

"If you can dream it, you can breakfast it."



BREAKFAST





EGGS OPTIONS

Rancheros (7)

Sunny-side up or scrambled eggs, on a fried tortilla and manchego cheese crust, topped with your choice of sauce, cream, ring cheese, avocado, cherry tomatoes in olive oil

Scrambled or Sunny-side up eggs \$129

- With ham
- With chorizo
- With bacon
- Mexican style

\$229 Nests

• Chorizo Nest:

Scrambled eggs with chorizo on Danish dough with beans, red sauce base, melted manchego cheese, avocado

• Spinach Nest:

Scrambled eggs with spinach on Danish dough with goat cheese, bacon, caramelized onions, and avocado.

EXTRAS Add to any dish:

- \$49 Avocado (60 gr) · Chicken (70 ar) \$65 \$49 \$39 • Pepperoni (20 gr) • Eggs (2 pzas) \$49 \$69 • Salami (30 gr) Tasajo (100 gr) \$59 Milanesa breaded · Chorizo (80 gr) \$110 steak (280 gr) \$59 • Bacon (30 gr)
- Chapulines (25 gr) \$45 • Turkey breast (40 \$39 qr)



MORE BREAKFASTS

Fruit plate 🕼

\$99

Seasonal fruit with yogurt, honey, and granola.

Chilaquiles 🦪

\$179

House-made tortilla chips covered in the sauce of your choice, with cream and aro cheese, avocado, and pickled onions.

Gratinated + \$30

Enchiladas

\$215

Gratinated with Manchego cheese, filled with chicken, egg, or avocado, covered in green or red sauce, with cream and house-made beans. Served with avocado and pickled onions.

4 Cheese Molletes



\$175

With house-made beans, Manchego, Cheddar, Ash-coated goat and Aro

Molletes with chilaquiles \$235

With house-made beans, tortilla chips covered in green or red sauce, Manchego cheese, queso de aro, and cheddar.

Avocado Toast 🕼



\$189

Sourdough focaccia grilled, avocado, cranberry, sunflower seed, cherries, aro cheese, arugula, and sunny-side up or scrambled eggs.

Salmón Toast

\$245

\$185

Brioche bread, cream cheese, cucumber salad with cream, pickled onion, arugula, and smoked salmon.

French Bread 🕜



Sugar and cinnamon-crusted brioche with choice of jam and whipped cream. Flavors to choose from:

- Red berries
- Nutella with strawberry
- Banana with caramel spread (cajeta)
- Guava with cream cheese

SANDWICHES

Egg Brioche

\$210

Scrambled or sunny-side-up, cheddar, caramelized onion, avocado, bacon, and pink dressing of mayonnaise with mustard

Grilled Cheese 🐶



\$189

Focaccia with ash-coated goat cheese, manchego, cheddar, string cheese, caramelized onions, and mayonnaise with mustard dressing.

Mimbre Sandwich

\$179

With mayonnaise and mustard dressing, turkey breast, seasonal fruit, honey, lemon, mixed greens, bacon, manchego cheese, and goat cheese.

Egg Focaccia

\$210

Sourdough focaccia, scrambled egg with manchego cheese, avocado, salami, and tomato.

Ham & Cheese Croissant \$144

Croissant with yellow dressing, turkey breast, goat cheese, cherries, and gratinated manchego.

Pesto Panini

\$189

Sourdough Panini with pesto, goat cheese, salami, cherries, and balsamic

Pepperoni Panini

\$189

Sourdough Panini with pepperoni, caramelized cherries, manchego, and goat cheese.

The sandwiches come with fries or salad.









DRINKS & BREAD

"Life is beautiful, especially with coffee."

ESPRESSO MACHINE Sourced from a farm in Puebla, freshly ground.

Espresso	\$49	Latte	\$75	Mocha	\$65
A shot coffee		A shot of espresso with	steamed milk	A shot of espresso with steamed milk and chocolate	
Double Espresso	\$55	Cappuccino	\$75	Affogato	\$95
Two shots of coffee		A shot of espresso with	foamed milk	<u> </u>	
Americano	\$49	Flat White	\$75	Vanilla ice cream drowned in double shot of espresso	
A shot of espresso w water	ith hot	Double shot of espressormilk	with steamed	Tropical coffee	\$88
French Press	\$59	Cubanit	\$59	A shot of cold espresso mixed with	
Coarse ground coffe	е	A shot of espresso with	steamed milk	citrus flavors of orange and lemon	
steeped in hot water	r to	and chocolate	otoumou mm	Carajillo **Alcohol served after 12 PM**	\$144
extract flavor				A shot of cold espresso mixed with Licor 43, served with foam	

Types of milk: whole, skim, almond and coconut

OTHERS...

Chocolate	\$65
Cocoa base prepared with st	eamed milk
Chocomentha	\$79
Cocoa base with mint essence milk	e and steamed
Marrinan Drink	\$79

Marzipan Drink
Marzipan base with vanilla essence and

steamed milk Marzipan espresso + \$15

Chai Latte \$65

Fusion of black tea and spices with cane sugar

Matcha Latte \$79 Fine Japanese green tea powder, with steamed milk and cane sugar

Glass of milk \$29

INFUSIONS

Lemon mist	\$33	In the mood	\$55
Pai Mu Tan, lemon balm lemongrass, and sunflow		Fermented tea, orange, strawberry, and vanilla	

ĊEE

ARTISANAL BAKERY

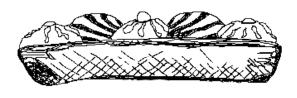
All our bread is made with SOURDOUGH.

Sweet bread				Savory Br	ead
Chocolatin	\$49	Matcha Concha	\$49	Brioche	\$35
Croissant	\$39	Traditional Concha	\$43	Ciabatta	\$39
Danish of the day Orejitas Churro Rol	\$59 \$45 \$45	Brioche tart Brownie	\$76 \$59	Focaccia	\$39

^{*}Filled or topping +\$35*

JUICES & REFRESHMENTS

E Lemonade Orangeade G Grapefruit Soda Cherry Lemonade	\$49 \$69 \$69 \$69 \$79
,	\$19 \$172
	5 Sparkling water 5 Lemonade 5 Orangeade 5 Grapefruit Soda 6 Cherry Lemonade 4 Mimosa



Heineken, Modelo, Corona & Victoria.

^{*}Milk shot +\$19 / Extra large + \$25 / Cold drinks + \$10



"Where there is food, there is happiness."



MEALS



Meal services:

Tuesday to Thursday 14:00- 20:30 HRS Friday and Saturdays 14:00 - 21:30 HRS Sundays 14:00 - 18:30 HRS



<u>APPETIZERS</u>

Campechanos Sopecitos \$139

Fried corn masa, house beans, roasted tasajo, sausage, caramelized onion, sour cream, and ring cheese. Order of 3 pieces.

Bruschettas \$110

Slices of focaccia with guacamole, macha sauce, and ring cheese with chapulines.

French Fries Order \$104

French fries with chapulin salt, served with ketchup and sriracha sauce.

SALADS

Mimbre Salad 🦪 \$169

Mixed greens, goat cheese, apple, cranberry, walnut, black mulberry, and honey dressing.

SANDWICHES

Grilled Cheese

Seed focaccia with ash cheese, manchego, cheddar, oaxaca cheese, caramelized onions, and mayonnaise or mustard dressing.

Mimbre Sandwich \$179

With mayonnaise and mustard dressing, turkey breast, seasonal fruit, lemon, mixed greens, bacon, manchego cheese, and goat cheese.

Napolitan \$165

Brioche bun with mayonnaise or mustard dressing, turkey breast, jicama, mixed greens, olive oil, and manchego cheese crust.

Pesto Panini \$189

Sourdough baguette with pesto, goat cheese, salami, cherries, and balsamic vinegar.

Pepperoni Panini \$189

Sourdough baguette with pepperoni, cherries, caramelized onions, manchego, and goat cheese.

MAIN COURSE

Mimbre Tacos

Campechano style tasajo with sausage in pasilla sauce, caramelized onions, nopales, avocado, onion, and cilantro.

Neapolitan Milanese \$239

Breaded Milanese, bathed in tomato sauce with melted manchego cheese, served with fries or salad.

Enchiladas

Gratinated with manchego cheese, filled with chicken and avocado, bathed in red or green sauce, or house cream. Served with avocado and pickled cabbage.

TLAYUDAS

Simple Tlayuda

Toasted tortilla with pork cracklings, house beans, caramelized onions and pickled cabbage, oaxaca cheese, guacamole, and pasilla reduction.

Campechana Tlayuda \$255

Toasted tortilla with pork cracklings, house beans, caramelized onions and pickled cabbage, oaxaca cheese, guacamole, pasilla reduction, tasajo, and sausage.

INDIVIDUAL PIZZAS

Salami with pepperoni	\$189
4 Cheeses	\$189
Margherita	\$179
Bacon and Onion	\$199
Mimbre Pizza	\$199

Dough optionsa: **Roman** (thinner crust) & **Focaccia.**

PASTAS

\$195

\$215

\$221

Mimbre Pasta \$209

Rigatoni with tomato sauce and minced beef, parmesan, and basil.

Bacon Pasta \$209

\$209

Rigatoni with purple onion, tomato, parmesan, and balsamic vinegar.

Pesto Pasta 🏈

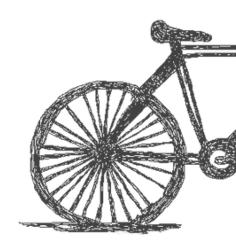
Rigatoni with house pesto, cherries, almonds, and parmesan.

EXTRAS Add to any dish:

• Turkey breast (40 \$39

gr)

 Chicken (70 gr) Eggs (2 pzas) Tasajo (100 gr) Chorizo (80 gr) 	\$39 \$69	 Avocado (60 gr) Pepperoni (20 gr) Salami (30 gr) Milanesa breaded steak (280 gr) 	\$65 \$49 \$49 \$110
• Bacon (30 gr)	,	steak (280 gr)	\$110
· Chapulines (25 gr)	\$45		



\$189



for drinking a good coffee"



DRINKS & BREAD

PM

Tuesday to Thursday 14:00- 20:30 HRS Friday and Saturdays 14:00 - 21:30 HRS Sundays 14:00 - 18:30 HRS

Reservations:



ESPRESSO MACHINE Sourced from a farm in Puebla, freshly ground.

Espresso A shot coffee	\$49	Latte A shot of espresso with	\$75 steamed milk	Mocha A shot of espresso with steamed milk and chocolate	\$65
Double Espresso	\$55	Cappuccino A shot of espresso with	\$75	Affogato	\$95
Two shots of coffee Americano	\$49	Flat White	\$75	Vanilla ice cream drowned in double shot of espresso	
A shot of espresso w water	ith hot	Double shot of espress	o with steamed	Tropical coffee	\$88
French Press Coarse ground coffe steeped in hot water extract flavor		Cubanit A shot of espresso with and chocolate	\$59 steamed milk	A shot of cold espresso mixed with citrus flavors of orange and lemon Carajillo **Alcohol served after 12 PM** A shot of cold espresso mixed with	\$144
				Licor 43, served with foam	

Types of milk: whole, skim, almond and coconut

OTHERS...

Chocolate	\$65
Cocoa base prepared with stea	amed milk
Chocomentha	\$79
Cocoa base with mint essence milk	and steamed
	\$79

Marzipan Drink
Marzipan base with vanilla essence and

steamed milk

Marzipan espresso + \$15

Chai Latte \$65

Fusion of black tea and spices with cane sugar

Matcha Latte

\$/9

Fine Japanese green tea powder, with steamed milk and cane sugar

Glass of milk \$29

REFRESHMENTS

\$55 \$59 \$69 \$69 \$69	Sparkling water Mimosa Cherry Lemonade	\$49 \$172 \$79
\$69 \$74		
	\$59 \$69 \$69 \$69	\$59 Mimosa \$69 Cherry Lemonade \$69 \$69

Heineken, Modelo, Corona & Victoria.

INFUSIONS

Lemon mist	\$55	In the mood	\$55
Pai Mu Tan, lemon balm, lemongrass, and sunflowe	9	Fermented tea, orange, strawberry, and vanilla	

WINE

Glass of wine: white/rosé/red	\$105
Bottle of wine	\$379
Clericot pitcher	\$499
Glass of Clericot	\$499



ARTISANAL BAKERY

All our bread is made with SOURDOUGH.

Sweet bread			Savory Bread		
Chocolatin	\$49	Matcha Concha	\$49	Brioche	\$35
Croissant	\$39	Traditional Concha	\$43	Ciabatta	\$39
Danish of the day Orejitas Churro Rol	\$59 \$45 \$45	Brioche tart Brownie	\$76 \$59	Focaccia	\$39

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