

LA POPULAR

NÔMADE TEMPLE

DESAYUNO | BREAKFAST

DESAYUNO AMERICANO / \$365 AMERICAN BREAKFAST

Café americano, pan casero, mantequilla, mermelada, jugo o fruta y huevos al gusto; con dos ingredientes a elegir (jamón, queso o espinaca) / Black coffee, homemade bread, butter, jam, juice or fruit & any style eggs - with two ingredients of your choice (ham, cheese or spinach)

HUEVOS | EGGS

HUEVOS AL GUSTO \$310 ANY STYLE EGGS

Con dos ingredientes a elegir (vegetales, jamón, queso o espinaca) / With two ingredients of your choice (vegetables, ham, cheese or spinach)

Extra: Queso de cabra, tomate deshidratado, jamón serrano, parmesano, salmón ahumado, alcaparras / EXTRA: Goat cheese, dehydrated tomato, serrano ham, parmesan cheese, smoked salmon, capers

***Todos los huevos están acompañados de aguacate, ensalada, hash brown** / *All the eggs are served with avocado, salad, hash brown

SHAKSHUKA CLASICA \$335 CLASSIC SHAKSHUKA

Pimientos, huevos, tomate, queso feta, pan pita / Peppers, eggs, tomato, feta cheese, pita bread

CROQUE-MADAME \$345

Pan de masa madre, huevo frito, jamón, salsa bechamel, queso gruyere / Sourdough bread, fried egg, ham, bechamel sauce, gruyere cheese

SANDWICH DE HUEVO EN CROISSANT / CROISSANT \$310 BREAKFAST SANDWICH

Omelette, queso manchego, aguacate, chorizo vegano / Omelette, manchego cheese, avocado, vegan chorizo

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un cargo de servicio del 15% a todos los alimentos y bebidas. / Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.

TOSTADA DE AGUACATE \$345 AVOCADO TOAST

Semilla de girasol, tomate cherry, rábano, queso cottage / Sun flower seeds, cherry tomato, radish, cottage cheese

WAFFLE CON CREMA DE AVELLANAS / WAFFLE WITH HAZELNUT CREAM \$380

Mix de frutos rojos, plátano / Mixed berries, banana

EVERYTHING BAGEL \$330

Bagel, salmón ahumado, alcaparras, limón, queso crema / Bagel, smoked salmon, capers, lime, cream cheese

LIGHT BREAKFAST

BREAKFAST BOWL \$365

Tomates cherries, champiñones, aguacate, quinoa, queso panela asado, arúgula, huevos pochados / Cherry tomatoes, mushrooms, avocado, quinoa, roasted panela cheese, arugula, poached eggs

AÇAÍ BOWL \$365

Fresas, crema de coco, almendras tostadas / Strawberries, coconut cream, roasted almonds

PARFAIT DE CHIA CON LECHE DE COCO / CHIA PARFAIT WITH COCONUT MILK \$295

Granola de cereza, fruta de temporada, miel / Cherry granola, seasonal fruit, honey

YOGURT DE COCO \$240 COCONUT YOGHURT

Fruta de temporada, hemp, granola de cereza y mantequilla de maní / Seasonal fruit, hemp, cherry granola, peanut butter

PLATO CON FRUTA DE TEMPORADA / LARGE SEASONAL FRUIT PLATTER \$275

EXTRAS

HUEVO / EGG \$50

TOFU \$95

AGUACATE / AVOCADO \$80

SALMÓN / SALMON \$135

TOCINO / BACON \$95

-  **Vegetariano/ Vegetarian**
-  **Vegano/ Vegan**
-  **Libre Gluten / Gluten Free**