



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) \$90

Pink grapefruit (260 ml) \$90

COLD-PRESSED

Green (260 ml) \$110
Cucumber, celery, spinach, kale, parsley, lemon, salt, ginger, apple

Tumeric orange (260 ml) \$110
Orange, apple, tumeric, lemon, black pepper

Roots (260 ml) \$110
Beet, carrot, ginger, lemon

SHOTS

Wellness (60 ml) \$90
Ginger, lemon, cayenne pepper

Vital (60 ml) \$90
Coconut water, tumeric, lemon, black pepper

Reset (60 ml) \$90
Ginger, lemon, pineapple, apple cider vinegar

HORCHATAS

Amaranth (150 ml) \$115
Apple, cardamom, maguey syrupe

Oats (150 ml) \$115
Macadamia, tumeric, honey, black pepper

MILKS

Shot (60 ml) \$40

OHA TEAS AND INFUSIONS

Teas (200 ml) \$98
Calamansi black / lemon green / oolong / earl grey / english breakfast

Infusions (200 ml) \$98
Tierra quemada / agua dulce / verberna

Flower infusions (200 ml) \$98
Chamomille / jasmine / white roses

Functional infusions (200 ml) \$98
Tumeric giner / relaxing

Chai Latte (200 ml) \$110
Black tea / Species

COFFEE

Espresso (45 ml) \$99

Double Espresso (90 ml) \$99

Espresso macchiato (45 ml) \$99

Americano (45 ml) \$99

Americano macchiato (200 ml) \$99

Americano perco (200 ml) \$99

Cappuccino (200 ml) \$99

Latte (200 ml) \$99

Cafechata (150 ml) \$104

Cold brew (150 ml) \$105

Mocha (200 ml) \$110

Chocolate with water (200 ml) \$99

Chocolate with milk (200 ml) \$110

Pumpkin Latte \$128

Chai latte (200 ml) \$130

Matcha latte (200 ml) \$150

Glass of Milk (200 ml) \$80

Carajillo (60 ml) \$280

ODETTE PASTRIES

Traditional croissant \$80

Pain au chocolat \$95

Almond croissant \$99

Pecan and cinnamon roll \$90

Raspberry roll \$90

Guava crisp \$90

Gianduja rocher \$75

Double chocolate and fleur de sel cookie \$95

Pecan and chocolate chips cookie \$95

Macadamia and white chocolate cookie \$95

Carrot bread \$85

Banana bread \$85

Apple bread \$85



BREAKFAST

	Seasonal fruit	\$180
	Organic yogurt, homemade granola	
	Overnight oats	\$220
	Infused with coconut milk, chia seeds, coconut, berries and mango	
	French toast	
	With spiced ricotta, berries, macadamia	\$245
	With ricotta cheese, lemon compote, labneh icecream	\$255
	Green or Red chilaquiles	\$245
	With onion, cilantro, cotija cheese, and ranch cream	
	With poached egg (1 piece)	\$255
	With chicken (100 gr)	\$265
	With sautéed mushrooms	\$270
	With duck confit (100 gr)	\$275
	Enfrijoladas	\$260
	Flor de mayo bean sauce, squash flowers and quelites	
	Filled with chicken (200 gr)	
	Filled with sautéed mushrooms	
	Filled with squash flowers	
	Molletes	\$255
	Cecina crisp, guacamole	
	Tamal de berenjena (30 gr)	\$260
	House mole, pumpkin flower, nopales, amaranth leaves	
	Labneh and salmon toast (50gr)	\$380
	Cherry tomatoes, labneh, pickled shitake mushrooms	
	Farro risotto	\$298
	Sautéed mushrooms, mountain cheese	
	With poached egg (1 piece)	\$320
	Eggs with pumpkin and valenci cheese (2 pieces)	\$280
	Beans and hoja santa tlacoyo, herbs mix	
	Eggs in pasilla sauce (2 pieces)	\$255
	Cotija cheese, hoja santa, purslane, fried pumpkin seeds	
	Eggs florentine (2 pieces)	\$275
	Spinach, tomato and ginger stew, hollandaise sauce	
	Eggs with mole (2 pieces)	\$255
	Herbs mix, pickled vegetables	
	Eggs with wild mushrooms (2 pieces)	\$250
	Huitlacoche sauce	
	Duck sandwich (200 gr)	\$355
	Tomato and morita pepper chutney, pickled vegetables, potato chips	

WEEKENDS

Beef barbacoa (180 gr)	\$460
Tortillas, pickled vegetables, raw salsa verde	
Pork Sandwich (200 gr)	\$280
Pickeled onion, habanero mayonnaise	
Grilled cheese (40 gr)	\$275
Brioche, turkey ham, mountain cheese	
Croissant (40 gr)	\$260
Bacon, sunny side up egg, lettuce & tomato	

EXTRAS

Egg (1 pieza)	\$60
Order of avocado (50 gr)	\$95
Orden of bacon (40 gr)	\$80
Orden of vegetables (70 gr)	\$95
Orden of ham (25 gr)	\$95
Orden of chicken (90 gr)	\$95
Orden of turkey ham (25 gr)	\$75
Orden of yogurt (40 ml)	\$70
Orden of french fries	\$190
Orden of guacamole (200 grs)	\$190
Orden of burrata (200 gr)	\$95

DESSERTS

Fritter	\$210
Goat cheese, pink guava	
Chocolate tart	\$225
Lemon cream, passion fruit, sambuca flower	
 Chocolate cake	\$320
Fresh cream, cacao nibs, almond flour	
★ Jocoque Ice Cream	\$190
Chocolate crumble, olive oil and honey butter tiles	
 Seasonal sorbet	\$155
Fresh herbs mix, olive oil	
Fresh cheese pannacotta	\$260
Guava compote, champagne vinegar syrup, seeds with coriander powder	
Grilled plantain	\$240
Dulce de leche, fresh cream, cacao nibs	

 Vegetarian option available

★ New dishes

Consumers are responsible for the consumption of raw products.

PRICES ARE IN MEXICAN PESOS AND INCLUDE IVA.

