

FRUIT AND BREAD

PLATO DE FRUTA \$169  
SEASONAL FRUIT WITH GRANOLA | COTTAGE CHEESE | HONEY

TOAST DE SALMÓN \$189
LOAF BREAD | JOCOQUE WITH GOAT CHEESE | CURED SALMON
| CUCUMBER MIX | ONION | CAPERS | ARUGULA.

TOAST DE AGUACATE \$129 
LOAF BREAD | AVOCADO SPREAD | LETTUCE MIX | POACHED EGG |
BLACK SESAME.

BISQUET ORDER **\$119** (1/2) **\$60**
MERMELADA O CAJETA.

BERRY TOAST \$259
SWEET CREAM | BERRIES | RED FRUITS COULIS | MINT.

TRENZA DE HOJALDRE \$129
PUFF PASTRY STUFFED WITH QUINCE PASTE
| CREAM CHEESE | SWEET CREAM | STRAWBERRIES.

WAFFLES DE AVENA Y ALMENDRA \$169
WITH NUTELLA | STRAWBERRIES | BANANA.

HOTCAKES CON TOCINO \$159
WITH BACON | MAPLE HONEY | BUTTER | STRAWBERRIES | BANANA.

TACOS

QUESADILLAS DE BARBACOA \$149
2PCS IN FLOUR TORTILLA | CHEESE.

EGGS

MACHACA \$195 
WITH OR WITHOUT VEGETABLES | ACCOMPANIED BY
MOLCAJETE SAUCE | BEANS.

TAPADOS \$149
FRIED EGG INSIDE A CORN QUESADILLA | MOLCAJETE SAUCE |
GREEN SAUCE | BEANS.

OMELETTE PHILLY \$199 
HAM | BACON | MUSHROOM | CREAM CHEESE; BATHED IN
CREAMY CHILACA SAUCE | ACCOMPANIED BY BEANS.

OMELETTE VEGETARIANO \$159  
3 EGG WHITES | SPINACH | MUSHROOM | TOMATO | ONION
| MONTEREY JACK CHEESE | AVOCADO | MOLCAJETE SAUCE | BEANS

OMELLETTE DE CHICHARRÓN DE LA RAMOS \$199
3 EGGS | CRINK OF THE BOUQUETS IN GREEN SAUCE |
AVOCADO | CREAM | ONION.

LORENZAS \$159
FRIED EGGS ON 2 BAKED TOASTS WITH CHEESE |
SAUSAGE | AVOCADO | MOLCAJETE SAUCE | BEANS.

ENFRIJOLADAS \$169
SCRAMBLED EGGS | CREAM | SAUSAGE | GRATED
PANELA CHEESE.

CHILAQUILES

CLÁSICOS \$129

CON POLLO 100g \$198

CON ARRACHERA 100g \$229

CON BARBACOA 120g \$229

CON CHORIZO 100g \$149

CON HUEVO (2) \$159

CON SALSА POBLANA O SUIZA +\$20.

*IN GREEN, RED OR MIXED SAUCE. GRATIN WITH CHEESE, SERVED WITH CREAM, ONION AND CORIANDER.

SIGNATURE DISHES *THESE DISHES CAN TAKE UP TO 20 MINUTES

CHILAQUILES RICHI \$255
RIB EYE | CRISPY PORK | GREEN SAUCE |
CREAM | CHEESE.

ENCHILADAS SUIZAS \$239
4 PIECES OF CHICKEN | WITH GREEN SAUCE CREAMY
GRATIN | CREAM | ONION.

CAZUELA DE BARBACOA \$265
220g BARBACOA | TORTILLAS | SAUCES.

MOLLETES DE LA RAMOS \$199
4PCS, BAGUETTE BREAD WITH REFRIED BEANS | GRATIN CHEESE |
QUESO GRATINADO | CRISPY PORK DE LA RAMOS IN
GREEN SAUCE | ACCOMPANIED BY PICO DE GALLO.



LIGHT



VEGETARIAN



GLUTEN
FREE

The raw dishes are served under the diner's consideration and the risk that this implies. Our tortillas are made at the moment. The weight of each dish is raw. We handle fresh and / or special products, some of our dishes may not be available.All our prices include IVA. Prices in Mexican National Currency.

ENTREES

COLIFLOR ROCA 200G \$139

SPICY MAYO | PONZU SAUCE | CHIVES | BLACK SESAME SEEDS.

GUACAMOLE DELICIOSO 180G \$165

SMASHED AVOCADO | CHEESE CRUST | PICO DE GALLO.

AGUACHILE ROJO DE RIBEYE \$529

CHARCOAL-GRILLED CHOICE RIBEYE | RED CHILE SAUCE
RED ONION | CRISPY LEEKS.

QUESO FUNDIDO 200G \$198

NATURAL MENONNITE CHEESE | MUSHROOM | CHORIZO OR MIXED

QUESILLO EN SALSA VERDE \$169

PANKO-BREADED FRIED OAXACA CHEESE | GREEN TOMATILLO
SAUCE | CRISPY LEEKS | FRESH TORTILLAS.

PAPAS TRUFA PARMESANO 200G \$160

SAUTÉED POTATOES | TRUFFLE OIL | PARMESAN CHEESE.

CAMARONES ROCA 120G \$289

TEMPURA SHRIMP | SPICY MAYO | ORIENTAL CITRUS DRESSING.

CHICHARRÓN DE RIB EYE 280G \$470

BEANS | LIME PIQUÍN SAUCE | AVOCADO.

JUGO DE CARNE \$159

BEEF BROTH | BARBACOA | SQUASH | CARROTS |
FRESH CILANTRO | ONION

TACOS AND TOSTADAS

RICHI (2, 100G) \$258

CHEESE CRUST | RIB EYE | CHICHARRÓN | AVOCADO |
IN FLOUR TORTILLA.

TACOS GOBERNADOR DE CAMARÓN (3, 100G) \$199

A MIXTURE OF PEPPERS | SHRIMP AND CHEESE,
IN A CORN TORTILLA.

ROSARITO (2, 100G) \$189

WEATHERED SHRIMP | CHEESE | COBBAGE AND CARROT SALAD |
AVOCADO | CILANTRO | PICKLED ONION | IN CORN TORTILLA.

TACOS DE CHICHARRÓN (2, 100G) \$148

WITH CHAMBRAY ONION | CHIHUAHUA CHEESE |
| IN FLOUR TORTILLA.

TACOS DE ARRACHERA GRATINADOS (3, 180G) \$229

GARLIC BUTTER | FLANK STEAK TO THE POINT | WRAPPED IN
CHIHUAHUA CHEESE | IN FLOUR TORTILLA.

TACO DE ALAMBRE (2, 100G) \$229

MIX OF PEPPERS WITH BACON | RIB EYE | CHEESE CRUST |
FLOUR TORTILLA.

TACOS PACEÑOS (2, 100G) \$189

SHRIMP WRAPPED IN BACON | CHEESE CRUST | CABBAGE | ON
CORN. SERVED WITH PASSION FRUIT AND HABANERO SALSA.

TOSTADAS DE ATÚN REFORMA (12 50G) \$169

SLICES OF FRESH TUNA | AVOCADO | SPICY MAYO |
FRIED LEEK AND PONZU.

TOSTADA DE SALMÓN (1, 50G) \$89

FRESH SALMON | AVOCADO | SPICY MAYO | PONZU
AND FRIED LEEK.

SALADS AND SOUPS

ENSALADA CÉSAR \$198

CHOPPED LETTUCE | WITH HOMEMADE CESAR DRESSING
| PARMESAN | **WITH CHICKEN +30**

ENSALADA DE ESPINACA BABY \$179

BLUEBERRIES | CASHEWS | BEETS | FETA CHEESE | HONEY
MUSTARD DRESSING.

BETABEL ROSTIZADO 200G \$139

PREPARED JOCOQUE AND ARUGULA.

CALDO TLALPEÑO 350ML \$98

SOPA DE TORTILLA 350ML \$98

SPECIALTIES

BURGER REFORMA (200G) \$289

HOUSE MEAT | BACON JAM | BREADED ONION RINGS |
TOUCH OF PIQUÍN MAYONNAISE | BABY SPINACH.

POLLO AL GRILL (300G) \$259

GRILLED CHICKEN BREAST IN CREAMY SAUCE MUSHROOM
ACCOMPANIED BY ITALIAN SALAD.

SALMÓN AL GRILL (200G) \$298

WITH QUINOA | BLACK SESAME AND CHILACA CREAM.

MEAT CUTS

RIB EYE (300G) \$420***

JUICY RIB EYE COOKED ON THE GRILL.

RIB EYE DE MEDIO (500G) \$698***

INDIVIDUAL OR TO SHARE | COOKED ON THE GRILL.

ARRACHERA (250G) \$359***

DELICIOUS FLANK STEAK COOKED ON THE GRILL

ATADO DE RIB EYE (300G) \$560***

COOKED BETWEEN BONE MARROW | ACCOMPANIED BY
CAMBRAY POTATOES OR SIDE TO CHOOSE.

TOMAHAWK (1KG) \$1,650

SUCCULENT RIB EYE MASTER | ACCOMPANIED BY GRILLED
VEGETABLES **PRICE PER 1 KG**

FILETE DE RES A LA MANTEQUILLA (250G) \$460

SAUTEED IN CLARIFIED BUTTER WITH LEMON AND ROSEMARY.

FILETE DE RES EN SU JUGO (250G) \$460

IN JUICE, WITH A PEPPER REDUCTION SAUCE,
WRAPPED IN BACON, ACCOMPANIED BY ASPARAGUS.

FILETE DE RES AL GRILL (250G) \$460

GRILLED, ACCOMPANIED BY RUSTIC MASHED POTATOES AND ASPARAGUS.

ADDITIONAL SIDES ***

*FRENCH FRIES

*FRESH HOUSE SALAD.

*CAMBRAY POTATOES GRATIN WITH PESTO.



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