

BREAKFAST

CHILAQUILES

Red, green or chipotle.
With sour cream, cotija cheese, and refried bayo beans.

- EGG | \$230 mn
- CHICKEN | \$260 mn
- ARRACHERA | \$300 mn
- GRATINATED CHEESE | +\$60 mn

OMELETTE

Vegetables, ham or bacon omelette.
Includes a side of refried bayo beans. \$200 mn

CHILAQUILES OMELETTE

Omelette filled with red, green or chipotle chilaquiles.
With sour cream and refried bayo beans. \$250 mn

SHRIMP OMELETTE

Omelette stuffed with shrimp and bell peppers,
with shrimp stock and refried bayo beans. \$390 mn

VEGAN OMELETTE

Made with chickpea flour eggs.
With a side of refried bayo beans. \$180 mn

MACHACA & EGGS

Homemade machaca with vegetables and
scrambled eggs. \$280 mn

HUEVOS AL GUSTO

Eggs (scrambled, sunny-side up or mexican style),
refried bayo beans and cotija cheese. \$200 mn

HUEVOS RANCHEROS

Eggs topped with red salsa and
a side of refried bayo beans. \$200 mn

STEAK & EGGS

Arrachera steak, sunny-side up eggs, refried beans,
yellow chili peppers and spring onions. \$350 mn
Add chilaquiles | +\$70 mn

NEW YORK & EGGS

USDA Quality New York steak (350 gr).
With sunny-side up eggs, refried beans,
yellow chili peppers and spring onions. \$720 mn
Add chilaquiles | +\$70 mn

ENCHILADAS

Chicken or carnitas (pork) enchiladas topped with red,
green or chipotle salsa, sour cream, refried bayo beans
and cotija cheese. \$250 mn
Gratinated | +\$60 mn

SWISS ENCHILADAS

Chicken enchiladas with refried bayo beans
and cotija cheese. \$280 mn
Gratinated | +\$60 mn

BEEF TONGUE AND THE HOUSE'S PIPIÁN

Pipián sauce with sunny-side up eggs
and refried bayo beans. \$330 mn

MEMELA

Carnitas (pork), octopus, refried bayo beans, plantain,
pickled onion, sour cream and cotija cheese. \$280 mn

PANCAKES

3 pancakes with butter.
Add bacon, ham or eggs. \$220 mn

BANANA PANCAKES (WEEKENDS ONLY)

With banana and sweet condensed milk. \$230 mn

CHEF'S RECOMMENDATION

LAMB CHILAQUILES

Chips bathed in green salsa, lamb meat, refried beans with cotija cheese,
habanero pickled onions, sour cream, cilantro and avocado. \$300 mn

PORK BELLY CRACKLING

Accompanied by "Salsa chicharronera" (mild citrus tatemada sauce)
guacamole, lemon and cilantro. \$480 mn

LIGHT BREAKFAST

FRUIT PLATTER

With greek yogurt, granola and honey. **\$190 mn**

AVOCADO & SALMON TOAST

Sourdough bread with guacamole, smoked salmon, goat cheese and toasted garbanzo beans. **\$250 mn**

MUESLI BOWL

Oatmeal made with fresh orange juice, chocolate, granola, berries and cacao nibs. **\$180 mn**

FRESHLY BAKED SWEET BREAD

Ask for our daily fresh baked bread options.

CONCHITA FILLED	\$85 mn
APPLE CINNAMON ROLL	\$85 mn

GUEST'S BREAKFAST

PANCAKES

Two pancakes with butter and jam.
Includes ham or bacon.

SCRAMBLED EGGS

With ham, bacon or vegetables.
Includes refried beans, cotija cheese and tortillas.

SUNNY-SIDE UP EGGS

With ham, bacon or vegetables.
Includes refried beans, cotija cheese and tortillas.

MUESLI BOWL LIGHT

Oatmeal made with fresh orange juice, chocolate, granola, berries and cacao nibs. **\$180 mn**

DRINKS

Refillable Americano Coffee
or a Cup of Tea.

*Guests can choose one dish and one drink. Any additional dish, side and/or drink from the guest's menu will have an extra cost.



DRINKS

Brunch

JUICE

ORANGE JUICE

\$80 mn

GREEN JUICE

\$90 mn

VARIETY OF FLAVORS

\$70 mn

MIMOSAS

MIMOSA

\$180 mn

BELLINI

Sparkling wine with peach juice.

\$180 mn

GUAVA

Sparkling wine with guava juice.

\$180 mn

BEERMOSA

Orange juice
and the house's artisanal beer.

\$180 mn

HYPATIA MIMOSA

El cielo sparkling wine with orange juice.

\$280 mn

LYRA MIMOSA

El cielo rose sparkling wine with orange juice.

\$280 mn

Summer VIBES

FRENCH 75

Gin, citrics and foamy wine.

\$200 mn

GIN & TONIC

Gin & tonic water.

\$220 mn

CARIOCA

Passion fruit compot, citrics juice, gin and artisanal
passion fruit soda.

\$280 mn

LAVENDER SPRITZ

Lavender syrup, vodka, blue curacao and sparkling wine.

\$280 mn

APEROL SPRITZ

\$180 mn

PIÑA COLADA

\$150 mn

SALVIA SOUR

Drink made from mezcal, sage syrup, citrics,
egg white and sage salt.

\$220 mn

SALVIA ROYAL

Green apple and sage infusion, sparkling wine.

\$200 mn

BREAKFAST SCHEDULE

MONDAY - SUNDAY
8:30 AM - 12:45 PM

MIXOLOGY

FRENCH 75

Gin, citrics and foamy wine. **\$200 mn**

MARÍA CARMÍN

Vodka, the house's celery salt, tomato juice, citrics and a hint of Tabasco. **\$200 mn**

BAILEY'S LATTE OR CAPPUCCINO

Espresso coffee with irish cream liquor. **\$220 mn**

ANCESTRAL POZOL LATTE

Authentic pozol chiapaneco, irish cream, smoked with totemoxtle ashes. **\$350 mn**

SAGE MEZCALITA

Mezcal based drink infused with the mystical white sage.

(Lemon, passion fruit, red berries, tamarind)

\$200 mn

SALVIA ROYAL

Green apple and sage infusion, sparkling wine.

\$200 mn

SANGRE KUMIAI

Mezcal-based drink, jamaica syrup, blueberry and citrics, frosted with jamaica flower salt.

\$280 mn

LAVENDER SPRITZ

Lavender syrup, vodka, blue curaçao and tonic water. **\$280 mn**

SALVIA SOUR

Drink made from mezcal, sage syrup, citrics, egg white and sage salt. **\$220 mn**

DOÑA FLORENCIA

Pineapple juice, *óleo de piña*, citrics and gin. **\$220 mn**

CARIOCA

Passion fruit compot, citrics juice, gin and artisanal passion fruit soda. **\$280 mn**

MADRE TIERRA

Drink inspired by the elements and colors that surround this restaurant.

Tequila, tamarind compote with citric hints, frosted with Tierra Mágica (peanut, worm salt, coffee and blue corn tortilla). **\$280 mn**

**BAR
SCHEDULE**

MONDAY - THURSDAY
8:30 AM - 9:00 PM

FRIDAY - SUNDAY
8:30 AM - 10:00 PM

VINOS

ESPUMOSOS/SPARKLING WINE



El Cielo	Hypatia	<i>Chenin / Chardonnay</i>	\$1,900 mn
El Cielo	Lyra	<i>Pinot Noir / Chardonnay</i>	\$1,900 mn
El Cielo	G&G Blanc de Blanc	<i>Chardonnay</i>	\$1,900 mn
Piper Heidsieck	Cuve Brüt	<i>Pinot Noir / Pinot Meunier / Chardonnay</i>	\$3,200 mn
Piper Heidsieck	Cuve Sublime	<i>Chardonnay</i>	\$3,600 mn

BLANCOS/ WHITE WINE

Contemplación		<i>Grenache / Chardonnay</i>	\$850 mn
Magoni	Manaz	<i>Viognier / Fiano</i>	\$850 mn
Vinos Pijoan	Silvana	<i>Sauvignon / Chenin / Moscatel</i>	\$1,350 mn
Lechuza		<i>Chardonnay</i>	\$1,150 mn
Vinos Plata	Granalla	<i>Chardonnay / Sauvignon</i>	\$950 mn
El Cielo	Capricornius	<i>Chardonnay Barrica</i>	\$1,450 mn
Magoni	Reserva	<i>Sauvignon Blanc</i>	\$1,350 mn
El Cielo	G&G	<i>Sauvignon Blanc</i>	\$1,450 mn
Retorno	Teo	<i>Chenin Barrica / Columbard</i>	\$950

ROSADOS/ROSÉ WINE

Contemplación	Hada Rosa	<i>Tempranillo</i>	\$850 mn
El Cielo	Selene	<i>Sangiovese / Zinfandel / Moscato</i>	\$1,100 mn

¿Buscas
vinos de temporada por copeo ?

¡Pregunta por nuestra selección!





WINE

TINTOS/RED WINE



Contemplación		<i>Mezcla de Tintos (Nebbiolo / Tempranillo)</i>	\$850 mn
Contemplación		<i>Cabernet Sauvignon</i>	\$850 mn
Contemplación		<i>Grenache</i>	\$850 mn
Contemplación		<i>Merlot</i>	\$850 mn
Contemplación		<i>Nebbiolo</i>	\$850 mn
Contemplación		<i>Tempranillo</i>	\$850 mn
Magoni	Reserva	<i>Cabernet Sauvignon</i>	\$1,700 mn
Vinos Plata	Plata .925	<i>Tempranillo / Grenache / Syrah</i>	\$950 mn
El Cielo	Galileo	<i>Tempranillo</i>	\$1,450 mn
Vinisterra	Pies de Tierra	<i>Syrah / Tempranillo</i>	\$1,200 mn
Lechuza	Amantes	<i>Petit Syrah / Cabernet / Nebbiolo / Grenache / Tempranillo</i>	\$1,600 mn
Vinos Plata	Plata Pura	<i>Merlot</i>	\$1,300 mn
Pijoañ	Paula	<i>Merlot / Grenache / Syrah</i>	\$1,250 mn
Retorno	Palabra	<i>Barbera 12 meses / Tempranillo</i>	\$1,250 mn
Baron Balche	GC	<i>Grenache / Cabernet</i>	\$2,000 mn
Retorno	Retorno	<i>Grenache</i>	\$1,450 mn
Pijoañ	Domenica	<i>Grenache / Syrah</i>	\$1,300 mn
Chateau Camou		<i>Zinfandel</i>	\$1,200 mn
Pijoañ	Leonora	<i>Cabernet / Merlot 18 meses</i>	\$1,800 mn
Magoni	Reserva	<i>Nebbiolo</i>	\$2,300 mn
Vinisterra		<i>Nebbiolo</i>	\$2,200 mn
Chateau Camou		<i>Cabernet Sauvignon</i>	\$1,200 mn
Lechuza	Reserva	<i>Nebbiolo</i>	\$2,700 mn
Lechuza	Pluma	<i>Nebbiolo</i>	\$1200 mn



Looking for
seasonal wines by the glass?

Ask about our selection!

Artisanal BEER

CERVECERIA
**SALVIA
BLANCA**

SALVIA MÁGICA BLONDE	\$110 mn
GNOMO NARANJA BLONDE	\$110 mn
GUERRERO ECMO RED ALE	\$110 mn
MERLÍN PORTER	\$110 mn
CHAMANA IPA	\$110 mn

La Manada Feliz 🐾

COYOTITA HAZY IPA	\$100 mn
KUZCO RED ALE	\$100 mn
GUAPO GUAYABA BLONDE	\$100 mn

CERVEZA

MICHELOB ULTRA	\$85 mn
HEINEKEN	\$90 mn
INDIO	\$85 mn
XX LAGER	\$85 mn
VASO MICHELADO	\$45 mn
VASO CUBANO	\$55 mn
VASO CHABELA	\$60 mn



CERVECERÍA
Invitada

BORDER PSYCHO TIJUANA

CREAM ALE	\$120 mn
BRUTAL STOUT	\$120 mn
PERVERSA IPA	\$120 mn

DRINKS

CLASSIC COCKTAILS

CUBA LIBRE	\$150 mn	OLD FASHIONED	\$200 mn
RUSO NEGRO	\$150 mn	MARGARITA CADILLAC	\$250 mn
RUSO BLANCO	\$150 mn	PIÑA COLADA	\$180 mn
LONG ISLAND ICED TEA	\$180 mn	CLASSIC MOJITO	\$180 mn
DRY MARTINI	\$180 mn	MANHATTAN	\$180 mn
DIRTY MARTINI	\$185 mn	NEGRONI	\$180 mn
SUNRISE TEQUILA	\$150 mn	DAIQUIRI	\$180 mn
SCREWDRIVER	\$150 mn	CARAJILLO	\$180 mn
	\$150 mn	MARGARITA	\$180 mn
GLASS OF SANGRIA	\$150 mn	APEROL SPRITZ	\$180 mn
	\$200 mn		

SPIRITS



TEQUILA

DON JULIO REPOSADO	\$200 mn
DON JULIO 70	\$220 mn
DON JULIO EXTRA AÑEJO 1942	\$600 mn
1800 CRISTALINO	\$220 mn
1800 AÑEJO	\$200 mn
MAESTRO DOBEL DIAMANTE	\$200 mn
CASA DRAGONES BLANCO	\$350 mn

MEZCAL

MONTE LOBOS PECHUGA	\$400 mn
MONTE LOBOS ESPADÍN	\$250 mn
MONTE LOBOS ENSAMBLE	\$300 mn
OJO DE TIGRE	\$210 mn

WHISKEY

JOHNNIE WALKER BLACK LABEL	\$250 mn
JOHNNIE WALKER BLUE LABEL	\$800 mn
MACALLAN 12	\$350 mn
JACK DANIEL'S TENNEESE	\$180 mn
JIM BEAM	\$150 mn

RON

ZACAPA 23	\$320 mn
HAVANA 7	\$220 mn

GIN

TANQUERAY	\$200 mn
HENDRICK'S	\$230 mn
BOMBAY	\$180 mn

VODKA

TITO'S HANDMADE	\$200 mn
GREY GOOSE	\$220 mn
ABSOLUT	\$180 mn

COGNAC

MARTELL VS	\$250 mn
HENNESSY VSOP	\$330 mn
MARTELL XO	\$700 mn

LICORES

FERNET BRANCA	\$150 mn
GRAN MARNIER	\$180 mn
BAILEY'S	\$150 mn
FRANGELICO	\$150 mn
VACCARI NERO	\$150 mn
VACCARI BLANCO	\$150 mn
LICOR 43	\$150 mn
KAHLÚA	\$150 mn
CHINCHÓN DULCE	\$150 mn
CHINCHÓN SECO	\$150 mn

COFFEE BAR



AMERICAN COFFEE REFILL	\$65 mn	MEXICAN MOCHA	\$110 mn
ESPRESSO	\$80 mn	FRENCH PRESS	\$140 mn
DOUBLE ESPRESSO	\$100 mn	CHAI LATTE	\$110 mn
AMERICAN ESPRESSO	\$90 mn	DIRTY CHAI	\$130 mn
CAPPUCCINO	\$100 mn	MEXICAN CHOCOLATE	\$110 mn
CAPPUCCINO WITH SYRUP <small>VAINILLA, CARAMEL, IRISH CREAM & LAVENDER</small>	\$120 mn	TISANAS OF <small>RED BERRIES OF THE FOREST</small>	\$90 mn
LATTE	\$100 mn	TEA (VARIETY OF FLAVORS)	\$65 mn
LATTE WITH SYRUP <small>VAINILLA, CARAMEL, IRISH CREAM & LAVENDER</small>	\$120 mn	EXTRA SHOT OF ESPRESSO	\$40 mn
ICED LATTE	\$100 mn	GLASS OF MILK	\$50 mn
CAFÉ DE LA OLLA	\$80 mn		
CHOCOMILK	\$60 mn		

non ALCOHOLIC DRINKS

LEMONADE	\$70 mn		
BERRY LEMONADE	\$120 mn		
ORANGEADE	\$70 mn	SCHWEPPES TONIC/GINGER ALE	\$70 mn
PINEAPPLE JUICE	\$120 mn	MINERAL PERRIER WATER	\$80 mn
PREPARED CLAMATO	\$160 mn	NATURAL HETHE WATER (SMALL)	\$75 mn
MOCKTAIL	\$100 mn	NATURAL HETHE WATER (LARGE)	\$120 mn
BIG MOUNTAIN KOMBUCHA	\$100 mn	MINERAL SPELLEGRINO WATER (SMALL)	\$70 mn
SIMBIOSIS KOMBUCHA	\$120 mn	MINERAL PEÑAFIEL WATER	\$50 mn
SODA (VARIETY OF FLAVORS)	\$70 mn	SHAKE	\$80 mn
WAKE UP TONY!	\$110 mn		

*Pineapple oil, pineapple juice, espresso
and tonic water.*

DESSERTS

CHOCOLATE CAKE

Chocolate cake with vanilla english cream, mezcal and passion fruit ice cream. \$250 mn

BASQUE CAKE

Spanish-style cheesecake, bathed in blackberry compote, with berry ice cream and nuts crumble. \$250 mn

CORN BRÛLÉE

Corn brûléé flan, port salted caramel, nuts crumble and burnt cajeta ice cream. \$250 mn

DESSERT WINE

BOTTLE OF DON TOMÁS

Zinfundel late harvest. \$550 mn

GLASS OF HYPATIA

Chenin / Chardonnay \$280 mn

GLASS OF LYRA

Pinot noir / Chardonnay \$280 mn

DIGESTIVE DRINKS

SPECIAL CARAJILLO

Licor 43, Bailey's, & coffee liqueur. \$220 mn

MAGICAL CARAJILLO

Frangelico, licor 43, corn liqueur nixta & chocolate ice cream. \$220 mn

BAILEY'S LATTE OR CAPPUCCINO

Espresso coffee with irish cream liquor. \$220 mn

ANCESTRAL POZOL LATTE

Authentic pozol chiapaneco, irish cream, frangelico smoked with cinnamon ash and star anise. \$350 mn

