

LA POPULAR

NÔMADE TEMPLE

HOLBOX

DESAYUNO / BREAKFAST

FROM 7:30 HRS TO 11:30 HRS

Desayuno Americano / American breakfast _____ \$570

Café americano, pan casero, mantequilla, mermelada, jugo del día, fruta y huevos al gusto; con tres ingredientes a elegir (jamón, queso y champiñones) / Black coffee, homemade bread, butter, jam, juice of the day, fruit and any style eggs - with three ingredients of your choice (ham, cheese and mushroom)

HUEVOS / EGGS

Huevos al Gusto / Eggs Any Style _____ \$215

Con dos ingredientes a elegir: jamón, queso, espinaca, verduras, hongos/

With choice of two ingredients: ham, cheese, spinach, vegetables, mushrooms.

Huevos Rancheros o Divorciados _____ \$230

Estrellados sobre tortillas con frijoles negros, bañados en salsa roja, queso, crema/

Fried eggs served on corn tortillas with black beans, red sauce, cheese, sour cream.

Chilaquiles _____ \$205

Chilaquiles con salsa roja o verde, queso, cebolla blanca, crema /

Chilaquiles with red or green sauce, cheese, onion, sour cream

Huevos / Eggs _____ \$245

Pollo / Chicken _____ \$285

Arrachera / Flank Steak _____ \$320

Avena Caliente con Fruta de Temporada _____ \$215

Oats with Seasonal Fruit

Leche de almendra, manzana, semilla de cañamo, plátano/

Almond milk, apple, hemp seeds, banana.

Tostada de Aguacate / Avocado Toast _____ \$295

Pan de masa madre, aguacate, sikil pak, alioli vegano,

mix de semillas, tomate / House made sourdough bread, avocado, sikil pak, plant based alioli, seeds mix, tomato

Plato de Fruta de Temporada / _____ \$220

Seasonal Fruit Plate

Fruta fresca de la estación/

Seasonal fruit

ESPECIALES / SPECIALS

Shakshuka Clásica / Classic Shakshuka _____ \$245

Pimientos, huevos, tomate, queso feta, pan pita/

Peppers, eggs, tomato, feta cheese, pita bread.

Shakshuka Verde / Green Shakshuka _____ \$245

Salsa verde, kale, queso panela, pan pita/

Green sauce, kale, panela cheese, pita bread.

Bagels de Ajonjolí / Sesame Bagel _____ \$340

Dos huevos pochados, salmón ahumado, queso crema/

Two poached eggs, smoked salmon, cream cheese

Bowl de Quinoa / Quinoa Bowl _____ \$380

Quinoa, huevo pochado, tahini, tomates cherry, hongos, espinaca/

Quinoa, poached egg, tahini, cherry tomatoes, spinach

Açaí Bowl _____ \$330

Fresas, almendra tostada/

Strawberries, toasted almonds

Parfait de Chía con Leche de Coco _____ \$215

Chia Parfait with Coconut Milk

Frutos rojos, mango, kiwi/

Red fruits, mango, kiwi

Gluten-Free Waffles _____ \$380

Crema de avellana, frutos rojos/

Hazelnut Cream, mix of berries

Extras

Huevos / Eggs \$40 Pollo / Chick en \$140

Tocino / Bacon \$60 Salmón / Salmon \$190

Aguacate / Avocado \$90 Arrachera / Flank steak \$190

Hongos Asados / Grilled Mushrooms \$90

V **Vegetariano / Vegetarian**

V **Vegano / Vegan**

Gf **Gluten Free / Sin Gluten**

Sf **Sugar Free / Sin Azúcar**

*El consumo de platillos elaborados con huevo, carne o pescado crudo o semi crudo es bajo su propia responsabilidad. Precios en Pesos Mexicanos. IVA incluido. Aceptamos: Mastercard, Visa y American Express. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. / *The intake of dishes made with raw or semi-raw egg, meat or fish is at your own risk. Prices in Mexican pesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverage services are subject to a 15% charge.

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