# BEVERAGES Freshen Up

HIBISCUS AND ROSEMARY	480 ML	\$46
Hibiscus and rosemary infused	l water.	
BOTTLED WATER	600 ML	\$36
LYCHEE SODA	275 ML	\$49
SPARKLING WATER	340 ML	\$38
COCA-COLA	335 ML	\$38
COCA-COLA LIGHT	335 ML	\$38
COCA-COLA ZERO	335 ML	\$38
WATER CASA DE AGUA	335 ML	\$48
PARASOL SPARKLING MANGO	335 ML	\$46

## JUICE AND SMOOTHLES

SAYULITA 370 ML

Strawberry, mango, pineapple, orange juice, pecan nuts and honey. Made with 100% natural fruits.

FRESH ORANGE JUICE 370 ML

100 % Natural and fresh.



# COFFEE house blend

#### CLASSIC

AMERICANO 1 REFILL	<sup>\$</sup> 46	(
OLLA COFFEE MEXICAN SPICED 9 OZ	\$48	(
ESPRESSO AMERICANO 9 0Z	<sup>\$</sup> 46	I
CAPPUCCINO 6.4 0Z	<sup>\$</sup> 54	ı
ESPRESSO 1.5 OZ	\$36	)
CORTADO 4 0Z	<sup>\$</sup> 42	

## TEA whole leaf

VANILLA CHAI DAVID RIO, 9 OZ	\$74
KASHMIR CHAI TÉ NEGRO	\$48
PINK SAKURA TÉ VERDE	\$48

#### LATTES

COFFEE LATTE 9 0Z	\$56
OLLA COFFEE LATTE 9 0Z	\$58
ICED COFFEE LATTE 12 OZ	<sup>\$</sup> 54
MOCHA LATTE 9 0Z	\$62
XOCO-LATTE HOUSE BLEND, 9 OZ	\$62

### Craft your Coffee

WHOLE, LIGHT, LACTOSE FREE,
\*ALMOND MILK + \$18

#### SYRUPS

HAZELNUT, VANILLA, OLLA COFFEE, SUGAR FREE VANILLA +\$22



#### **CORN BREAD** \$56

House favorite, freshly baked. Add cajeta + \$20

#### **CHOCOLATE AND BANANA MUFFIN** \$54

Made with ripe bananas, mix with semi-sweet chocolate chips, and a sweet sesame crumble.

#### **CARROT MUFFIN \$54**

Made with fresh carrots, cranberries, and pecan nuts.

#### CHOCOLATE CHIP COOKIE \$36

Made with 100% with real butter and semi-sweet chocolate chips.

#### OATMEAL COOKIE \$36

Delicious and home made natural oatmeal cookie with raisins.









#### CHORIZO \$62

Scrambled eggs with chorizo and beans.

#### BEICON \$62

Scrambled eggs and bacon with cheddar cheese.

#### **DESHEBRADA** \$ 66

Shredded beef and diced potatoes, sauteed in guajillo sauce.

#### **MOCHO** \$62

Refried beans with chorizo and asadero cheese.

Late Breakfast

Saturdays and Sundays now available until 1:00 pm



Our famous red salsa over fried tortilla chips with asadero cheese topped with sour cream, red onions, cilantro and a side of beans.

Have them your way

SIDE **CHILAOUILES** \$114 <sup>\$</sup>84 WITH CHICKEN \$126 WITH EGG [1] \$136 \$106 WITH EGGS [2] \$158 \$128

**EXTRAS** 

\$22 **EGGS** 

**SOUR CREAM** \$16 \$20 CHEESE

\*We use cage-free eggs only

#### BARBACO \$69

Classic Mexican Barbecue Beef.

#### SOSASH \$ 66

Polish sausage and cheddar cheese.

#### CHICHARRON \$66

Fried pork rinds in tomatillo sauce, and beans.

#### CHORIQUESO \$66

Fried chorizo and asadero cheese.

**VEGGIE FRIENDLY** 

# FRESHLY BAKED

#### PAPITA \$62

Delicious diced potatoes, sauteed in quajillo and tomato sauce.

#### RAJAS \$62

Poblano chili slices and panela cheese, with yellow corn and onions.

# SALADS Super Fresh!

BUFFALO SALAD \$174



Mixed greens, carrots, celery, jicama, cheddar cheese, real bacon bits, and tortilla chips, with buffao chicken tenders, served with our house dressing.

#### HOUSE SALAD

LARGE \$122 | SIDE \$86

Mixed greens, carrots, cucumber, cherry tomatoes, grated Parmesan cheese, and tortilla chips, served with our house dressing.

#### ADD ONS

CHICKEN BREAST 70 G + \$ 42

#### PIZZA \$66

Pepperoni and mozzarella cheese.

#### **PESTO** \$66

Homemade creamy pesto and diced chicken breast.

#### ALBANIL \$66

For meatlovers. Rib Eye and New York Steak ends, bacon, asadero cheese, chorizo, onions and poblano chili.

#### PHILLY \$66

Thinly sliced top sirloin, caramelized onions and cheddar cheese.



POMMES FRITES LARGE 250 G \$98 | SIDE 150 G \$84 Seasoned french fries.

#### BUFFALO FRIES LARGE 250 G \$114 | SIDE 150 G \$96

Tossed in our homemade buffalo-lime souce.

#### BUTTER PARMESANO LARGE 250 6 \$114 | SIDE 150 G \$96

Drizzled with garlic butter and sprinkled with grated parmesan cheese.

# Reasted tometo soup

Rest in tourn

#### **ROASTED TOMATO SOUP \$112**

Slowly roasted tomato soup, served with grated parmesan cheese and homemade pesto.