

GOOD MORNING

Waffles

With cajeta, lechera, nutella, or maple syrup.

Plain \$94

Chocolate

Filled with semi-sweet chocolate \$106

Banana

Filled with banana \$106

Banana with Berries

Filled with banana, blueberries, strawberry, and raspberry \$109

Berries

Filled with blueberries, strawberry, and raspberry \$106

Natural Juices

Orange \$42

Anti-Cold

Orange, guava, lemon, and honey \$63

Green

Orange, cactus, spinach, celery, and pineapple \$63

Acai Bowl

Peanut butter, banana, chia, strawberries \$160

ALL DAY

Fruit and Puddings

Fruit of the Day

Seasonal freshly cut fruits \$60

Chia Pudding

Chia in coconut milk with peach \$59

Apple with Yogurt

Yogurt, honey, and granola \$63

Eggs

All served with refried beans with epazote and grated panela cheese.

Centro Omelette

Turkey breast, manchego cheese, green or red sauce \$105

Centro Omelette (egg whites only)

Turkey breast, manchego cheese, green or red sauce \$110

Garden Style Eggs (whole egg)

Scrambled eggs with squash, carrot, spinach, and goat cheese \$105

Garden Style Eggs (egg whites only)

Scrambled egg whites with squash, carrot, spinach, and goat cheese \$110

Mushroom Omelette

With poblano sauce \$110

Scrambled Eggs

Turkey breast, Mexican style, sausage, bacon, or chorizo \$95

Ranchero Eggs

Fried eggs on fried tortillas, covered in ranchero sauce \$95

Divorced Eggs

Fried eggs covered in red and green sauce \$95

Enchiladas

Green or Red Enchiladas

Filled with chicken or panela cheese, in green or red sauce, cream, and fresh cheese \$111

Swiss Enchiladas

Filled with chicken or panela cheese, in creamy green sauce and gratinated manchego cheese \$111

Veracruz Style Enfrijoladas

Filled with Mexican style scrambled eggs, in bean sauce, with chorizo, cream, and fresh cheese \$111

Grilled Vegetable Enchiladas

Filled with grilled vegetables, spinach, squash, bell peppers, and carrot, in green or red sauce \$89

Almond Mole Enchiladas

Filled with chicken, artisanal almond mole, cream, and fresh cheese \$106

Chilaquiles

Homemade corn tortilla chips, with grated panela cheese and cream

Plain

Green sauce, red sauce, or divorced \$90

With chicken or egg

In green, red, or divorced sauce with shredded chicken or eggs to order \$105

Plain with almond mole

Covered in artisanal almond mole \$102

With mole and chicken

Covered in artisanal almond mole, served with shredded chicken \$115

With arrachera

In green, red, or artisanal almond mole sauce served with arrachera (skirt steak) \$120

Green with cactus and goat cheese \$123

Sincronizadas

Sincronizadas (2 pieces)

Filled with turkey breast ham and Oaxaca cheese, served with Mexican salsa \$87

Quesadillas

Quesadillas (4 pcs)

Filled with Oaxaca cheese, with flour or corn tortilla \$87

Molletes

4 pcs. All with refried beans with epazote, gratinated manchego cheese and served with pico de gallo

Plain \$99

With chorizo, bacon, or turkey breast

With your choice of ingredient, with red, green, or divorced sauce \$105

With chilaquiles

With red or green sauce \$105

With shredded chicken \$110

Mole Chilaquiles

With artisanal almond mole \$107

Chilaquiles with chicken and mole \$115

Sandwich

White or whole wheat bread

Chicken

Honey mustard dressing, grilled chicken, panela cheese, lettuce, and tomato \$105

Turkey Breast

Turkey breast, chipotle mayonnaise, bacon, manchego cheese, lettuce, and tomato \$98

Grilled Cheese

Oaxaca cheese, panela, manchego, mayonnaise, lettuce, and tomato \$98

Light \$95

Rafa's Toast

Fried egg, avocado, grilled tomate, squash, carrot, spinach, pesto. Pan artesanal, huevo estrellado, aguacate, sofrito de jitomate calabaza, zanahoria, espinaca, pesto \$88

Paninis

Freshly baked white ciabatta bread

Spanish Leg Ham

Smoked leg ham, Oaxaca cheese, mayonnaise, refried beans, lettuce, tomato, and avocado. \$111

Deli

Chipotle mayonnaise, turkey breast, manchego cheese, lettuce, and tomato \$107

Light

Steamed vegetables, spinach, squash, pesto, lettuce, and tomato \$95

Breaded Chicken

Breaded chicken breast, lettuce, tomato, and mayonnaise \$122

Al Pastor

Al pastor meat with pineapple, mayonnaise, lettuce, and tomato \$122

Grilled Chicken

Grilled chicken breast, lettuce, tomato, and mayonnaise \$122

Crepes

Ham and Cheese \$94

Swiss style filled with chicken \$94

Banana with Cajeta \$89

Strawberry with Nutella \$89

Poblano style filled with chicken \$94

Desserts

From our bakery

Artisan Cookies

Oat, amaranth, and cranberry \$42

Muffins

Banana with semi-sweet chocolate topping \$55

Gelatins

Mango, cappuccino, and marzipan \$43

Smoothies

16 oz, whole milk, lactose-free, light, lactose-free light, soy, almond, or coconut

Simple (1 ingredient)

Strawberry, banana, chocolate, mango \$59

Combined (2 ingredients)

Strawberry, banana, chocolate, mango \$71

Smoothie

Berries, mango, strawberry \$70

GOOD AFTERNOON

Specials

DIY Salad Bar (12:30 to 6pm)

Includes three toppings and one dressing to choose from \$110

Soups and Rice

Chicken Consomé

Chicken broth with vegetables, squash and carrot, shredded chicken, avocado, flavored with cilantro
 CH: \$71 - GDE: \$130

Tortilla Soup

Julienned tortilla, with avocado cubes and fried pasilla chili \$71

House Rice

Rice of the day served with vegetables. \$48

Main Courses

Chicken Nuggets (6 pcs)

With homemade mango habanero sweet and sour sauce \$82

Bolognese Lasagna

Filled with sirloin, with lettuce salad, tomato, parmesan cheese, manchego cheese, cream, and house dressing \$125

Vegetarian Lasagna

Filled with eggplant, carrot, and celery, with parmesan cheese, manchego cheese, and cream, served with lettuce salad, tomato, and house dressing \$105

Grilled Chicken Breast

Grilled chicken breast, with lettuce salad, tomato, and house dressing \$99

Grilled Arrachera

Served with curly fries and refried beans with epazote \$135

Breaded Chicken Milanese

Breaded chicken breast, served with curly fries \$115

Chicago Burger

Brioche bun, Sirloin, manchego cheese, lettuce, tomato, pickle relish, bacon, honey mustard dressing, served with curly fries. (15 min prep time). \$125

Vegan Burger

Brioche bun, oat and carrot based, served with curly fries. \$105

Alambre Tacos (2 pcs)

Of arrachera or chicken, spinach, carrot, and squash. \$115

Vegan Alambre (2 pcs)

Spinach, carrot, and squash \$95

Chicken Flautas (3 pcs)

In green, red, or divorced sauce, with grated panela cheese and cream. \$98

Vegan Flautas (3 pcs)

Filled with mashed potato \$93

Al Pastor Tacos (2 pcs)

Al pastor with pineapple and onion \$105

Wraps

Wrapped in flour tortilla

Turkey Breast Ham

Ham, manchego cheese, cucumber, lettuce, and chipotle mayonnaise \$110

Arrachera

Carrot, squash, lettuce, rosemary mustard \$110

Vegetarian

Sauté ed squash, carrot, onion, spinach, lettuce with pesto. \$105

Breaded Chicken

Breaded chicken breast with sauté ed carrot, onion, spinach, cucumber, lettuce, and chive dip \$110

Monchies

Spicy options: chamoy, miguelito, tajín, piquín, valentina, or botanera

Curly Fries

Seasoned, Habanero, or plain \$85

Crudités

Jicama, cucumber, and carrot prepared with salt, lime, and your choice of spice \$86

Chamoy Apple

Red apple slices prepared to your choice with chamoy, miguelito, tajín, piquín, lime, and salt \$47

DRINKS

Arabica coffee selection: small 12 oz. –large 16 oz.

Whole milk, lactose-free, light, lactose-free light, soy, almond, or coconut

Americano CH: \$48 –GDE: \$61

Cappuccino CH: \$65 –GDE: \$75

Latte CH: \$48 –GDE: \$61

Mockachino CH: \$65 –GDE: \$75

Iced CH: \$48 –GDE: \$61

Arabica espresso selection

Whole milk, lactose-free, light, lactose-free light, soy, almond, or coconut

Espresso (3oz) \$48

Double Espresso \$54

Espresso Cortado (3oz) \$64

Speciality

Matcha CH: \$59 –GDE: \$64

Hot or cold Matcha Latte \$83

Hot Matcha Latte with guava \$73

Cold Matcha Latte with guava	\$88
Matcha Tonic	\$73
Hot Rooibos	\$53
Cold Rooibos	\$70
Mango Smoothie	\$70
Yogur Smoothie , strawberry kiwi tea, tapioca	\$99
Yogur Smoothie strawberry, kiwi, tapioca	\$99
Red fruits Smoothie	\$70
Mango Chamoy Smoothie	\$70
Pasion fruit Soda (Tizanas)	\$80
Rooibos tea Soda, wild rose and granada	\$70

Other Drinks

Artisan Teas small 12 oz. –large 16 oz.

Green with Matcha and Turmeric | Relaxing | Lemon and Ginger | Chamomile Lavender | Black with Bergamot oil CH: \$48 –GDE: \$59

Hot Chocolate CH: \$64 –GDE: \$75

Iced Hershey's Chocolate CH: \$75 –GDE: \$86

Frappes with water or milk of your choice.

Mango Chamoy, Chocolate, Strawberries and cream, Mango, Mocha, Strawberries with banana, or Green tea \$75

EXTRAS

Extras

Avocado 1/2 pcs	\$52
Cream 45 g	\$21
Guacamole 125 g	\$43
Enchilada 1 pcs	\$16
Fries 120 g	\$81
Arrachera 80 g	\$47
Bacon 50 g	\$19
Chorizo 50 g	\$19
Turkey ham / Sausage 50 g	\$19
Cheese 45 g	\$21
Egg 1 pcs	\$11
Beans 125 g	\$16

Chilaquiles 1/2 order	
With cheese and cream	\$43
Sauce 125 g	\$16
Corn tortillas 4 pcs	\$9
Grilled Chicken 80 g	\$37
Breaded Chicken Milanese 80 g	\$37
Chicken for chilaquiles 100 g	\$27
Steamed Vegetables 80 g	\$27
Toast 2 pcs	\$16
Extra for substitution	\$21
Extra salad topping 80 g	\$16
Extra salad dressing 125 g	\$16
Greek yogurt 50 g	\$16
Half order of rice	\$21
Extra salmon 50 g	\$54
Extra tuna (canned in water) 140 g	\$37
Half order of quesadillas	\$48