

OUR MENU

In Local Local our secret ingredient is our service.

GOOD MORNING

(Monday to Friday from 7 am –12 pm)

Waffles (with caramel sauce, lechera, nutella, or maple syrup)

- Plain –\$83
- Chocolate –Filled with bittersweet chocolate –\$94
- Banana –Filled with banana –\$94
- Banana & berries –Filled with banana, blueberries, strawberries, raspberries –\$97
- Berries –Filled with blueberries, strawberries, raspberries –\$94
- French Toast –\$61

Natural Juices

- Orange –\$35
- Antiflu –Orange, guava, lemon, honey –\$59
- Green –Orange, nopal, spinach, celery, pineapple –\$59

ALL DAY

(Monday to Friday from 7 am –8 pm / Saturday from 9 am –2 pm)

- Today's Fruit –Seasonal fruits freshly cut –\$56
- Organic oatmeal pudding (coconut milk, peanut butter, semi-sweet chocolate) –\$59
- Chia pudding –Dehydrated chia in coconut milk with peach –\$55
- Apple with yogurt, honey & granola –\$59

Eggs (all with refried beans with epazote and grated panela cheese)

- Omelette Centro –Turkey breast, manchego, green or red sauce –\$94
- Omelette Centro (egg whites) –\$99
- Jardinera Eggs –Zucchini, carrot, spinach, goat cheese –\$94
- Jardinera (egg whites) –\$99
- Mushroom omelet with poblano sauce –\$99
- Scrambled Eggs –Turkey, a la mexicana, sausage, bacon, or chorizo –\$83
- Cowboy Eggs –Fried eggs on fried tortillas with ranchera sauce –\$83
- Divorced Eggs –Fried eggs in green or red sauce –\$83

Enchiladas

- Green or red –Chicken or panela cheese, cream, fresh cheese –\$85
- Swiss –Chicken or panela cheese, creamy green sauce, gratin manchego –\$95
- Veracruz-style Enfrijoladas –Eggs a la mexicana, bean sauce, chorizo, cream, fresh cheese –\$95
- Grilled vegetable –Spinach, zucchini, peppers, carrots; green or red sauce –\$75

- Almond Mole –Chicken, artisan almond mole, cream, fresh cheese –\$95

Chilaquiles (homemade corn tortilla chips, grated panela cheese, cream)

- Plain (green, red, or divorced) –\$79
- With chicken or egg –\$92
- Plain with almond mole –\$95
- With mole and chicken –\$98
- With arrachera –\$109
- With nopal and goat cheese –\$115

Sincronizadas (2 pcs) –\$77

Quesadillas (4 pcs) –\$77

Molletes (4 pcs) (refried beans with epazote, manchego, pico de gallo)

- Plain –\$88
- With chorizo, bacon, or turkey breast –with red sauce –\$89
- With chilaquiles –Red or green sauce –\$88
- With shredded chicken –\$98
- Mole chilaquiles –\$88
- Mole & chicken chilaquiles –\$99

Sandwich (white or whole wheat bread)

- Chicken –Grilled chicken, panela, lettuce, tomato, honey mustard –\$94
- Chicken Breast –Turkey, bacon, manchego, lettuce, tomato, chipotle mayo –\$88
- Grilled Cheese –Oaxaca, panela, manchego, lettuce, mayo –\$88
- Light –\$83

Paninis (freshly baked chapata bread)

- Marinated Pork Haunch –Smoked pork, Oaxaca, mayo, beans, lettuce, tomato, avocado –\$99
- Deli –Chipotle mayo, turkey, manchego, lettuce, tomato –\$95
- Light –Steamed veg, spinach, pumpkin, mixed peppers, pesto, lettuce, tomato –\$83
- Escalope –Breaded chicken breast, lettuce, tomato, mayo –\$109
- Pastor –Al pastor with pineapple, mayo, lettuce, tomato –\$109

Crepes

- Jam & Cheese –\$88
- Swiss Crepe –\$88
- Banana & Cajeta –\$83
- Nutella & Strawberry –\$88
- Poblano Crepe –\$88

DESERTS (from our pastry)

- Cookies –Oatmeal, amaranth, blueberry biscuit –\$39

- Muffins –Banana with bittersweet chocolate cover –\$48
- Jello –Chocobanana, Strawberries with cream, or Cappuccino –\$39

SHAKES (16 oz) (milk options: whole, lactose-free, light, soy, almond, coconut)

- Plain (1 ingredient: strawberry, banana, chocolate, mango) –\$55
- Mixed (2 ingredients) –\$66
- Smoothie (red berries, mango, strawberry) –\$65

GOOD EVENING

(Monday to Friday from 12:30 pm –8 pm) (Daily suggestions available)

- Salad Bar DIY (12:30-6 pm; includes three toppings and dressing) –\$99
- Chicken Broth –Chicken broth with vegetables, shredded chicken, avocado, coriander –\$66
- Tortilla Soup –Tortilla julienne, avocado, fried pasilla chile –\$66
- House Rice –\$45
- Chicken Nuggets (6 pcs) –Mango habanero sweet & sour sauce –\$77
- Bolognese Lasagna –\$108
- Vegetarian Lasagna –\$90
- Grilled Chicken Breast –\$88
- Grilled Flank Steak –\$121
- Chicken Escalope –\$99
- Chicago Hamburger –\$108
- Vegan Hamburger –\$98
- Alambre Tacos (2 pcs) –\$99
- Vegan Alambre (2 pcs) –\$83
- Chicken Flutes (3 pcs) –\$87
- Vegan Flutes (3 pcs) –\$87
- Tacos de Pastor (2 pcs) –\$98

WRAPS (flour tortilla)

- Turkey Breast Ham –\$98
- Flank Steak –\$99
- Vegetarian –\$94
- Chicken (breaded) –\$99

MUNCHIES (spicy options: chamoy, Miguelito, Tajín, piquín, Valentina, botanera)

- Curly Fries –\$76
- Crudites –\$76
- Chamoy Apple –\$44

DRINKS

(Monday to Friday from 7 am –8 pm / Saturday from 9 am –2 pm)

Arabic Coffee Selection (small 12 oz / large 16 oz)

- Americano –\$40 / \$55
- Cappuccino –\$55 / \$65
- Latte –\$45 / \$55
- Mocaccinno –\$55 / \$65
- Iced –\$37 / \$42
- Express (3 oz) –\$45 / Double –\$50 / Cortado (3 oz) –\$60
- Chocolate –\$60 / \$70

Nespresso Coffee 12 oz (Caramel, vanilla, finezzo, ristretto, Guatemala)

- Americano –\$55
- Express –\$55
- Cappuccino –\$60
- Latte –\$60

Artisanal Teas (small 12 oz / large 16 oz)

- Chamomile & Lavender, Chai herbal rooibos with spices, Earl Gray, Luna Verde, Berries infusion –\$45 / \$55
- Premium Gourmet Syrup (vanilla, coconut, caramel, cinnamon; hot or cold) –\$15
- Cold Hershey's Chocolate –\$70 / \$80
- Frappes (water or milk: mango chamoy, chocolate, strawberries with cream, mango, mocha, strawberries with banana, green tea) –\$70

EXTRAS (Monday to Friday from 7 am –8 pm; when buying a main dish)

- Avocado ½ pc –\$39
- Cream 45 g –\$20
- Guacamole 125 g –\$35
- Enchilada (1 pc) –\$15
- Curly fries 120 g (12:30 pm –8:00 pm) –\$76
- Flank steak 80 g –\$44
- Bacon 50 g –\$18
- Chorizo 50 g –\$20
- Turkey ham / sausage 50 g –\$18
- Cheese 45 g –\$20
- Egg (1 pc) –\$10
- Refried Beans 125 g –\$15
- Chilaquiles ½ order with cheese and cream –\$40
- Sauce 125 g –\$15
- Corn tortillas (4 pcs) –\$8
- Grilled chicken 80 g –\$35

- Chicken escalope 80 g (12:30 pm –8:00 pm) –\$35
- Chilaquiles chicken 100 g –\$25
- Steamed vegetables 80 g –\$25
- Toasted bread (2 pcs) –\$15
- Extra ingredient change –\$20
- Extra topping on salad 80 g –\$15
- Extra dressing on salad 125 g –\$17
- Greek yogurt 50 g –\$15
- Half order of rice –\$20
- Extra salmon 50 g –\$50
- Extra tuna (canned in water) 140 g –\$35

Payment methods: Cash, credit cards –Visa, Mastercard, American Express

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