

MASA MADRE TARTINES

Servidas con ensalada

SALMÓN AHUMADO -220-

Salsa de eneldo, alcaparras, huevo estrellado

TOAST AGUACATE -210-

Aguacate, espárragos, queso feta, huevo estrellado

ITALIANA -215-

Jamón Serrano, pesto, jitomate, queso Burrata, arúgula, pimienta marinado, queso parmesano, vinagre balsámico

SANDWICHES

Servidos con ensalada y papas de la casa

MASA MADRE

PATO CONFITADO -240-

Carne de pato confitada, mermelada de tocino, higo, arúgula, queso emmental

POLLO BUFFALO -220-

Pollo deshebrado, salsa Buffalo, queso crema-azul, espinaca, queso mozzarella

TUNA MELT -220-

Atún, mayo dijonesa, apio, cebolla morada, jitomate, jalapeño, cebollín, queso cheddar

BOURGUIGNON DE RES -240-

Carne de res en vino tinto, champiñones, zanahoria y cebolla glaseadas, perejil, queso Emmental

FOCACCIA

BIRRIA DE RES -250-

Birria de res tradicional, guacamole, queso Manchego, cilantro y cebolla blanca

CORDERO ESTILO PROVENCE -260-

Cordero de 7 horas, miel de Yucatán, tomillo, caviar de berenjena, queso emmental

VEGETARIANO -210-

Higo, caviar de berenjena, cebollas caramelizadas, arúgula, queso mozzarella

CROISSANTS

Servidos con ensalada y papas de la casa

CROISSANT SALMÓN AHUMADO -200-

Croissant, salmón ahumado, salsa de eneldo, cebollas moradas, alcaparras, huevo estrellado

TULUM ROLL -215-

Croissant roll, salchicha, mayonesa, guacamole, huevo estrellado, queso cheddar, jalapeño

CROISSANT HUEVO & TOCINO -210-

Croissant, huevos revueltos, aguacate, tocino, Mayonesa chipotle

CROISSANT AGUACATE -195-

Croissant, aguacate, espárragos, queso feta, arúgula, pickles de cebolla, huevo estrellado

ROLL DE CHORIZO -215-

Croissant roll, chorizo, mayonesa chipotle, caviar de berenjena, pimientos marinados, huevo estrellado, queso cheddar

BOLLOS MINI

Servidos con ensalada y papas de la casa
2 huevos pochados, salsa holandesa.
Selección de guarnición:

BENEDICTINOS

JAMÓN COCIDO
-210-

NORUEGOS

SALMÓN AHUMADO
-215-

FLORENTINOS

ESPINACA
-210-

PAN DE CAJA

Servidos con ensalada y papas de la casa

CROQUE MADAME -200-

Jamón cocido, salsa bechamel Mornay, queso fundido, huevo estrellado

CROQUE CHAMPIÑONES -210-

Jamón cocido, salsa bechamel Mornay, champiñones, queso fundido, huevo estrellado

Nuestras preparaciones son caseras, y de altos estándares de higiene. Ofrecemos productos con nueces, leche, huevos y trigo.

Si bien tomamos medidas para minimizar el riesgo de contaminación cruzada, no podemos garantizar que ninguno de nuestros productos sean seguros para personas con alergias.

Nuestros precios son en moneda nacional e incluyen impuestos

BOLLOS

Servidos con ensalada y papas de la casa

HUEVO Y TOCINO -210-

Huevos revueltos, aguacate, tocino, mayonesa-chipotle

CERDO DESHEBRADO -210-

Carne de cerdo baja temperatura, salsa BBQ, pickle de cebolla, queso cheddar, huevo estrellado

POLLO FRITO -245-

Pollo frito en buttermilk, Alioli limón-orégano, ensalada de col, tocino

OTRAS ESPECIALIDADES

PAN FRANCÉS -195-

Brioche casero tostado, infusión de vainilla, frutas frescas, chantilly, granola casera, chispas de chocolate y miel de Yucatán

AVENA COCO -140-

Avena marinada con leche de coco, semillas de chia, plátano, granola casera, miel de Yucatán, coco rallado, chispas de chocolate. Se sirve frío

PLATO DE FRUTAS -100-

Variación de frutas, granola casera

YOGURT -145-

Frutas frescas, granola casera, chispas de chocolate, mermelada casera

WAFFLE PLÁTANO -145-

Plátano, caramelo flor de sal, chispas de chocolate, granola casera, frutas frescas

AÇAÍ BOWL -195-

Puré de Acai, mantequilla de cacahuete, coco rallado, granola casera, chispas de chocolate, frutas frescas

CANASTA DE BOLLERÍA -160-

Croissant, Pain au Chocolat, Pain aux raisins.
Servidos con mantequilla y mermelada



NIMEÑO

CAFÉ | BOULANGERIE | BREAD LAB

*Refill

Opción distinta a leche regular +10

BEBIDAS CALIENTES

Café filtro	*65
Americano	57
Cappuccino	62
Chocolate	55
Latte	62
Flat White	51
Espresso	40
Espresso Doble	57
Té	61
Chai Latte	70
Matcha latte	70
Moka	67

BEBIDAS FRÍAS

Cold Brew	70
Americano	59
Cappuccino	67
Chocolate	60
Latte	65
Espresso Doble	59
Té	63
Chai Latte	73
Matcha latte	73
Moka	72

JUGOS

Jugo de Naranja	60
Jugo Verde	65

AGUAS Y REFRESCOS

Agua	40
Agua Mineral	55
Limonada	50
Coca Cola	45
Coca Cola Light	45



NIMEÑO

CAFÉ | BOULANGERIE | BREAD LAB

* Refill

Non dairy milk options available +10

HOT BEVERAGES

Drip coffee*	*65
Americano	57
Cappuccino	62
Chocolate	58
Latte	62
Flat White	51
Espresso	40
Double Espresso	57
Tea	61
Chai Latte	70
Matcha latte	70
Moka	67

COLD BEVERAGES

Cold Brew	70
Americano	59
Cappuccino	67
Chocolate	65
Latte	65
Espresso Doble	59
Tea	63
Chai Latte	73
Matcha latte	73
Moka	72

JUICES

Oranje Juice	60
Green Juice	65

WATER & SOFT DRINKS

Water	40
Sparkling Water	55
Limonade	50
Coca Cola	45
Coca Cola Light	45

BUNS

Served with salad and potatoes

EGG & BACON -210-

Filled with scrambled eggs, avocado, bacon, chipotle mayo

PULLED PORK -210-

Pulled pork, BBQ Sauce, pickled onion, cheddar, sunny side-up egg

FRIED CHICKEN -245-

Buttermilk fried chicken, lemon oregano aioli, coleslaw, bacon

OTHER SPECIALTIES

FRENCH TOAST -195-

Brioche, vanilla infusion, fresh fruits, chantilly cream, granola, chocolate chips, Yucatan honey

COCONUT OVERNIGHT OATS -140-

Coconut milk overnight oats, chia seeds, banana, granola, Yucatan honey, shredded coco, chocolate chips. Served cold

FRUIT PLATTER -100-

Assortment of seasonal fresh fruits. Side of homemade granola

YOGURT -145-

Fresh fruits, homemade granola, chocolate chips, homemade jam

WAFFLE BANANA -145-

Banana, salted butter caramel, chocolate chips, granola and fresh fruits

AÇAÍ BOWL -195-

Açaí puree, peanut butter. Topped with homemade granola, chocolate chips, fresh fruits

VIENNOISERIE BASKET -160-

Croissant, Pain au Chocolat, Pain aux raisins. Served with butter and jam

CROISSANTS

Served with salad and potatoes

SMOKED SALMON -200-

Croissant, smoked salmon, drill dressing, red onions, capers, sunny side-up egg

TULUM ROLL -215-

Croissant roll, sausage patty, homemade mayo, guacamole, sunny side-up egg, cheddar cheese, jalapeño

SCRAMBLED EGGS & BACON-210-

Croissant roll, scrambled eggs, avocado, bacon, chipotle mayo

AVOCADO -195-

Croissant, avocado, asparagus, feta cheese, arugula, pickled onions, sunny side-up egg

CHORIZO ROLL -215-

Croissant roll, chorizo sausage patty, chipotle mayo, eggplant spread, marinated peppers, sunny side-up egg, cheddar cheese

MINI BUNS

Served with 2 poached eggs, hollandaise sauce. Choose a garnish between:

BENEDICT	NORWEGIAN	FLORENTINE
COOKED HAM	SMOKED SALMÓN	SPINACH
-210-	-215-	-210-

SANDWICH LOAF

Served with salad and potatoes

CROQUE MADAME -200-

Cooked ham, bechamel Mornay, cheese, sunny side-up egg

CROQUE MUSHROOM -210-

Cooked ham, bechamel Mornay, mushroom, cheese, sunny side-up egg.

Every single dish is homemade, and prepared with the highest hygiene standards. We offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, and egg or wheat allergies
Our prices include taxes on national currency

SOURDOUGH TARTINES

Served with salad

SMOKED SALMON -220-

Smoked salmon, dill dressing, capers, sunny side-up egg

AVOCADO TOAST -210-

Avocado, asparagus, feta cheese, sunny side-up egg

ITALIAN -215-

Serrano ham, pesto, tomato, Burrata cheese, arugula, marinated peppers, parmesan cheese, balsamic vinegar

SANDWICHES

Served with salad and potatoes

SOURDOUGH

DUCK CONFIT -240-

Pulled duck, bacon jam, fig, arugula, Emmental cheese

BUFFALO CHICKEN -220-

Pulled chicken, Buffalo sauce, blue cream cheese, spinach, mozzarella cheese

TUNA MELT -220-

Tuna, Dijonaise style mayo, celery, red onion, tomato, chives, cheddar cheese

BEEF BOURGUIGNON -240-

Red wine marinated beef stew, mushroom, glazed carrot and onion, parsley, Emmental cheese

FOCACCIA

BEEF BIRRIA STYLE -250-

Traditional birria style beef, guacamole, manchego cheese, cilantro, white onion

LAMB PROVENCE STYLE -260-

7 hours cooked lamb, Yucatan honey, thyme, olives, eggplant spread, Emmental cheese

VEGETARIAN -210-

Fig, eggplant spread caramelized onions, arugula, Mozzarella cheese