



In Local Local our secret ingredient is our service
Full Menu

GOOD MORNING

Monday to Friday from 7 am – 12 pm

WAFFLES

With cajeta, lechera, nutella, or maple syrup.

Plain	\$94
Chocolate	\$106
Filled with semi-sweet chocolate	
Banana	\$106
Filled with banana	
Banana with Berries	\$109
Filled with banana, blueberries, strawberry, and raspberry	
Berries	\$106
Filled with blueberries, strawberry, and raspberry	

NATURAL JUICES

Orange	\$42
Anti-Cold	\$63
Orange, guava, lemon, and honey	
Green	\$63
Orange, cactus, spinach, celery, and pineapple	
Acai Bowl	\$160
Peanut butter, banana, chia, strawberries	

ALL DAY

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

FRUIT AND PUDDINGS

Fruit of the Day	\$60
Seasonal freshly cut fruits	
Chia Pudding	\$59
Chia in coconut milk with peach	
Apple with Yogurt	\$63
Yogurt, honey, and granola	

EGGS

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

Centro Omelette	\$105
Turkey breast, manchego cheese, green or red sauce	
Centro Omelette (egg whites only)	\$110
Turkey breast, manchego cheese, green or red sauce	
Garden Style Eggs (whole egg)	\$105
Scrambled eggs with squash, carrot, spinach, and goat cheese	
Garden Style Eggs (egg whites only)	\$110
Scrambled egg whites with squash, carrot, spinach, and goat cheese	
Mushroom Omelette	\$110
With poblano sauce	
Scrambled Eggs	\$95
Turkey breast, Mexican style, sausage, bacon, or chorizo	
Ranchero Eggs	\$95
Fried eggs on fried tortillas, covered in ranchero sauce	
Divorced Eggs	\$95
Fried eggs covered in red and green sauce	

ENCHILADAS

Green or Red Enchiladas	\$111
Filled with chicken or panela cheese, in green or red sauce, cream, and fresh cheese	
Swiss Enchiladas	\$111
Filled with chicken or panela cheese, in creamy green sauce and gratinated manchego cheese	
Veracruz Style Enfrijoladas	\$111
Filled with Mexican style scrambled eggs, in bean sauce, with chorizo, cream, and fresh cheese	
Grilled Vegetable Enchiladas	\$89
Filled with grilled vegetables, spinach, squash, bell peppers, and carrot, in green or red sauce	
Almond Mole Enchiladas	\$106
Filled with chicken, artisanal almond mole, cream, and fresh cheese	

CHILAQUILES

Homemade corn tortilla chips, with grated panela cheese and cream	
Plain	\$90
Green sauce, red sauce, or divorced	
With chicken or egg	\$105
In green, red, or divorced sauce with shredded chicken or eggs to order	
Plain with almond mole	\$102
Covered in artisanal almond mole	
With mole and chicken	\$115
Covered in artisanal almond mole, served with shredded chicken	
With arrachera	\$120
In green, red, or artisanal almond mole sauce served with arrachera (skirt steak)	
Green with cactus and goat cheese	\$123

SINCRONIZADAS & QUESADILLAS

Sincronizadas (2 pieces)	\$87
Filled with turkey breast ham and Oaxaca cheese, served with Mexican salsa	
Quesadillas (4 pcs)	\$87
Filled with Oaxaca cheese, with flour or corn tortilla	

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	\$105
With your choice of ingredient, with red, green, or divorced sauce	
With chilaquiles	\$105
With red or green sauce	
With shredded chicken	\$110
Mole Chilaquiles	\$105
With artisanal almond mole	
Chilaquiles with chicken and mole	\$115

SANDWICH

White or whole wheat bread

Chicken	\$105
Honey mustard dressing, grilled chicken, panela cheese, lettuce, and tomato	
Turkey Breast	\$98
Turkey breast, chipotle mayonnaise, bacon, manchego cheese, lettuce, and tomato	
Grilled Cheese	\$98
Oaxaca cheese, panela, manchego, mayonnaise, lettuce, and tomato	
Light	\$95
Rafa's Toast	\$88
Fried egg, avocado, grilled tomato, squash, carrot, spinach, pesto.	

PANINIS

Freshly baked white ciabatta bread

Spanish Leg Ham	\$111
Smoked leg ham, Oaxaca cheese, mayonnaise, refried beans, lettuce, tomato, and avocado.	
Deli	\$107
Chipotle mayonnaise, turkey breast, manchego cheese, lettuce, and tomato	
Light	\$95
Steamed vegetables, spinach, squash, pesto, lettuce, and tomato	
Breaded Chicken	\$122
Breaded chicken breast, lettuce, tomato, and mayonnaise	
Al Pastor	\$122
Al pastor meat with pineapple, mayonnaise, lettuce, and tomato	
Grilled Chicken	\$122
Grilled chicken breast, lettuce, tomato, and mayonnaise	

CREPES

Ham and Cheese	\$94
Swiss style filled with chicken	\$94
Poblano style filled with chicken	\$94
Banana with Cajeta	\$89
Strawberry with Nutella	\$89

DESSERTS

From our bakery

Artisan Cookies	\$42
Oat, amaranth, and cranberry	
Muffins	\$51
Banana with semi-sweet chocolate topping	
Gelatins	\$43
Mango, cappuccino, and marzipan	

SMOOTHIES

16 oz, whole milk, lactose-free, light, lactose-free light, soy, almond, or coconut	
Simple (1 ingredient)	\$59
Strawberry, banana, chocolate, mango	
Combined (2 ingredients)	\$71
Strawberry, banana, chocolate, mango	
Smoothie	\$70
Berries, mango, strawberry	

GOOD EVENING

Monday to Friday from 12:30 pm – 8 pm.
Ask for our daily suggestions from Monday through Friday.

SPECIALS

DIY Salad Bar (12:30 to 6pm)	\$110
Includes three toppings and one dressing to choose from	

SOUPS AND RICE

Chicken Consomé	CH: \$71
Chicken broth with vegetables, squash and carrot, shredded chicken, avocado, flavored with cilantro	GDE: \$130
Tortilla Soup	\$71
Julienned tortilla, with avocado cubes and fried pasilla chili	
House Rice	\$48
Rice of the day served with vegetables.	

MAIN COURSES

Chicken Nuggets (6 pcs)	\$82
With homemade mango habanero sweet and sour sauce	
Bolognese Lasagna	\$125
Filled with sirloin, with lettuce salad, tomato, parmesan cheese, manchego cheese, cream, and house dressing	
Vegetarian Lasagna	\$105
Filled with eggplant, carrot, and celery, with parmesan cheese, manchego cheese, and cream, served with lettuce salad, tomato, and house dressing	
Grilled Chicken Breast	\$99
Grilled chicken breast, with lettuce salad, tomato, and house dressing	
Grilled Arrachera	\$135
Served with curly fries and refried beans with epazote	
Breaded Chicken Milanese	\$115
Breaded chicken breast, served with curly fries	
Chicago Burger	\$125
Brioche bun, Sirloin, manchego cheese, lettuce, tomato, pickle relish, bacon, honey mustard dressing, served with curly fries. (15 min prep time).	
Vegan Burger	\$105
Brioche bun, oat and carrot based, served with curly fries.	
Alambre Tacos (2 pcs)	\$115
Of arrachera or chicken, spinach, carrot, and squash.	
Vegan Alambre (2 pcs)	\$95
Spinach, carrot, and squash	
Chicken Flautas (3 pcs)	\$98
In green, red, or divorced sauce, with grated panela cheese and cream.	
Vegan Flautas (3 pcs)	\$93
Filled with mashed potato	
Al Pastor Tacos (2 pcs)	\$105
Al pastor with pineapple and onion	

WRAPS

Wrapped in flour tortilla	
Turkey Breast Ham	\$110
Ham, manchego cheese, cucumber, lettuce, and chipotle mayonnaise	
Arrachera	\$110
Carrot, squash, lettuce, rosemary mustard	
Vegetarian	\$105
Sautéed squash, carrot, onion, spinach, lettuce with pesto.	
Breaded Chicken	\$110
Breaded chicken breast with sautéed carrot, onion, spinach, cucumber, lettuce, and chive dip	

MONCHIES

Spicy options: chamoy, miguelito, tajín, piquín, valentina, or botanera	
Curly Fries	\$85
Seasoned, Habanero, or plain	
Crudités	\$86
Jicama, cucumber, and carrot prepared with salt, lime, and your choice of spice	
Chamoy Apple	\$47
Red apple slices prepared to your choice with chamoy, miguelito, tajín, piquín, lime, and salt	

DRINKS

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

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	CH: \$48
small 12 oz. – large 16 oz.	GDE: \$59
Green with Matcha and Turmeric Relaxing Lemon and Ginger Chamomile Lavender Black with Bergamot oil	
Hot Chocolate	CH: \$64
	GDE: \$75
Iced Hershey's Chocolate	CH: \$75
	GDE: \$86
Frappes	\$75
With water or milk of your choice: Mango Chamoy, Chocolate, Strawberries and cream, Mango, Mocha, Strawberries with banana, or Green tea	

EXTRAS

Monday to Friday from 7 am – 8 pm

Avocado 1/2 pcs	\$52
Cream 45 g	\$21
Guacamole 125 g	\$43
Enchilada 1 pcs	\$40
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	\$50
With cheese and cream	
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