

La Copa Cocina



Beverages

- *Orange juice \$ 50 MXN
- *Black coffee \$ 40 MXN
- Espresso \$ 60 MXN
- Cappuccino..... \$ 60 MXN
- Latte..... \$ 60 MXN
- *Tea \$ 40 MXN

Fruit plate \$ 65 MXN

Fresh seasonal fruit accompanied with yogurt and granola.

Hot cakes \$ 120 MXN

Accompanied with maple syrup, amaranth and bananas.

• **French toast** \$ 120 MXN

White bread, whipped cream and berries sauce or banana compote.

• **Waffles** \$ 130 MXN

Whipped cream, berries sauce with strawberry chunks.

• **Enchiladas** \$ 120 MXN

Green or red sauce, stuffed with chicken, cheese, sour cream, red onion, avocado and cilantro on top with a side of beans.

Eggs your way..... \$ 90 MXN

Fried, scrambled, omelette or poached eggs with a side of beans or baby potatoes.

Eggs Mexican style \$ 85 MXN

Scrambled with onion, tomato, serrano pepper and a side of beans or baby potatoes.

Eggs rancheros \$ 95 MXN

Fried with corn tortilla in ranchera sauce or divorced and a side of beans or baby potatoes.

• **Benedict** \$ 130 MXN

Poached eggs with english muffin, spinach, bacon, hollandaise sauce with a side salad.

• **Chilaquiles** \$ 130 MXN

Green, red sauce or divorced, sour cream, cheese, red onion, cilantro, avocado and beans. With egg or chicken.

Bread toast..... \$ 30 MXN

Extras: Tomato, Onion, Ham, Cheese, Spinach, Sausage & Bacon. \$ 30 MXN

Price do not include gratuity. For tables of six or more a gratuity will be added to the bill. As per local custom, Mexican pesos prices include IVA (tax). USD welcome.



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Appetizers

Seasonal salad..... \$ 165 MXN

Mixed lettuce, peach, heirloom, almond, feta cheese and vinaigrette red wine.

Caesar salad..... \$ 180 MXN

Romaine lettuce, croutons, capers, parmesan and caesar dressing.

Fish Tiradito..... \$ 200 MXN

Catch of the day , serrano pepper, cantaloupe, pear puree and vegetables.

Tlacoyo with cochinita \$ 185 MXN

Blue dough tlacoyo, cochinita pibil and x-nipec.

Croqueta de huitlacoche..... \$ 185 MXN

Huitlacoche croquette, potato, amaranth, alioli and tomato sauce.

Taco de lengua \$ 185 MXN

3 tacos of corn tortilla , adobo of guajillo, avocado, onion and cilantro.

Mains

Ashen fish \$ 360 MXN

Catch of the day, ashes corn tortilla with garlic (crust), cinnamon red adobo with mashed carrots.

Filete mignon \$ 460 MXN

Demi-glaze, vegetables with mashed potato.

Pink mole duck \$ 460 MXN

Artisanal pink mole with roasted cauliflower.

Hibiscus Ribs \$ 400 MXN

Pork ribs, hibiscus sauce, vegetables and mashed potato.

Funghi Pappardelle..... \$ 320 MXN

Pappardelle pasta butter, mushrooms, warm poached eggs and parmesan cheese.

Vegetables plate \$ 250 MXN

Glaze vegetables with butter, alioli, lentil, beans and avocado.

Desserts

Molten cake \$ 140 MXN

Delicious chocolate cake with a side of ice cream.

Churros \$ 120 MXN

Spiral of churro with sugar, cinnamon with a side of ice cream.

Cornbread \$ 120 MXN

Homemade cornbread with sweet tomato marmalade.

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