

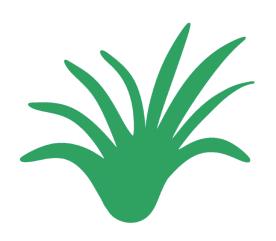
# DE LA GRANJA **A LA MESA**



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)
Pink grapefruit (260 ml)\$90
COLD-PRESSED  Green (260 ml)
Tumeric orange (260 ml) \$110 Orange, apple, tumeric, lemon, black pepper
Roots (260 ml) \$110 Beet, carrot, ginger, lemon
SHOTS
Wellness (60 ml) Ginger, lemon, cayenne pepper
Vital (80 ml) Coconut water, tumeric, lemon, black pepper
Reset (60 ml) Ginger, lemon, pineapple, apple cider vinager

#### **HORCHATAS**

Amaranth (150 ml)	\$115
Oats (150 ml)	\$115

#### **MILKS**

Shot (60 ml)	340
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## **OHA TEAS AND INFUSIONS**

Teas (200 ml)\$98 Calamansi black / lemon green / oolong / earl grey / english breakfast
Infusions (200 ml) Tierra quemada / agua dulce /\$98 verbena
Flower infusions (200 ml) Chamomille / jasmine / white
Functional infusions (200 ml) Tumeric giner / relaxing\$98
Chai Latte (200 ml) Black tea / Species\$110

#### COFFEE

Espresso (45 ml) \$9
Double Espresso (90 ml) \$9
Espresso macchiato (45,mi)
Americano (45 ml) \$9
Americano macchiato (200 <u>0 ml)</u> \$9
Americano perco (200 ml) \$9
Cappuccino (200 ml)\$9
Latte (200 ml)
Cafechata (150 ml) \$10
Cold brew (150 ml) \$10
Cold brew (150 ml)
Mocha (200 ml)
Mocha (200 ml)         .\$110           Chocolate with water200 ml)         \$9           Chocolate with milk(200 ml)         \$110           Pumpkin Latte         .\$12           Chai latte (200 ml)         .\$13
Mocha (200 ml)         .\$110           Chocolate with water (200 ml)         .\$9           Chocolate with milk (200 ml)         .\$110           Pumpkin Latte         .\$12           Chai latte (200 ml)         .\$130           Matcha latte (200 ml)         .\$150

#### **ODETTE PASTRIES**

Traditional croissant ************************************
Pain au chocolat ************************************
Almond croissant ************************************
Pecan and cinnamon roll \$90
Raspberry roll **********************************
Guava crisp \$90
Gianduja rocher \$75
Double chocolate sand fleur de sel cookie
Pecan and chocolate chipss95 cookie
Macadamia and whitessechocolate cookie
Carrot bread\$85
Banana bread\$85
Apple bread ************************************



## **BREAKFAST**

BKEAKFASI			
QØ	Seasonal fruit\$180 Organic yogurt, homemade granola		
QØ	Overnight oats\$220 Infused with coconut milk, chia seeds, coconut, berries and mango		
	French toast With spiced ricotta, berries,\$245 macadamia With ricotta cheese, lemon\$255 compote, labneh icecream		
QØ	With poached egg (1 piece)\$255 With chicken (100 or) \$265		
ØØ	With sautéed mushrooms \$270 With duck confit (100 gr) \$275		
QØ	flowers and quelites		
Q0 Q0	Filled with chicken (200 gr) Filled with sautéed mushrooms Filled with squash flowers		
	Molletes \$255 Cecina crisp, guacamole		
ØØ	<b>Tamal de berenjena</b> (30 gr)\$260 House mole, pumpkin flower, nopales, amaranth leaves		
	<b>Labneh and salmon toast</b> (50gr) \$380 Cherry tomatoes, labneh, pickled shitake mushrooms		
QØ	Farro risotto \$298 Sautéed mushrooms, mountain cheese With poached egg (1 piece) \$320		
	Eggs with pumpkin and valency 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		
	<b>Eggs florentine</b> (2 pieces)\$275 Spinach, tomato and ginger stew, hollandaise sauce		
	<b>Eggs with mole</b> (2 pieces)		
	Eggs with wild mushrooms (2 pieces) \$250 Huitlacoche sauce		
	<b>Duck sandwich</b> (200 gr)\$355 Tomato and morita pepper chutney, pickeld vegetables, potato chips		

## **WEEKENDS**

Beef barbacoa (180 gr) \$4 Tortillas, pickled vege- tables, raw salsa verde	60
Pork Sandwich (200 gF) \$2 Pickeled onion, habanero mayonnaise	80
Grilled cheese (40 gr) \$2 Brioche, turkey ham, mountain cheese	75
<b>Croissant</b> (40 gr)	60

### **EXTRAS**

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	<b>Egg</b> (1 pieza)
	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
	Chocolate tart	\$225
QP	Chocolate cake	320
*	Jocoque Ice Cream	\$190
QO	Seasonal sorbet	\$155
	Fresh cheese pannacotta	3260
	Grilled plantain	240

∇egetarian option available
 ★ New dishes

Consumers are responsible for the consumption of raw products.

PRICES ARE IN MEXICAN PESOS
AND INCLUDE IVA.

