



DE LA GRANJA A LA MESA



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

Pink grapefruit (260 ml)\$68

COLD-PRESSED

Green (260 ml)\$85

Cucumber, celery, spinach, kale, parsley, lemon, salt, ginger, apple

Tumeric orange (260 ml)\$85

Orange, apple, tumeric, lemon, black pepper

Roots (260 ml)\$85

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 vinegar

HORCHATAS

Amaranth (150 ml)\$95

Apple, cardamom, maguay syrup

Oats (150 ml)\$95

Macadamia, tumeric, ginger, honey, black pepper

MILKS

Cow (60 ml)\$35

Homemade macadamia (60 ml)\$35

OHA TEAS AND INFUSIONS

Teas (200 ml)\$78

Calamansi black / lemon green / oolong / earl grey / english breakfast

Infusions (200 ml)\$78

Tierra quemada / agua dulce / verbena

Flower infusions (200 ml)\$78

Chamomile / jasmine / white roses

Functional infusions (200 ml)\$78

Tumeric ginger / relaxing

COFFEES

Espresso (45 ml)\$75

Double espresso (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\$70

Pain au chocolat\$79

Almond croissant\$89

Pecan croissant\$85

Pecan and cinnamon roll\$75

Raspberry roll\$75

Guava crisp\$75

Gianduja rocher\$55

Double chocolate and fleur de sel cookie\$80

Pecan and chocolate chips cookie\$80

Macadamia and white chocolate cookie\$80

Carrot bread\$70

Banana bread\$70

Apple bread\$70



BREAKFAST

	Seasonal fruit	\$155
	Organic yogurt, homemade granola	
	Overnight oats	\$175
	Infused with coconut milk, chia seeds, coconut, berries and mango	
	French toast	\$209
	With spiced ricotta, berries, macadamia	
	French toast	\$209
	With ricotta cheese, lemon compote, labneh icecream	
	Green chilaquiles	
	With burrata, nopales and epazote	\$209
	With poached egg (1 piece)	\$219
	With chicken (100 gr)	\$225
	With sautéed mushrooms	\$229
	With duck confit (100 gr)	\$240
	Red chilaquiles	
	With fresh cream and cotija cheese	\$209
	With poached egg (1 piece)	\$219
	With chicken (100 gr)	\$225
	With sautéed mushrooms	\$229
	With duck confit (100 gr)	\$240
	Enfrijoladas	
	Flor de mayo bean sauce, squash flowers and quelites	\$230
	Filled with chicken (200 gr)	\$230
	Filled with sautéed mushrooms	\$230
	Filled with squash flowers	\$230
	Molletes	\$215
	Cecina crisp, guacamole	
	Labneh and salmon toast (50gr)	\$340
	Cherry tomatoes, labneh, pickled shitake mushrooms	
	Farro risotto	\$260
	Sautéed mushrooms, mountain cheese	
	With poached egg (1 piece)	\$285

Eggs with pumpkin and valençy cheese (3 pieces)	\$248
Beans and hoja santa tlacoyo, herbs mix	
Eggs in pasilla sauce (2 pieces)	\$205
Cotija cheese, hoja santa, purslane, fried pumpkin seeds	
Eggs florentine (2 pieces)	\$225
Spinach, tomato and ginger stew, hollandaise sauce	
Eggs with mole (2 pieces)	\$225
Herbs mix, pickled vegetables	
Eggs with wild mushrooms (2 pieces)	\$215
Huitlacoche sauce	
Beef barbacoa (180 gr)	\$420
Tortillas, pickled vegetables, raw salsa verde	
Duck sandwich (200 gr)	\$315
Tomato and morita pepper chutney, pickeld vegetables, potato chips	

EXTRAS

Egg (1 piece)	\$45
Order of avocado (50 gr)	\$80
Order of ham (40 gr)	\$73
Order of vegetables (70 gr)	\$85
Order of ham (25 gr)	\$85
Order of chicken (100 gr)	\$85

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	\$245
Guava compote, champagne vinegar syrup, seeds with coriander powder	

