

# El Barrio

## MARKET SIGNATURES

620

Special of the day, inspired in the most traditional delights from markets around Mexico

## COLD

### BEVERAGES

#### Mango Sunshine 255

Mango, Banana, Organic Yogurt  
Vanilla, Coconut, Honey

#### Green Desert 255

Avocado, Spinach, Orange Juice  
Chia Seed, Agave Nectar

#### Golden Vitamin 255

Jack Fruit, Banana, Selected Milk  
Honey, Amaranth

#### Pressed Juice 240

#### Daily Juice 215

## HOT

### BEVERAGES

Espresso 150

Americano 170

Cappuccino 195

Latte 195

Oaxacan Chocolate 195

Horchata Iced Coffee 210

Cafe de Olla 170

*Tea Selection*

Yunnan vert 170

Earl Grey Yiin Zhen 170

Darjeeling 170

## SIDES

Organic Yogurt 210 

Refried Beans 170 

“De la Olla” Beans 170 

Smoked Bacon 195

Pork Sausage 195

Breakfast Potatoes 285

Green Salad 180 

## PASTRIES

Conchas 150

Vanilla / Chocolate

Croissant 180

Almond Croissant 200

Pain au Chocolat 200

Corn Bread 160

Walnut Coffee Cake 180

Daily Muffin 180

Cinnamon Sugar Braid 180

## BAGELS

#### Smoked Salmon 340

Cucumber Raita, Mint

Macha Sauce

#### Garden Bagel 310

Grilled Zucchini, Arugula

Egg Salad, Peanuts

#### Iberian Ham 375

Tomato Sofrito, Egg Salad

Aioli

#### Cream Cheese 270

Homemade Red Fruit Jam

#### Bionic Fruit Bowl 415

Vanilla Flavored Yogurt, Assorted Seeds and Nuts  
Piloncillo Honey

#### Farm's Vegetables Bowl 415

Hummus, Chiapas Cheese, Quinoa  
Lemon Grass Vinaigrette

#### Mexican Oatmeal 360

Pinole, Praline Amaranth, Strawberry, Banana

#### Torrejas 520

Brioche Soaked in Vanilla Milk, Chantilly, Banana,  
Cacao Nibs, Piloncillo Syrup

#### Corn Pancakes 500

Popcorn, Infused Maple Syrup, Amaranth

#### Belgian Waffles 500

Vanilla Cream, Berries, Pecan Nuts, Organic Maple Syrup

#### Avocado Tartine 555

Sourdough Toast, Mashed Avocado, Hard Boiled Egg  
Tzatziki, Herbs Salad, Cascabel Chili Oil

#### Baja Farm's Breakfast 650

Free Range Eggs any Style, Organic Green Salad  
Bacon or Pork Sausage, Sourdough Toast

#### Benedictine Eggs 600

Choice of Ham, Smoked Salmon, Quelites

#### Huevos Rancheros 560

Sunny Side up Free-Range Eggs, Crispy Corn Tortilla  
Ranchera Sauce, Avocado, Refried Beans

#### Breakfast Tacos 565

Carnitas, Scrambled Eggs, Pico de Gallo  
Charred Tomatillo Salsa

#### Chilaquiles 490

Tomatillo Sauce, Ranchera Sauce or Mole Poblano  
Cotija Cheese

Red Onion, Black Beans, Sour Cream

Add: Chicken / Pork Carnitas / Free-Range Egg 140

#### Desayuno “Choyero” 560

Handmade Flour Burritos with Regional Machaca, Avocado  
Farm Cheese & Beans


#### Blistered Woodstone Flatbread 535

Asadero Cheese, Bacon, Sunny Side Up Eggs  
Avocado / Herbs

## ATOLE & DAILY PASTRY

245

Traditional Mexican Atole with a Piece of Mexican Pastry

 Vegetarian

 Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our prices are in Mexican pesos and include 16% VAT. 15% service charge will be added.