

El Gogoncito®

Los Creadores de las Gringas®
de México



MENÚ

BREAKFAST

Our breakfasts are served until 12:30 p.m.

FRUIT

Fruit Plate	(280 g)	\$100
Yoghurt	(Yoghurt or Granola)	\$ 30
Yoghurt with Granola	(280 g de Yoghurt and 1 Piece of Strawberry)	\$ 92
	(280 g de Yoghurt and 50 g Granola)	\$112

CEREALS AND SOOTHIES

Cereal	(50 g Cereal, 200 ml Milk)	\$ 64
Oat Pudding	(200 ml Milk, 80 g Oats)	\$ 95
Strawberry Smoothie	(260 ml Milk, 40 g Strawberry)	\$112
Banana Smoothie	(260 ml Milk, 30 g Banana)	\$112
Chocolate Smoothie	(260 ml Milk, 30 g Chocolate)	\$112
Pecan Smoothie	(260 ml Milk, 30 g Nut)	\$112
Amaranth Smoothie	(260 ml Milk, 30 g Amaranth)	\$112
Granola Smoothie	(260 ml Milk, 30 g Granola)	\$112
Additional Ingredient	(30 g de Oats, Strawberry or Chocolate)	\$ 27

FROM THE FARM

Eggs any Style	(Ranchers, Mexican Style, Scrambled, Soft-boiled or fried egg)	\$187
Omelette any Style	(3 Ingredients)	\$198
Divorced Eggs	(Green Sauce and Red Sauce with Refried Beans)	\$187
Motuleños Eggs	(Two Fried Egg, with Ham, Peas and Red Sauce on a Toasted Tortilla)	\$187
Tirados Eggs	(Scrambled Eggs with Beans, onions and Blistered Peppers)	\$187
Cheese Omelette	(2 Pieces) (80 g Creamy Sauce, 30 g Cheese)	\$198
Ham and Cheese Omelette	(2 Piece) (30 g Ham and 30 g Cheese)	\$198
Extra Ingredients or Egg whites	(30 g)	\$ 28

Chef's Recommendation: CHILAQUILES WITH PASTOR



ALAMBRES

		Order	With Cheese	
			50 g	100 g
Pastor	(100 g Pastor)	\$215	\$305	\$340
Beef Steak	(100 g Steak)	\$213	\$305	\$340
Chicken	(100 g Chicken)	\$215	\$305	\$340

MEATS

Arrachera	(160 g Skirt Steak)	\$430
Molcajete (in hot sauce)	(160 g Skirt Steak)	\$450
Grilled Steak with Fries	(150 g Beefsteak)	\$305
Tampiqueña Beef	(150 g Beefsteak)	\$375
Rib eye	(250 g Rib Eye)	\$470
Sirloin	(250 g Sirloin)	\$335
Grill chicken breast	(250 g chicken)	\$336

MEATLESS OPTIONS

Onion-braised Mushroom Tacos	(100 g Mushroom)	\$100
Onion-braised Nopal Tacos	(100 g Nopal)	\$100
Special Nopal Tacos	(100 g Prickly Pear and 50 g Panela Cheese)	\$110
Panela Cheese Tacos	(100 g Panela Cheese)	\$120
Poblano Pepper Stripes with Cheese Tacos	(60 g Poblano Pepper and 100 g Gouda Cheese)(Cheese)	\$148

OTHER CHOICES

Homemade Rice	(130 g)	\$ 90
Quesadilla	(50 g Cheese)	\$ 75
Enfrijolada	((50 g Gouda Cheese and 30 g Beans)	\$ 86
Huarache	(100 g)	\$193
Francesca		\$118



Chef's Recommendation:

ARRACHERA

Savor our succulent Arrachera, tastily marinated to enhance the exquisite flavor and tenderness of the finest beef.

DESSERTS

Blintzes	(2 Pzas)	\$130
Cajeta Crepes	(3 Pzas)	\$130
Nutella Crepes	(3 Pzas)	\$130
Flan	(1 Pza)	\$115
Assorted Sweet bread	(1 Pza)	\$ 30
Hot Cakes	(3 Pzas)	\$150
French Toast	(3 Pzas)	\$145

BEVERAGES

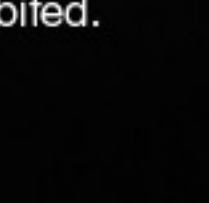
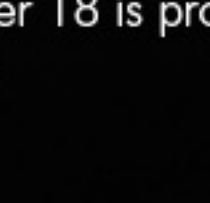
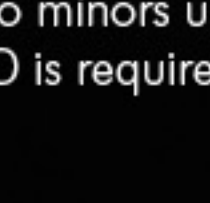
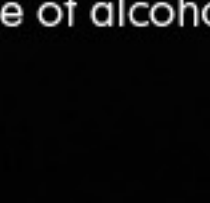
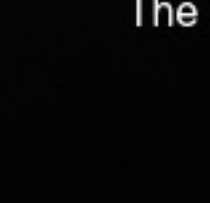
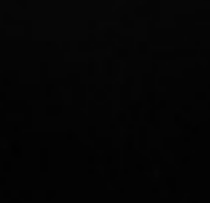
Diet or Canned Soda	(355 ml)	\$ 75
Ciel Bottled Water	(600 ml)	\$ 75
Water Perrier	(350 ml)	\$100

AGUA FRESCA

Agua Fresca	(400 ml)	\$ 74
Horchata, Jamaica y Tamarindo		
Lemonade	(374 ml)	\$ 90
Natural or Mineral		
Orange	(374 ml)	\$ 90
Natural or Mineral		
Orange juice	(374 ml)	\$ 80
Green juice	(374 ml)	\$ 80
Energetic juice	(374 ml)	\$ 80

HOT BEVERAGES

Café de Olla	(200 ml)	\$ 75
(Coffe with Cinnamon and Pilloncillo)		
Coffee	(200 ml)	\$ 75
Capuccino	(200 ml)	\$ 90
Espresso	(50 ml)	\$ 65
Gourmet Tea	(200 ml)	\$ 75
Glass of milk	(473 ml)	\$ 65
Hot Chocolate	(200 ml)	\$ 90



All trademarks and registered logos belong to their respective owners.
All beverages listed on this menu will only be sold with food.
The sale of alcohol to minors under 18 is prohibited.
ID is required.

