



DESAYUNO / BREAKFAST

Gf **Huevos al Gusto / Eggs Any Style** _____ \$205

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

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

Gf **V** **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

V **Shakshuka Clásica / Classic Shakshuka** _____ \$230

Pimientos, huevos, tomate, queso feta, pan pita

Peppers, eggs, tomato, feta cheese, pita bread

V **Shakshuka Verde / Green Shakshuka** _____ \$230

Salsa verde, kale, queso panela, pan pita

Green sauce, kale, panela cheese, pita bread

Gf **V** **Chilaquiles** _____ \$205

V

Chilaquiles con salsa roja o verde, semilla de lino, queso, cebolla blanca, crema / *Chilaquiles with red or green sauce, flax seed, cheese, onion, sour cream*

Huevos / *Eggs* _____ \$245

Pollo / *Chicken* _____ \$270

Arrachera / *Flank Steak* _____ \$280

Hongos Asados / *Grilled Mushrooms* _____ \$235

Bagels de Ajonjolí / Sesame Bagel _____ \$320

Dos huevos pochados, salmón ahumado, queso crema

Two poached eggs, smoked salmon, cream cheese

V **Bowl de Quinoa / Quinoa Bowl** _____ \$340

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

Quinoa, poached egg, tahini, cherry tomatoes, spinach

Gf **V** **Plato de Fruta de Temporada /** _____ \$220

Seasonal Fruit Plate

Fruta fresca de la estación

Seasonal fruit

Gf **V** **Açaí Bowl** _____ \$330

Fresas, jugo de naranja, almendra tostada

Strawberries, orange juice, toasted almonds

V **Tostada de Aguacate / Avocado Toast** _____ \$280

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

Sf **Gf** **V** **Parfait de Chía con Leche de Coco** _____ \$205

Chia Parfait with Coconut Milk

Frutos rojos, mango, kiwi

Red fruits, mango, kiwi

Sf **Gf** **V** **Avena Caliente con Fruta de Temporada** _____ \$205

Oats with Seasonal Fruit

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

Almond milk, apple, hemp seeds, banana.

Gluten-Free Waffles _____ \$360

Gf

V

Crema de avellana, frutos rojos

Hazelnut Cream, mix of berries

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.

NÓMADE

HOLBOX