



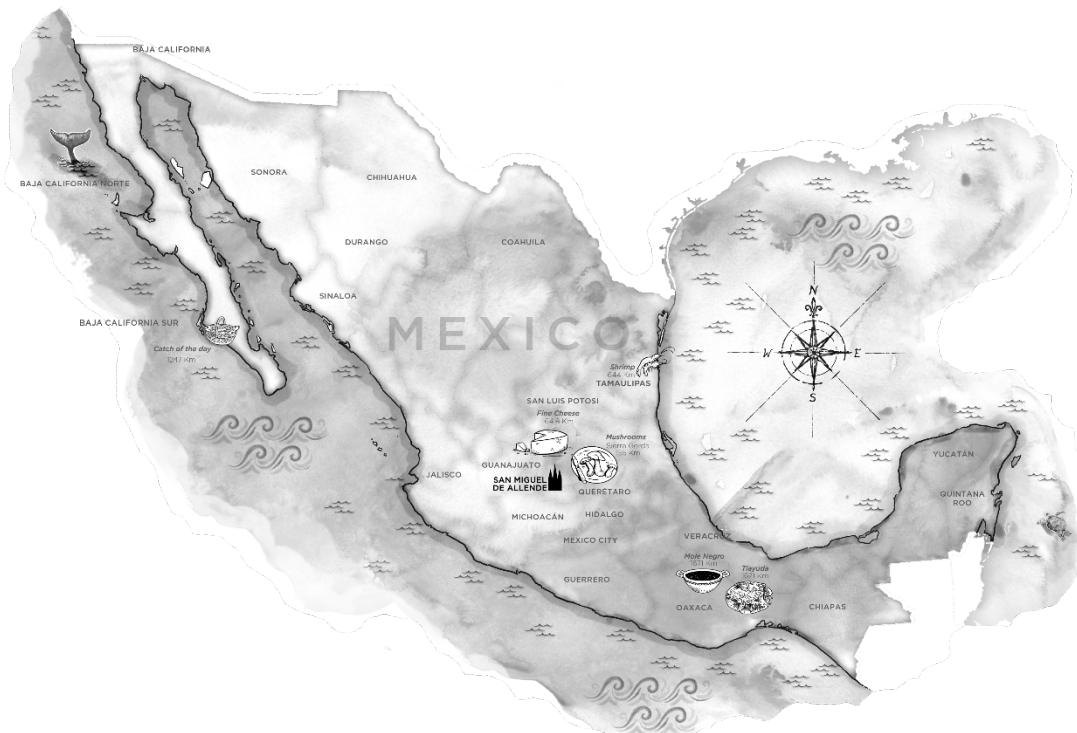
A CULINARY TAPESTRY

Our menus are a celebration of Mexico's rich and diverse culinary landscape—where every ingredient carries the soul of its region and the story of its people.

From the artisan cheeses of Querétaro, aged with care in the highlands, to the wild mushrooms of the Sierra Gorda, gathered in misty forests, each bite is rooted in tradition. The catch of the day from Baja California's Pacific coast brings the ocean's freshness to the table, while shrimp from Tamaulipas evokes the bounty of the Gulf. And in the south, Oaxaca's mole negro, tlayudas, and chocolate offer a taste of ancient rituals and bold flavors, crafted with reverence and fire.

This is more than a menu, it's a mosaic of Mexico's edible heritage. A tribute to freshness, authenticity, and the timeless connection between land and table.

¡Buen provecho!



BREAKFAST

STARTERS

SEASONAL FRUIT BOWL VG	220
Your choice of yogurt or cottage cheese, and homemade granola ^(1,5,7,8)	
MERCADITO'S PARFAIT VG	185
Fresh strawberry from Irapuato, homemade granola ^(1,5,7,8)	
OATMEAL VG	210
Your selection of milk, agave honey, fried plantain and mixed nuts ^(1,5,7,8)	
TRADITIONAL CHURROS - 6 PIECES	140
Our signature house recipe with Oaxacan chocolate dipping sauce ⁽¹⁾	

MAIN

AVOCADO TOAST V	210
Sourdough bread, guajillo adobo, cherry tomato, fresh squash blossom, epazote leaves, salt-cured nopal cactus ⁽¹⁾	
GUAVA FRENCH TOAST VG	240
Nixtamalized guava, amaranth, piloncillo syrup, pinole ^(1,3,7)	
BANANA PANCAKES VG	240
Oaxacan chocolate, vanilla cream, caramelized banana ^(1,3,7)	
MOLLETES AHOGADOS - 2 PIECES	230
Homemade bolillo bread, Oaxaca cheese, chorizo 30g and potatoes with epazote, adobo sauce ^(1,7)	
 SMOKED PICANHA BARBACOA TACOS - 2 PIECES	350
Picanha 150g cooked in agave stalk and dark lager beer, handmade corn tortillas, avocado traditional garnishes barbacoa broth ⁽¹⁾	
ENFRIJOLADAS - 3 PIECES	260
Bean sauce cooked with avocado leaves, stuffed with scrambled egg with chorizo and epazote, Istmeño cheese cream, cilantro, red onion ^(1,3,7)	
VEGAN BURRITO V	250
Refried beans, mushroom chorizo, spinach, purslane, zucchini, squash blossom, nopal, avocado pickled onion, cilantro ⁽¹⁾	
SQUASH BLOSSOM TETELA - 1 PIECE VG	260
Requesón, purslane and cactus salad, black mole ^(1,5,7,8,11)	
DIVORCIADOS FRIED EGGS	240
Two fried eggs, refried beans with chicharron, corn tortilla, morita chile and green salsas, ranchero cheese, pico de gallo, cilantro ^(1,3,7)	

EGGS TO YOUR CHOICE	240
Two eggs prepared to your choice: fried, omelet, scrambled, poached. Served with roasted potatoes, grilled local tomato, refried beans, and one quesadilla ^(1,3,7)	
AL COMAL MEMELA G	250
Beans with chicharrón, two fried eggs, green or red sauce, fresh cheese ^(3,7)	
CHILAQUILES WITH COLORADITO MOLE	240
Istmeño cheese, cream, fresh purslane, cilantro, Oregano-infused pickled red onion ^(1,5,7,8,11) Add to your order: Beef Picanha Tasajo 150g 250 Shrimp 120g 310	
TRADITIONAL CHILAQUILES	240
Red or green salsa, refried beans, red onion, cream, ranchero cheese, cilantro, and your choice of egg or chicken ^(1,3,7) Add to your order: Beef Picanha Tasajo 150g 250 Shrimp 120g 310	
CHOLULA POCHADO EGGS	250
Two pouched eggs, corn masa sope with chicharron stew, covered with poblano mole, sesame seed, ranchero cheese, red onion, cilantro ^(1,3,5,7,8,11)	
JUICES	
FRESHLY SQUEEZED JUICES - 300ml	85
Orange, Green, Grapefruit	
FRESH SPECIALTIES - 300ml	200
Berries, ginger, a drizzle of chlorophyll Beets, grapefruit, and maca	



VG - VEGETARIAN V - VEGAN G - GLUTEN-FREE

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

- (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts,
- (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
- (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.