








## BREAKFAST-BRUNCH

### Chilaquiles de la Casa **\$ 182.00**

\*To choose Red, Habanero or Green     
Exquisite artisanal baked and lightly browned corn chips, bathed in our selection of house sauces, accompanied by refried black beans flavored with epazote and roasted garlic. On top they have our cream and fresh cheese made from almonds.

### Enchiladas de la Casa **\$ 160.00**

\*To choose Red, Habanero or Green      
Delicious organic corn tortillas filled with creamy quinoa stew and seasonal mushrooms, bathed in our selection of house sauces, accompanied by avocado cubes, cream and fresh almond cheese.



### Mexican burrito **\$ 195.00**

     
Homemade flour tortilla with Mexican tofu, refried black beans with a touch of epazote and almond-based cheese accompanied by a homemade chipotle dressing.


### Portobello Burrito **\$ 160.00**

  
Grilled portobello fajitas, mix of peppers and caramelised onion, with refried beans and wrapped in a delicious homemade flour tortilla, accompanied with our chipotle dressing.

### Grilled cheese **\$ 138.00**

\*Gluten free option   **\$ 178.00**  
100% artisan sourdough bread filled with our mix of cheeses made from almonds and walnuts, with tomato slices, homemade mayonnaise, accompanied by creamy pomodoro sauce.

### Pan cakes **\$ 126.00**

\*Gluten free option  **\$ 164.00**  
Base of a mixture of spelt flour, made at the moment, so they take time!  
Accompanied by seasonal red fruits, banana slices, touches of vanilla cream and with honey of your choice: real maple or agave honey.

### Molletes **\$ 115.00**

Artisan sourdough bread with refried black beans flavored with epazote, bathed with our house melted almond-based cheese. They are au gratin in the wood oven for a smoky touch.

### Flautas **\$ 160.00**

Organic corn tortilla stuffed with our special mix of "al pastor" mushrooms with a touch of chipotle chili, golden and crispy, on a bed of creamy green sauce and fresh cheese shavings.

### Rajas and corn tamales **\$ 110.00**

Traditional homemade dough, with our stew of poblano slices and corn in a red sauce with hints of cumin.

### Bean tamales **\$ 90.00**

Refried beans in holy leaf seasoned with garlic and onion.

 Contains gluten

 Hot spicy

 High in protein

 Contains nuts

 Contains organic soy

Taxes included.

All our cuisine is artisan, with natural ingredients.

We do not use dairy, animal products, GMOS or textured soy,

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