

# PIEL TOSTADA

COCINA VIVA

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

*Steph Damián*



## SPECIAL

CHILITO PEARL IN NOGADA

**\$115**

Jalapeño pepper stuffed with golden raisins, pear, peach, green apple and ground beef. Bathed in nogada (sherry, cream cheese and walnuts), topped with fresh pomegranate and a touch of parsley. Lying like a delicious pearl between our homemade toasts, to accompany with a crunchy touch.

  
pieltostada.mx

   
Share



  
Review

  
Delivery

# DRINKS

— Warm / Refreshing —



## COFFEE & A LITTLE MORE

<b>Espresso</b> [Double Espresso \$50]	\$45	<b>Capuchino</b> [Almond Milk \$65]	\$60
<b>Horchata Coffee</b> [Cold or Hot]	\$65	<b>Chocolate Cocoa</b> [Almond Milk \$65]	\$60
<b>Chai Latte</b> [Almond Milk \$65]	\$60	<b>Natural Infusion</b> [Cold or Hot]	\$50
<b>Magenta Latte</b> [Almond Milk \$65]	\$60	<b>Autumn Honey</b> [Leche de Almendra \$65]	\$60
<b>American Coffee</b>	\$50	<b>Café de Olla</b>	\$50



Take with a dessert

## NATURAL JUICES



<b>Miel de Venao</b> Strawberry /Watermelon /Passion fruit	\$65	<b>Verde Monito</b> Pineapple /Spinach /Celery	\$65
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## FRESH WATER

<b>Jamaica Zacali</b> With anise and lemongrass	\$55	<b>Horchata Almond</b> With rice and almond	\$55
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## EXTRA DRINKS



<b>Coca Cola</b> & CocaCola Zero	\$50	<b>Kombucha</b> Various Flavors	\$73
<b>Mineral Water</b> [Topo Chico]	\$50	<b>Red Wine</b> Trapiche Malbec	\$89
<b>Bohemia Beer</b>	\$60	<b>Carta Blanca Beer</b>	\$50



# BREAKFAST

— Until 1 Pm —



<b>\$150</b>	<b>RUSTIC OMELETTE</b>	<b>COWBOY RANCHERS</b>	<b>\$150</b>
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2 pieces of egg, filled with flavor to choose, accompanied with salad.

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

2 fried eggs, in a fried corn tortilla covered with the flavor of your choice and Cowboy Sauce: Manzano pepper (spicy), tomato and onion.

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

<b>\$60</b>	<b>FRUIT CAPSULE</b>
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Seasonal fruits with natural yogurt and homemade baked granola.

<b>SWEET BREAD</b>	<b>\$45</b>
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Enjoy our selection of bread and homemade ChocoCranberry Cookies.



<b>\$160</b>	<b>CHOCOBANANA HOTCAKES</b>	<b>PUMPKIN HOTCAKES</b>	<b>\$160</b>
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Oatmeal, mashed banana and chocolate chips, with cinnamon banana compote and semi-dark chocolate sauce (85% cacao)

Oatmeal and carrot flour, with pumpkin compote, sugared pumpkin seeds, pumpkin syrup and vanilla buttercream.

<b>ADD AN EXTRA</b>	<b>Egg/ Cheese Crust/ Chocolate</b>	<b>\$25</b>
	<b>Avocado/ Chicken/ Bacon</b>	<b>\$35</b>
	<b>Tinga/ Mushrooms/ Chilaquiles</b>	

# LITTLE BITES

— From 9 am to Closing —

	<b>PAPI CAMBRAY</b>	<b>\$75</b>	
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Start with an order of our golden baked Cambray Potatoes, accompanied with delicious Chipotle Aioli.



# ALL DAY

— From 9 am to Closing —



**\$160**

**TATEMATED  
CHILAQUILES**

Choose: - Fried tortilla chip  
- Baked tortilla chip

- **Egg** (2pcs)
- **Chicken**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)
- **Chicken Milanese \$180)**

**CRUSTED  
MOLLETES**

**\$160**



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

- **Tinga**
- **Chilaquiles**
- **Mushrooms Ajillo**
- **Double Chichi** (Pork rind)
- **Chicken Milanese \$180)**

**ADD AN  
EXTRA**

**Egg/ Cheese Crust/ Chocolate**

**\$25**

**Avocado/ Chicken/ Bacon**

**\$35**

**Tinga/ Mushrooms/ Chilaquiles**

**\$180**

**POMODORO  
MILANESE**



**POMODORO  
TORTA**

**\$190**

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 \$115**

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

**AMARANTATUN SALAD \$165**

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





## DESSERT

— Sweet Final Touch —

LEAVES FLAN

**\$125**

Surprise flan, under a large crunchy sheet and chocolate leaves with a reduction of pot coffee infused with anise, cherry and cinnamon.

THE CRUNCHY SIDE

**\$110**

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.

**Macha Madre** (200g)

**\$135**

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

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

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

**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.

