

Along with producers from Teotihuacan, Xochimilco and Huasca, we are moving towards a farm-to-table model.

We cook with animal proteins from grazing ranches, seafood products classified as sustainable, and fruits and vegetables grown free of pesticides. Through the local, we dialogue with the global.

As a collaborative platform, we build by sharing through gastronomic residencies.

JUICES

FRESHLY SQUEEZED Orange (260 ml)\$68 **COLD-PRESSED** parsley, lemon, salt, ginger, Tumeric orange (260 ml) \$85 Orange, apple, tumeric, lemon, black pepper Beet, carrot, ginger, lemon SHOTS Wellness (60 ml)\$65 Ginger, lemon, cayenne pepper Vital (60 ml) ______\$65 Coconut water, tumeric, lemon, black pepper Reset (60 ml)\$65 Ginger, lemon, pineapple, apple cider vinager **HORCHATAS** Amaranth (150 ml) \$95 Apple, cardamom, maguey syrupe Macadamia, tumeric, ginger. honey, black pepper **MILKS**

Homemade macadamia (60 ml) \$35

OHA TEAS AND INFUSIONS

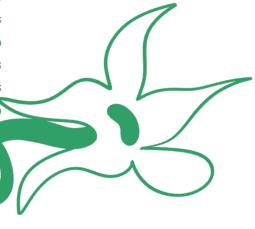
Teas (200 ml)	\$78
Infusions (200 ml)	\$78
Flower infusions (200 ml)	\$78
Functional infusions (200 ml)	.\$78

COFFEES

Espresso (45 ml)	. \$75
Doubleespresso (90 ml)	. \$85
Espresso cortado (45 ml)	\$80
Americano (45 ml)	. \$78
Americano cortado (200 ml)	\$85
Capuccino (200 ml)	.\$80
Latte (200 ml)	\$80
Cafechata (150 ml)	\$85
Cold brew (150 ml)	.\$90
Mocha (200 ml)	\$85
Chocolate with water or milk(200 ml)	\$85
Carajillo (60 ml)	\$240

ODETTE PASTRIES

Traditional croissant\$7	0
Pain au chocolat\$7	9
Almond croissant\$8	9
Pecan criossant\$8	5
Pecan and cinnamon roll\$7	5
Raspberry roll\$7	5
Guava crisp\$7	5
Gianduja rocher\$5	5
Double chocolate\$8	
and fleur de sel cookie	0
Pecan and chocolate chips\$8	
Pecan and chocolate chips	0
Pecan and chocolate chipss8	0
Pecan and chocolate chips	0
and fleur de sel cookie Pecan and chocolate chips \$8 cookie Macadamia and white chocolate cookie \$8 Carrot bread \$8	0



BREAKFAST

QØ	Seasonal fruit	\$155
QP	Overnight oats	\$175
	French toast With spiced ricotta, berries, macadamia	\$209
	French toast	\$209
QP	Green chilaquiles With burrata, nopales and	\$209
	epazote With poached egg (1 piece)	
	With chicken (100 gr)	\$225
QP	With sautéed mushrooms	\$229
	With duck confit (100 gr)	\$240
QØ	Red chilaquiles With fresh cream and cotija cheese	\$209
	With poached egg (1 piece)	\$219
	With chicken (100 gr)	\$225
Ø	With sautéed mushrooms	\$229
	With duck confit (100 gr)	\$240
	Enfrijoladas	
QP	Flor de mayo bean sauce, squash	\$230
	flowers and quelites Filled with chicken (200 gr)	6220
00	Filled with sautéed mushrooms	\$230 \$230
00	Filled with squash flowers	\$230
	Mallatas	0045
	Molletes Cecina crisp, guacamole	\$215
	Labneh and salmon toast (50gr). Cherry tomatoes, labneh, pickled shitake mushrooms	\$340
	Farro risotto	\$260
	With poached egg (1 piece)	\$285

Eggs with pumpkin and
Eggs in pasilla sauce (2 pieces)
Eggs florentine (2 pieces)
Eggs with mole (2 pieces)
Eggs with wild
Beef barbacoa (180 gr)
Duck sandwich (200 gr)

EXTRAS

Egg (1 piece)	\$45
Order of avocado (50 gr)	
Order of ham (40 gr)	\$73
Order of vegetables (70 gr)	
Order of ham (25 gr)	\$85
Order of chicken (100 gr)	

DESSERTS

Fritter\$170 Goat cheese, pink guava
Chocolate tart\$180 Lemon cream, passion fruit, sambuca flower
Chocolate cake\$289 Fresh cream, cacao nibs, almond flour
Mamey foam\$290 Basil sorbet, pistachio, olive oil
Seasonal sorbet \$120 Fresh herbs mix, olive oil
Grilled plantain \$179 Dulce de leche, fresh cream, cacao nibs
Fresh cheese pannacotta