

/ MENÚ

- YOGURT GRIEGO \$75**
Con granola, mermelada y frutos rojos
- CROISSANT JAMÓN Y QUESO \$75**
Acompañado de ensalada de la casa o fruta mixta
AÑADE HUEVO REVUELTO +\$15
- FRUTA MIXTA \$130**
Con yogurt natural y granola casera
- OMELETTE DE ESPINACA \$150**
Con queso Gouda y tomate, acompañado de ensalada de la casa
- OMELETTE JAMÓN DE PAVO \$150**
Con queso Gouda, cebolla caramelizada y champiñones, acompañado de ensalada de la casa
- HUEVOS BENEDICTINOS \$160**
Huevos pochados sobre pan casero, salsa Holandesa, jamón de pavo, acompañados de ensalada de la casa
EXTRA JAMÓN SERRANO +\$35 / EXTRA SALMÓN +\$60
- HUEVOS RANCHEROS \$150**
Tortilla de maíz, frijoles negros, huevos estrellados con salsa roja, aguacate, acompañados de pan tostado, crema y queso fresco
- CROQUE MADAME \$170**
Pan blanco casero con jamón de pavo, queso Gruyere, huevo estrellado, salsa Bechamel, acompañado de ensalada de la casa
- BURRITO VEGANO \$140**
Tortilla de harina, frijoles refritos, vegetales salteados, cous-cous, aguacate y tomate fresco
EXTRA POLLO +\$30
- TACOS BREAKFAST (4 PZAS) \$140**
Tortilla de maíz, frijoles negros, huevo revuelto con queso Gouda, guacamole y pico de gallo
- CHILAQUILES \$150**
Totopos con cebolla morada, aguacate, queso, cilantro y crema. Salsa roja, verde o divorciados
EXTRA HUEVOS ESTRELLADOS O REVUELTOS +\$15 (X PZA) EXTRA POLLO +\$30
- ENCHILADAS SUIZAS (4PZAS) \$150**
Tortillas de maíz rellenas de pollo y queso servidas con salsa suiza, crema, cilantro y cebolla morada
- ENFRIJOLADAS (4PZAS) \$150**
Tortillas de maíz rellenas de pollo bañadas en salsa de frijol negro, queso panela, crema, chorizo y chile serrano
- HUEVOS AL GUSTO \$150**
2 huevos revueltos o estrellados con pimiento acompañados de pan blanco y tocino

EXTRAS

TOCINO **\$30** / AGUACATE **\$30** / POLLO **\$30**
SALMÓN **\$60** / JAMÓN SERRANO **\$35**
HUEVO REVUELTO O ESTRELLADO **\$15**
FRIJOLE NEGROS CON TOTOPOS **\$50**

/ ENSALADAS

- CÉSAR \$150**
Pollo al grill, aderezo casero, queso parmesano, tomates cherry y crutones de ajo

/ TOSTADAS

- AGUACATE (2 PZAS) \$170**
Pan blanco casero con huevos estrellados, aguacate, crema y ajonjolí
- JAMÓN SERRANO (2 PZAS) \$200**
Pan casero de semillas, aguacate, queso de cabra, tomate deshidratado y semillas de girasol tostadas
- QUESO, TOCINO Y HUEVO (2 PZAS) \$170**
Pan blanco casero, queso Cheddar, tocino y huevos estrellados
- VEGETARIANA (2 PZAS) \$160**
Pan de semillas, vegetales salteados, queso panela, aguacate y tomate fresco
- DE SALMÓN (2 PZAS) \$230**
Queso crema con eneldo, finas lascas de salmón ahumado, aguacate y ajonjolí

TODAS NUESTRAS TOSTADAS ESTAN ACOMPAÑADAS DE ENSALADA DE LA CASA Y PUEDES COMBINARLAS A TU ELECCIÓN

CHOCOLATIN \$45

CROISSANT
NATURAL **\$40** • NUTELLA **\$50** • ALMENDRA **\$50**

ROL DE CANELA CON MANZANA \$50

CONCHAS \$40



DE NUESTRO HORNO

ESPECIALIDADES DE LA CASA

HOTCAKES \$145

Hotcakes acompañados de plátano, fresa, arándanos y crema batida

WAFFLES DULCES \$150

Acompañados de fresa, plátano y arándanos

WAFFLES BACON CHEESE AND EGG \$180

Salsa Holandesa, huevo estrellado, queso Gouda y tocino



/ PANINIS

CLUB SÁNDWICH \$160

Pollo desmenuzado marinado con mayonesa de ajo, perejil y cebolla, queso Gouda, jamón de pavo, jitomate y lechuga

JAMÓN SERRANO \$180

Chapata de semillas, jamón serrano, queso Brie, cebolla caramelizada y arúgula

POLLO AL GRILL \$140

Pollo grill con pesto, queso panela, lechuga, tomate y aderezo de la casa

POLLO ENCHIPOTLADO \$140

Pollo con chipotle, queso panela, lechuga, tomate y aguacate

CAPRESSE SÁNDWICH \$150

Pan blanco casero con queso mozzarella, tomate fresco, pesto de albahaca

TODOS NUESTROS SÁNDWICHES ESTÁN ACOMPAÑADOS DE CHIPS



/ BEBIDAS

> CALIENTES (16 OZ)

ESPRESSO	\$48
ESPRESSO DOBLE	\$55
MACCHIATO	\$55
AMERICANO	\$60
CAPPUCCINO	\$75
LATTE	\$78
FLAT WHITE	\$70
MOKA	\$78
CHOCOLATE CALIENTE	\$75
CHAI LATTE	\$80
MATCHA LATTE	\$80
TARO	\$80
TÉ CALIENTE FORTE	\$70
GOLDEN MILK	\$90

Miel, aceite de coco, cúrcuma, pimienta, jengibre

> FRÍAS (16 OZ)

AMERICANO	\$65
LATTE	\$85
MOKA	\$85
CHOCOLATE	\$80
CHAI LATTE	\$85
MATCHA LATTE	\$85
TARO	\$85
TÉ HELADO FORTE	\$80
GOLDEN MILK	\$95

Miel, aceite de coco, cúrcuma, pimienta, jengibre



/ BEBIDAS

AGUA 1/2 LT	\$25
AGUA 1LT	\$40
PERRIER	\$45
TOPOCHICO	\$40
COCACOLA	\$45
KOMBUCHA	\$85

EXTRAS

SHOT CAFÉ \$30
SABOR \$15

Caramelo • Crema batida • Vainilla • Chocolate

LECHE \$15

Avena, soya, almendras o coco



FRAPPES \$120

FRAPPUCCINO / CARAMEL FRAPPUCCINO / MOKACCINO
CHOCOMENTA / TARO / CHAI / MATCHA

/ SMOOTHIES

START YOUR DAY \$100

Maracuyá, yogurt, miel, plátano, jugo de naranja

DETOX \$100

Piña, jengibre, pepino, manzana verde, cilantro

ENERGY \$100

Plátano, mango, jugo de naranja, miel, chía, leche de almendra

BERRY KISS \$100

Jugo de naranja, frutos rojos, miel

SMOOTHIE BOWLS

BERRY PARADISE \$120

Frutos rojos, plátano, leche de almendra, granola y amaranto

TROPICAL MANGO \$120

Mango, kiwi, fresa, plátano, leche de coco, jugo de naranja, miel, coco rallado

MONKEY MORNING \$120

Leche de almendra, plátano, crema de cacahuete, chocolate rallado, fresa y granola

> SHAKES DE PROTEÍNA (WHEY O VEGANO)

CON AGUA, CON LECHE ENTERA O
DESLACTOSADA \$70(W) / \$80(V)

AVENA, SOYA, ALMENDRA O COCO
\$80(W) / \$90(V)



> EXTRAS

AVENA, PLÁTANO, MANTEQUILLA DE MANÍ

1 x \$20 / 2 x \$35 / 3 x \$40

C4 SHOT (ÓXIDO NÍTRICO) \$45

CREATINA SCOOP \$40

> AGREGA PROTEÍNA (WHEY O VEGANO)

SCOOP \$45(W) / \$55(V)

VAINILLA • CHOCOLATE



ENERGIZER SHOTS



BLACK COAL \$42

Carbón activado, limón, jengibre

ANTIINFLAMATORIO • AYUDA A LA DIGESTIÓN •
ANTI-ENVEJECIMIENTO

MORNING ENERGY \$42

Cúrcuma, jugo de naranja, maracuyá, miel, jengibre

ANTIINFLAMATORIO • ANTIOXIDANTE

VITAMINA C \$42

Jugo de naranja, jengibre y limón

ANTIINFLAMATORIO • VITAMINA C

/ JUGOS 500ml

NARANJA (Jugo natural) \$70

VERDE (Mezcla de naranja, chaya y piña) \$80

ESPECIALIDADES CARLOTA

CARLOTA'S COLD BREW \$80

DIRTY HORCHATA \$85

+ ESPRESSO



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Rappi

/ MENU

- GREEK YOGURT** **\$75**
With granola, jam and berries
- HAM AND CHEESE CROISSANT** **\$75**
Accompanied by house salad or mixed fruit
ADD SCRAMBLED EGG +\$15
- MIXED FRUIT** **\$130**
With natural yogurt and homemade granola
- SPINACH OMELETTE** **\$150**
With Gouda cheese and tomato, accompanied by house salad
- TURKEY HAM OMELETTE** **\$150**
With Gouda cheese, caramelized onions, and mushrooms, accompanied by house salad
- BENEDICT EGGS** **\$160**
Poached eggs on homemade bread, Hollandaise sauce, turkey ham, accompanied by house salad
EXTRA SERRANO HAM +\$35 / EXTRA SALMON +\$60
- RANCHERO EGGS** **\$150**
Corn tortilla, black beans, sunny-side-up eggs with red sauce, avocado, accompanied by toasted bread, cream and fresh cheese
- CROQUE MADAME** **\$170**
Homemade white bread with turkey ham, Gruyere cheese, sunny-side-up egg, Bechamel sauce, accompanied by house salad
- VEGAN BURRITO** **\$140**
Flour tortilla, black beans, sautéed vegetables, cous-cous, avocado, and fresh tomato
EXTRA CHICKEN +\$30
- BREAKFAST TACOS (4 PCS)** **\$140**
Corn tortillas, black beans, scrambled eggs with Gouda cheese, guacamole and pico de gallo
- CHILAQUILES** **\$150**
Chips with red onion, avocado, cheese, cilantro and cream. Red, green or mixed sauce
EXTRA FRIED OR SCRAMBLED EGGS +\$15 (E/PCS)
EXTRA CHICKEN +\$30
- SWISS ENCHILADAS (4PCS)** **\$150**
Corn tortillas stuffed with chicken and cheese bathed in Swiss sauce, cream, cilantro and red onion
- ENFRIJOLADAS (4PZAS)** **\$150**
Corn tortillas stuffed with chicken, bathed in black bean sauce, panela cheese, cream, chorizo and serrano chili
- EGGS AS YOU LIKE** **\$150**
2 fried or scrambled eggs with pepper accompanied by white bread and bacon
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- EXTRAS**
CRISPY BACON **\$30** / AVOCADO **\$30** / CHICKEN **\$30**
SALMON **\$60** / SERRANO HAM **\$35**
TOASTED BREAD **\$15**
BLACK BEANS WITH TOTOPOS **\$50**

/ SALADS

- CAESAR** **\$150**
Grilled chicken, homemade dressing, parmesan cheese, cherry tomatoes, and garlic croutons

/ TOASTS

- AVOCADO (2 PCS)** **\$170**
Homemade white bread with sunny-side-up eggs, avocado, cream and sesame seeds
- SERRANO HAM (2 PCS)** **\$200**
Seed homemade bread with avocado, goat cheese, sun-dried tomatoes and toasted sunflower seeds
- CHEESE, BACON AND EGG (2 PCS)** **\$170**
Homemade white bread with Cheddar cheese, bacon and sunny-side-up eggs
- VEGETARIAN (2 PCS)** **\$160**
Seed homemade bread with sautéed vegetables, panela cheese, avocado and fresh tomato
- SALMON TOAST (2 PCS)** **\$230**
Cream cheese with dill, thin slices of smoked salmon, avocado and sesame seeds
- ALL OUR TOASTS ARE ACCOMPANIED BY HOUSE SALAD YOU CAN COMBINE THEM TO YOUR FAVORITE CHOICE**

- CHOCOLATE BREAD \$45**
- CROISSANT**
NATURAL **\$40** • NUTELLA **\$50** • ALMOND **\$50**
- CINNAMON ROLL WITH APPLE \$50**
- CONCHAS (Sweet bread) \$40**

HOUSE SPECIALTIES

- HOTCAKES \$145**
Hotcakes with banana, blueberries, strawberries and whipped cream
- SWEET WAFFLES \$150**
Banana, strawberries and blueberries
- BACON, CHEESE AND EGG WAFFLES \$180**
Served with Hollandaise sauce, sunny-side-up egg, Gouda cheese and bacon

/ PANINIS

- CLUB SANDWICH** **\$160**
Shredded chicken marinated with garlic mayo, parsley, and onion, Gouda cheese, turkey ham, tomato and lettuce
- SERRANO HAM** **\$180**
Seed ciabatta, serrano ham, Brie cheese, caramelized onion and arugula
- GRILLED CHICKEN** **\$140**
Grilled chicken with pesto, panela cheese, lettuce, tomato, and house dressing
- CHIPOTLE CHICKEN** **\$140**
Chicken in a chipotle sauce, panela cheese, lettuce, tomato and avocado
- CAPRESE SANDWICH** **\$150**
Homemade white bread with mozzarella cheese, fresh tomato and basil pesto

ALL OUR SANDWICHES ARE SERVED WITH CHIPS



/ DRINKS

> HOT (16 OZ)

ESPRESSO	\$48
ESPRESSO DOBLE	\$55
MACCHIATO	\$55
AMERICANO	\$60
CAPPUCCINO	\$75
LATTE	\$78
FLAT WHITE	\$70
MOKA	\$78
HOT CHOCOLATE	\$75
CHAI LATTE	\$80
MATCHA LATTE	\$80
TARO	\$80
HOT TEA FORTE	\$70
GOLDEN MILK	\$90

Honey, coconut oil, turmeric, pepper, ginger

> COLD (16 OZ)

AMERICANO	\$65
LATTE	\$85
MOKA	\$85
COLD CHOCOLATE	\$80
CHAI LATTE	\$85
MATCHA LATTE	\$85
TARO	\$85
ICE TEA FORTE	\$80
GOLDEN MILK	\$95

Honey, coconut oil, turmeric, pepper, ginger



/ DRINKS

WATER 1/2 LT	\$25
WATER 1LT	\$40
PERRIER	\$45
TOPOCHICO	\$40
COCA COLA	\$45
KOMBUCHA	\$85

EXTRAS

COFFEE SHOT \$30
FLAVOR \$15

Caramel • Whipped Cream •
Vainilla • Chocolate

MILK \$15

Oatmeal, soy, almond or coconut



FRAPPES \$120

FRAPPUCCINO / CARAMEL FRAPPUCCINO / MOKACCINO
CHOCOMINT / TARO / CHAI / MATCHA

/ SMOOTHIES

START YOUR DAY	\$100
Passion fruit, yogurt, honey, banana, orange juice	
DETOX	\$100
Cucumber, ginger, green apple, coriander, pineapple	
ENERGY	\$100
Banana, mango, orange juice, honey, chia, almond milk	
BERRY KISS	\$100
Orange juice, mix of berries, honey	

SMOOTHIE BOWLS

BERRY PARADISE	\$120
Mixed of berries, banana, almond milk, granola and amaranth	
TROPICAL MANGO	\$120
Mango, kiwi, strawberry, banana, coconut milk, orange juice, honey, dried coconut	
MONKEY MORNING	\$120
Almond milk, banana, peanut butter, striped chocolate, strawberry and granola	

> PROTEIN SHAKES (WHEY OR VEGAN)

WITH WATER, WITH WHOLE MILK OR
LACTOSE FREE \$70(W) / \$80(V)
OATMEAL, SOY, ALMOND OR COCONUT
\$80(W) / \$90(V)

> EXTRAS

OATMEAL, BANANA, PEANUT BUTTER
1 x \$20 / 2 x \$35 / 3 x \$40
C4 SHOT (NITRIC OXIDE) \$45
CREATINA SCOOP \$40

> ADD PROTEIN (WHEY OR VEGAN)

SCOOP \$45(W) / \$55(V)
VANILLA • CHOCOLATE



ENERGIZER SHOTS



BLACK COAL	\$42
Activated carbon, lime, ginger ANTI-INFLAMMATORY • HELPS DIGESTION • ANTI-AGING	
MORNING ENERGY	\$42
Turmeric, orange juice, passion fruit, honey, ginger ANTI-INFLAMMATORY • ANTI-OXIDANT	
VITAMIN C	\$42
Fresh orange juice, ginger and lime ANTI-INFLAMMATORY • VITAMIN C	

/ JUICE 500ml

ORANGE (Fresh juice)	\$70
GREEN (A mix of orange, chaya & pineapple)	\$80

ESPECIALITIES CARLOTA

CARLOTA'S COLD BREW \$80
DIRTY HORCHATA \$85
+ ESPRESSO



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Rappi

