

PIEL TOSTADA

COCINA VIVA

**Our dishes are homemade,
at the moment with
seasonal products, under
the proposal of our Chef**

Steph Damián



DRINKS

— Warm / Refreshing —



COFFEE & A LITTLE MORE

Espresso [Double Espresso \$45]	\$39	Capuchino [Almond Milk \$59]	\$55
Horchata Coffee [Cold or Hot]	\$59	Chocolate Cocoa [Almond Milk \$59]	\$55
Chai Latte [Almond Milk \$59]	\$55	Natural Infusion [Cold or Hot]	\$45
Magenta Latte [Almond Milk \$59]	\$55	Autumn Honey [Leche de Almendra \$59]	\$55
American Coffee	\$45	Café de Olla	\$45



Take with a dessert

NATURAL JUICES



Miel de Venao Strawberry /Watermelon /Passion fruit	\$55	Verde Monito Pineapple /Spinach /Celery	\$55
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FRESH WATER

Jamaica Zacali With anise and lemongrass	\$49	Horchata Almond With rice and almond	\$49
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EXTRA DRINKS



Coca Cola & CocaCola Zero	\$45	Combucha [Various Flavors]	\$68
Mineral Water [Topo Chico]	\$45	Red Wine Trapiche Malbec	\$83
Bohemia Beer	\$55	Carta Blanca Beer	\$45



BREAKFAST

— Until 1 Pm —



\$130

**RUSTIC
OMELETTE**

2 pieces of egg, filled with flavor to choose, accompanied with salad.

- **Espinach**
- **Tinga Chicken**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)

**COWBOY
RANCHERS**

\$135

2 huevos estrellados, en tortilla de maíz frita cubiertos de sabor a elegir y Salsa Vaquera: Chile manzano (picante) jitomate y cebolla.

- **Tinga Chicken**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)

\$55 **FRUIT CAPSULE**

Seasonal fruits with natural yogurt and homemade baked granola.

SWEET BREAD **\$39**

Enjoy our selection of bread and homemade ChocoCranberry Cookies.



\$145

**HOTCAKES
CHOCOBANANA**

Oatmeal, mashed banana and chocolate chips, with cinnamon banana compote and semi-dark chocolate sauce (85% cacao)

**HOTCAKES
OAT ALMIBAR**

\$145

Tower of 3 Pancakes made with oat flour and grated apple, with fruit in syrup, butter cream and chamomile honey.

**ADD AN
EXTRA**

**Avocado/ Egg/ Chicken/ Bacon
Tinga/ Mushrooms/ Chilaquiles
Cheese Crust/ Chocolate**

\$25

LITTLE BITES

— From 9 am to Closing —



PAPI CAMBRAY

\$60



Start with an order of our golden baked Cambray Potatoes, accompanied with delicious Chipotle Aioli.



ALL DAY

— From 9 am to Closing —



\$145

**TATEMATED
CHILAQUILES**

Choose: - Fried tortilla chip
- Baked tortilla chip

- **Egg**
- **Chicken**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)
- **Chicken Milanese \$165)**

**CRUSTED
MOLLETES**

\$145



Choose: - Bread base (2 pz)
- Cactus base (5 pz)

- **Tinga**
- **Chilaquiles**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)
- **Chicken Milanese \$165)**

**ADD AN
EXTRA**

**Avocado/ Egg/ Chicken/ Bacon
Tinga/ Mushrooms/ Chilaquiles
Cheese Crust/ Chocolate**

\$25

\$165

**POMODORO
MILANESE**



**POMODORO
TORTA**

\$175

Chicken breaded with cereal flakes, bathed in homemade pomodoro sauce and gratin with Manchego cheese. Accompanied by golden baked Cambray Potatoes.

Ciabatta stuffed with Milanese Chicken, bathed in homemade pomodoro sauce, gratin with Manchego cheese. Accompanied with chambray chips.

WATERMELON/TUNA PEARL \$99

Tortilla toast with fresh tuna loin, watermelon, red onion, pickled carrot, black sesame seeds, mashed avocado and aioli.

AMARANTATUN SALAD

\$149

Seared tuna fillet with amaranth crust and tamarind vinaigrette, between spinach, tomato, carrot and red cabbage.



DESSERT

— Sweet Final Touch —



AVOCADO PANNA COTTA **\$120**

Avocado panna cotta, accompanied with star fruit and pear coulis. Topped with blackberry and seed biscuit (walnut, pumpkin seed and amaranth).

THE CRUNCHY SIDE **\$95**

Our delicious homemade ChocoCranberry cookie combined with seasonal artisan ice cream.

PIEL CUPBOARD

— Homemade Products —



PIEL SAUCES

Tulum (200g) **\$125**

Habanero chili, garlic, tomato, piloncillo, golden raisins, salt.

Curandera (200g) **\$115**

Pickled pineapple, vinegar, garlic, arbol chili, salt.

Macha Madre (200g) **\$135**

Morita and chipotle chili, pumpkin seed and sunflower, roasted garlic salt, vegetable oil.

3 Sauces Box (100g each) **\$265**

Macha Madre, Curandera y Tulum

\$225 COFFEE BAG (450g)



Region: Oaxaca, Veracruz, Chiapas

Notes: Chocolate, Woods, Citrus, Almonds

Variety: Typical, Arabica, Bourbon, Caturra

GRANOLA COCORADITA (500g) **\$125**

Oats, sesame seeds, peanuts, almonds, walnuts, sunflower seed, amaranth, pumpkin seed, cranberry, shredded coconut, caramelized walnut.

