



## SPIRITS

### TEQUILA

<b>Don Julio</b> Reposado•	\$200 mn
<b>Don Julio 70•</b>	\$220 mn
<b>Don Julio</b> Extra Añejo 1942•	\$600 mn
<b>1800</b> Cristalino•	\$220 mn
<b>1800</b> Añejo•	\$200 mn
<b>Imperial•</b>	\$630 mn

### MEZCAL

<b>Monte Lobos</b> Pechuga•	\$400 mn
<b>Monte Lobos</b> Espadín•	\$250 mn
<b>Monte Lobos</b> Ensamble•	\$300 mn
<b>Ojo de Tigre•</b>	\$210 mn

### WHISKEY

<b>Johnnie Walker</b> Black Label•	\$250 mn
<b>Johnnie Walker</b> Blue Label•	\$800 mn
<b>Macallan 12•</b>	\$350 mn
<b>Jack Daniel's</b> Tennessee•	\$180 mn
<b>Jim Beam•</b>	\$150 mn

### RON

<b>Zacapa•</b>	\$320 mn
<b>Havana 7 •</b>	\$220 mn

### GIN

<b>Tanqueray•</b>	\$200 mn
<b>Hendrick's•</b>	\$230 mn
<b>Bombay•</b>	\$180 mn

### VODKA

<b>Tito's Handmade•</b>	\$200 mn
<b>Grey Goose•</b>	\$220 mn
<b>Absolut•</b>	\$180 mn

### COGNAC

<b>Martell VS•</b>	\$250 mn
<b>Hennessy VSOP•</b>	\$330 mn
<b>Martell XO•</b>	\$700 mn

### SPIRITS

<b>Fernet Branca•</b>	\$150 mn
<b>Gran Marnier•</b>	\$180 mn
<b>Bailey's•</b>	\$150 mn
<b>Frangelico•</b>	\$150 mn
<b>Vaccari Nero•</b>	\$150 mn
<b>Vaccari Blanco •</b>	\$150 mn
<b>Licor 43•</b>	\$150 mn
<b>Kahlúa•</b>	\$150 mn
<b>Chinchón Dulce•</b>	\$150 mn
<b>Chinchón Seco •</b>	\$150 mn



BREAKFAST

## JUICE BAR

SHOTS 4oz • \$80mn

### FLU REMEDY

Garlic, turmeric, ginger, pineapple, lemon juice, and honey.

### CLEANSE

Mint, prickly pear cactus, Swiss chard, celery, and grapefruit juice.

### SKINCARE

Chamomile infusion with guava, watermelon, and red apple.

### CLASSIC JUICES

ORANGE • \$80 MN

GRAPEFRUIT • \$80 MN

GREEN • \$90 MN

Green apple, celery, spinach, parsley, pineapple, and orange juice.

### ANTIOXIDANT

Ginger, beetroot, carrot, honey, and orange juice.

### VITALITY

Watermelon, kiwi, guava, berries, raspberry, and agave honey.

### DETOX

Celery, prickly pear cactus, pear, parsley, and grapefruit juice.

### SPECIAL OF THE DAY

Ask about our seasonal juice.

JUGO 12oz • \$120mn

## COFFEE BAR

ESPRESSO • \$80 mn

ESPRESSO DOBLE • \$90 mn

ESPRESSO CORTADO • \$90 mn

MACCHIATO • \$90 mn

FLAT WHITE • \$90 mn

ESPRESSO AMERICANO • \$90 mn

LATTE • \$100 mn

CAPPUCINO • \$100 mn

MEXICAN CHOCOLATE • \$110 mn

MEXICAN MOCHA • \$115 mn

VANILLA CHAI • \$110 mn

VANILLA DIRTY CHAI • \$115 mn

ESPRESSO TONIC • \$120 mn

TEA • \$65 mn

Sage · Lavender · Green · Spearmint · Chamomile · Black ·

RED BERRY INFUSION • \$90 mn

### EXTRAS

SYRUPS • \$20 mn

Salty Caramel · Chocomint

Lavender & Rosemary · Orange & Orange Blossom  
· Vanilla ·

## BRUNCH DRINKS



BREAKFAST

**CLASSIC MIMOSA** • \$190 mn

Orange • Peach • Cranberry

**PREMIUM MIMOSA** • \$240 mn

• **NAIA SPARKLING WINE**  
Chenin Blanc & French Colombard

**BEERMOSA** • \$190 mn

Craft beer and orange juice.

**MEXICAN SPRITZ** • \$270 mn

Arandense grapefruit liqueur, sparkling soda, and a splash of sparkling wine.

**BALAM SPRITZ** • \$270 mn

Artisanal citrus liqueur made with lemongrass, topped with sparkling wine.

**JUNGLE SPIRIT** • \$270 mn

Basil clarification and Solferino Gin.

**SANGRÍA MÁGICA** • \$280 mn

Kej passion fruit liqueur, orange juice, mint syrup, sparkling soda, and house wine.

+ Ask about our handcrafted Vermouths and artisanal Gin & Tonics +

## MOCKTAILS

**KUMIAI** • \$150 mn

Hibiscus syrup, cranberry and citrus juice, topped with sparkling water.

**CARNAVAL** • \$150 mn

Citrus juice, artisanal grapefruit soda, with a grapefruit-salted rim.

**DUENDESILLO** • \$150 mn

Muddled mint, citrus juice, topped with cucumber soda and ginger extract.

## NON-ALCOHOLIC DRINKS

**LEMONADE** • \$70 mn

**ORANGEADED** • \$70 mn

**BERRY LEMONADE** • \$90 mn

**PREPARED CLAMATO** • \$120 mn

**PINEAPPLE JUICE** • \$120 mn

**SIMBIOSIS KOMBUCHA** • \$120 mn

**DESERT ALKALINE WATER** • 750ML \$140 mn

**SHAKE** • \$80 mn  
(STRAWBERRY OR BANANA)

**SODAS** • \$70 mn  
(VARIOUS FLAVORS)

**SCHWEPES** • \$70 mn  
(TONIC/GINGER ALE)

**PERRIER MINERAL WATER** • 330ML \$80 mn

**MINERAL WATER** • \$85 mn  
(WITH DESSERT ROSEMARY 335ML)

**ARTISANAL DESERT MINERAL WATER** • 750ML \$140 mn

**ALHO-SAGE ALKALINE WATER** • 355ML \$75 mn

**CHOCOMILK** • \$60 mn

## OVEN-FRESH BREAD

Ask about our daily options.

**FILLED  
CONCHITA** • \$90 mn

**APPLE CINNAMON  
ROLL** • \$90 mn

## TO START

 **OVERNIGHT OATS** • \$240 mn

Soaked in almond milk, topped with lavender honey, fresh berries, mint leaves, and artisan granola.

 **GREEK YOGURT WITH FRUIT & GRANOLA** • \$200 mn

Honey, mint, and blueberries

 **FRUIT SALAD** • \$200 mn

Seasonal Fruit with Granola & Yogurt.

**FRENCH TOAST** • \$240 mn

Fresh cream, soft caramel, and berry jelly.

**CARAMELIZED ROASTED PEACHES** • \$240 mn

Ricotta Cheese with Lavender Honey and Housemade Sourdough.

**SPECIAL PANCAKES** • \$250 mn

Filled with berries, bee butter, and berry jelly.

**AVOCADO TOAST** • \$220 mn

Housemade sourdough, avocado, goat cheese, and garden greens

**Additional Egg** • \$40 mn | **Additional Salmon** • \$100 mn


 **PEAR BRIOCHE** • \$240 mn

Vanilla cream, sage-infused poached pears, and caramelized walnuts.

## TACO FIXINGS

*Served with cured cactus paddles, black beans,  
chicharronera sauce, and fresh cheese.*

**CHARRED  
LAMB**  
\$380 mn

**BEEF TONGUE  
WITH MOLE**   
\$380 mn

**CONFIT  
SUCKLING PIG**  
\$380 mn

**PORK CRACKLINGS  
IN GREEN SALSA**  
\$350 mn

**PORK BELLY CHICHARRÓN  
WITH GUACAMOLE**  
\$380 mn

**KITCHEN HOURS**  
EVERYDAY  
8:30 AM - 9:30 PM



\*\*It is the customer's responsibility to inform their server of any allergies or medical conditions. \*\*



BREAKFAST

EGGS

GARDEN OMELETTE • \$200 mn

Roasted vegetables, cheese, and a lettuce salad.

OMELETTE AVOCADO • \$220 mn

Ricotta and Serrano ham filling, served with homemade sourdough and a mixed leaf salad.

CHILAQUILES OMELETTE • \$280 mn

Filled with chilaquiles of your choice, beans, and crema.

HUEVOS SALVIA • \$220 mn

2 fried eggs, Hollandaise sauce, bacon, Parmesan cheese, and chives over aligot, garnished with garden greens.

EGGS YOUR WAY • \$220 mn

Sunny-side up, scrambled, or Mexican-style, served with beans and cheese.

STEAK & EGGS

2 sunny-side up eggs, beans, grilled onion, and chimichurri.

Arrachera • \$380 mn | New York • \$990 mn | + Extra Chilaquiles • \$80 mn

THE SOUL OF CORN

ENCHILADAS

Green or red, stuffed with chicken or suckling pig, topped with crema, fresh cheese and onions.

Suckling Pig • \$300 mn | Chicken • \$280 mn | + Gratin • \$60 mn



ENMOLADAS

Black mole, stuffed with chicken or suckling pig, topped with crema, white onion, and almonds.

Suckling Pig • \$320 mn | Chicken • \$300 mn

LAMB CHILAQUILES • \$320 mn + Gratin • \$60 mn

Charred lamb, avocado, beans, and habanero onions.

GREEN OR RED CHILAQUILES • \$280 mn + Gratin • \$60 mn

Beans, fresh cheese, crema, onion, and cilantro.

MACHACA & EGGS • \$300 mn

House style machaca with onion and California chili, avocado, and beans.

CUSTOMIZE YOUR PLATE

SHREDDED CHICKEN

(120GR)

\$80 mn

ARRACHERA

(120GR)

\$120 mn

SUCKLING PIG

(100GR)

\$120 mn

BACON

(120GR)

\$50 mn

HAM

(100GR)

\$50 mn

EGG

(2PZ)

\$40 mn

AVOCADO

(1/2PZ)

\$35 mn

For our guests at Contemplación:

Breakfast includes one dish from the To Start, Eggs (except Steak & Eggs), or From The Soul of Corn sections, served with refillable coffee or tea.