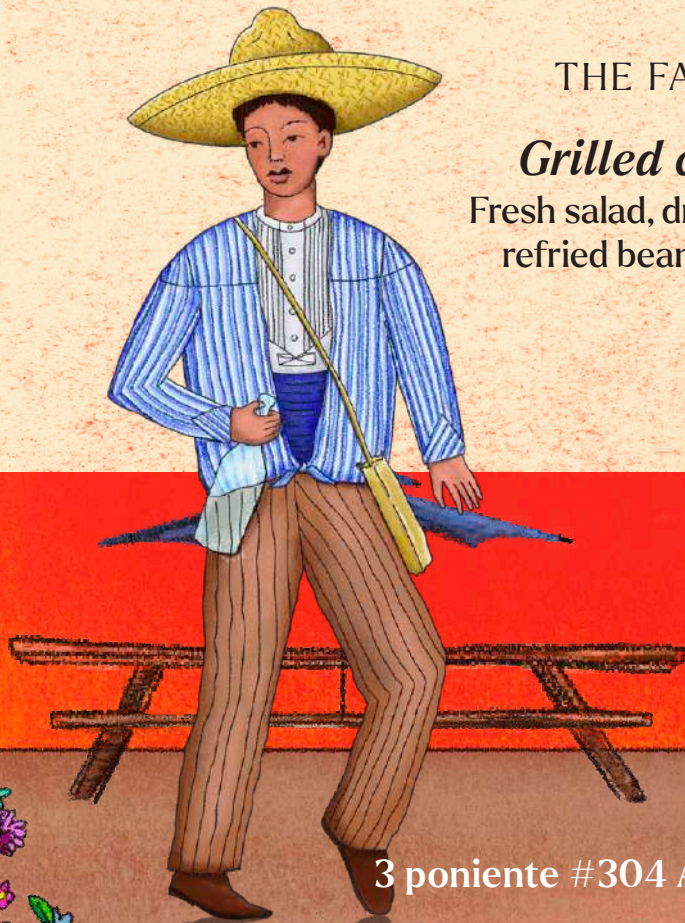
\$185

THE FAVORITE ONE!

Grilled chicken breast

Fresh salad, dressing of your choice, refried beans, tortillas and salsa

\$85



• MENU •

• DRINKS •

Water

Agua fresca 420ml	\$22
Agua fresca 2L	\$85
Peñafiel Mineral water 355ml	\$27
Bottled water 500ml	\$15

Soda

Coca cola 355ml	\$30
Sidral / Sprite 355ml	\$27
Cold tea peñafiel 473ml	\$27
Jumex 355ml	\$27

Specials

Virgin Piña colada 350ml	\$50
Lemon float 235ml	\$45
Vanilla coke float 235ml	\$70
Orangeade / lemonade 420ml	\$30
Orangeade / lemonade 2L	\$110

Chocolate

Mexican hot chocolate	\$45
Chocomilk 350ml	\$40

*Switch to lactoce-free milk + \$10

Tea

Tisane 250ml	\$35
Herbal tea/frutal teal 300ml	\$20

Coffee

Latte 200ml	\$40
Capuccino 200ml	\$40
Espresso 90ml	\$30
Americano 200ml	\$30
Café de olla refill 300ml	\$35
Cold latte condensed milk 400ml Espresso, condensed milk, milk and ice	\$75
Cold latte hazelnut 400ml Espresso, hazelnut cream, milk and ice	\$75
Affogato Espresso and vanilla ice cream	\$75

*Add baileys or eggnog to your coffee +\$15

*Switch to lactoce-free milk +\$10



• DESSERTS •

Vanilla ice cream cup

\$65

Corn pie

\$45

Brownie cake jar

Chocolate cake with walnuts, cream cheese frosting and chocolate pearls

\$80

Cheesecake cake jar

Biscuit base with bitumen and chocolate syrup

\$80

Coconut and passion fruit mousse cake jar

Ladyfingers base moistened in coconut syrup, passion fruit cream, coconut mousse and passion fruit jam

\$80

Tiramisu cake jar

Cold dessert made of vanilla ladyfingers moistened in coffee syrup and cream cheese

\$80

Add a vanilla ice cream scoop + \$20

