

OUR BREAKFAST

9:00 AM - 1:00 PM

Enfrijoladas (4)

Filled with chicken, served with sour cream, aged cheese, red onion and avocado

Traditional	\$85
Scrambled egg	+\$15
Chistorra sauce	+\$55
Cecina (dry salted meat)	+\$65
Extra egg	+\$15

Eggs cooked to order

Accompanied with refried beans

Ham or sausage	\$70
Bacon	\$75
Longaniza sausage	\$80
Red or green salsa	\$85

Sincronizadas (4)

Flour or corn tortillas and guacamole	
Ham and quesillo	\$75



Molletes (2)

Torta bread with refried beans, gouda cheese and pico de gallo

Ham	\$75
Bacon	\$80
Chistorra sauce	\$100
Cecina (dry salted meat)	\$120

Complete your breakfast

Café de olla refill	\$35
Fruit with yogurt and granola	\$35
Orange juice 10 oz	\$35

Chilaquiles

Red or green, served with avocado, sour cream, aged cheese and red onion

Chicken, egg or queso	\$85
Grilled chicken breast	\$115
Cecina (dry salted meat)	\$145
Extra egg	+\$15
Mole Poblano	+\$20



Omelette

With refried beans

Quesillo	\$75
Mushrooms and queso	\$85
Vegetables and queso	\$95

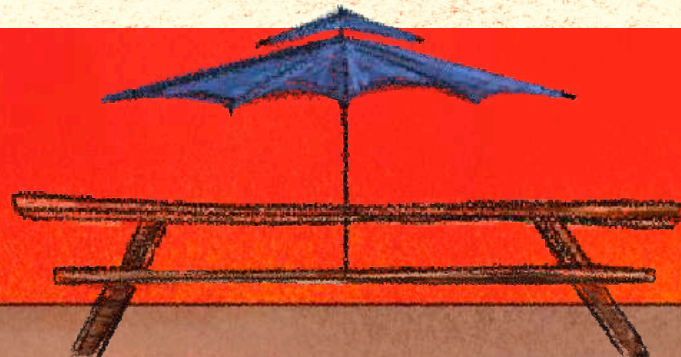
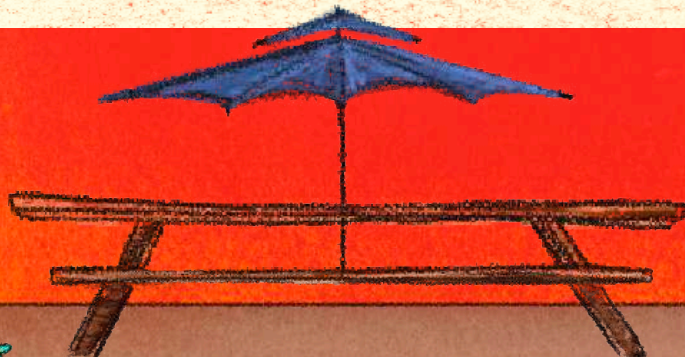
Memelitas (3)

Made of corn with ayocote, sour cream, queso, onion, red and green salsa

Regular	\$65
Chicken	\$80
Longaniza sauce	\$85
Cecina (dry salted meat)	\$120

Extras

Guacamole	\$35
Pico de gallo	\$35
Chiles toreados	\$20
Beans and tortilla chips	\$20
Sweet or salty bread	\$10
Extra disposable	\$10



• MEXICAN TASTE •

Consomé Atlixquense

Chicken broth, avocado, quesillo, shredded chicken, cilantro, onion, serrano chili, lemon and bread

\$65

Red rice

\$40



Molcajete of Guacamole and Chapulines

Freshly made guacamole seasoned with lime, onion, cilantro, serrano chili, salt, and spices. Served with toasted chapulines (grasshoppers) and crispy tortilla chips

\$95

Add pork rind +\$15

Sopes (3)

Served with fried beans, lettuce, sour cream, aged cheese and salsa

Tinga \$140
Cecina and longaniza \$150

Taquitos Dorados (3)

Fried taco, lettuce, sour cream, queso and salsa

Chicken or quesillo \$50
Tinga \$80

Quesadillas (3)

Flour or corn tortillas and guacamole

\$65
Add mushrooms +\$20
Add pork rind +\$15

Torta de Mole

Torta con pollo deshebrado bañado de mole poblano

Regular \$45
Bathed in sauce \$55

Tortilla Soup

Tortilla strips, avocado, quesillo, cream, cheese and fried chipotle

\$85

Antojitos plate

1 tortita de mole poblano, 1 pambacito, 2 chalupas, 1 tostadita, 4 taquitos dorados

\$130

Chalupas (5)

Red salsa, green salsa, onion and queso \$35

Poblano mole with sesame seeds \$45

Add shredded chicken or quesillo +\$20
Add cecina Atlixquense +\$65
In a torta bread +\$15

Beans, chicken and queso \$50

Tlacoyos Atlixquenses (2)

Fried tlacoyos, gratin quesillo, sour cream, queso and salsa

\$75

Add cecina Atlixquense +\$65
Add chistorra sauce +\$55

Pambazos

Floured pambazo, ground beef and longaniza, lettuce, avocado and onion

Regular \$45
Bathed in sauce \$55

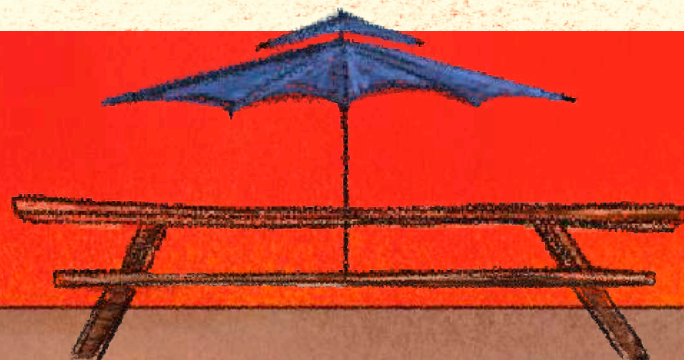
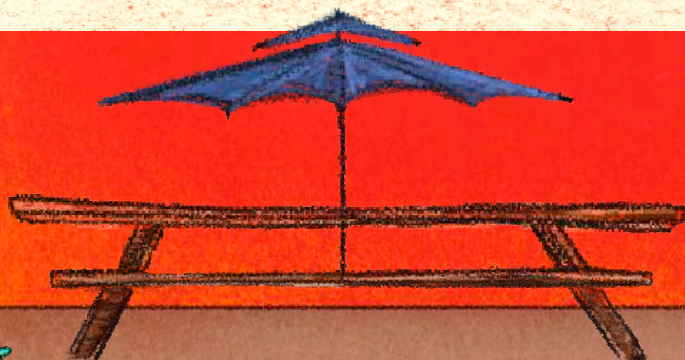
Tostadas

Fried tortilla topped with beans, lettuce, sour cream, queso, avocado and red or green salsa

Chicken or quesillo \$45
Tinga \$50

Extras

Guacamole \$35
Pico de gallo \$35
Chiles toreados \$20
Beans and tortilla chips \$20
Sweet or salty bread \$10
Extra disposable \$10



• MENU •

• **HOMEMADE TRADITION** •

👉 *Enchiladas atlixquenses: Red, green or mole*

Handmade tortillas, topped with salsa of your choice, lettuce, onion, radish, sour cream, queso and avocado

Chicken, cheese or egg

4 pieces \$75
5 pieces \$85
Extra egg +15

Grilled chicken breast

4 pieces \$100
5 pieces \$115

Cecina Atlixquense

4 pieces \$120
5 pieces \$145

Fill your tortillas with shredded chicken or quesillo

4 pieces +\$20
5 pieces +\$25

Extra ingredient

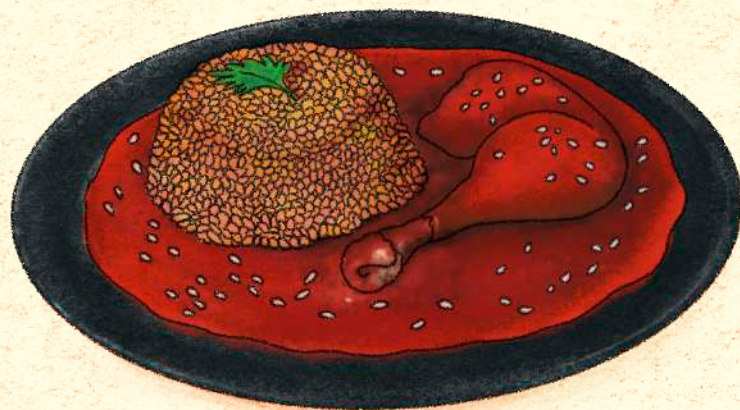
(Avocado, sour cream or queso)
+\$10

Fried tortilla

+\$10



• **SPECIALTIES** •



Lolita's Mole Poblano

Grandma Lolita's traditional recipe, leg and thigh with red rice, tortillas, or bread

\$135



Cecina Atlixquense

Exquisite Atlixco-style dried beef accompanied by guacamole, pico de gallo, refried beans, fresh cheese, ayocote tlacoyos, mole chalupitas, pork cracklings, tortillas, and salsa

\$205

Agrega chistorra +\$55

THE FAVORITE ONE!

Grilled chicken breast

Fresh salad, dressing of your choice, refried beans, tortillas and salsa

\$95



• DRINKS •

Specials

Virgin Piña colada 350ml	\$50
Lemon float 235ml	\$45
Vanilla coke float 235ml	\$70
Orangeade / lemonade 420ml	\$35
Orangeade / lemonade Jug 2L	\$120

Water

Agua fresca 420ml	\$25
Agua fresca Jug 2L	\$90
Peñafiel Mineral water 355ml	\$30
Bottled water 500ml	\$15

Chocolate

Mexican hot chocolate	\$45
Chocomilk 350ml	\$45

*Switch to lactoce-free milk + \$10

Tea

Tisane 250ml	\$45
Herbal tea/frutal teal 300ml	\$25

Coffee

Latte 200ml	\$40
Capuccino 200ml	\$40
Espresso 90ml	\$30
Americano 200ml	\$30
Café de olla refill 300ml	\$35
Cold latte condensed milk 400ml Espresso, condensed milk, milk and ice	\$75
Cold latte hazelnut 400ml Espresso, hazelnut cream, milk and ice	\$75
Affogato Espresso and vanilla ice cream	\$75

*Add baileys or eggnog to your coffee +\$15

*Switch to lactoce-free milk +\$10

Soda

Coca cola 355ml	\$35
Sidral / Sprite 355ml	\$30
Cold tea peñafiel 473ml	\$30
Jumex 355ml	\$27



• DESSERTS •

– CAKE JAR –

\$85

  *Dark Chocolate*



Chunks of buttery chocolate cake filled with dark chocolate ganache

  *Tiramisu*

Coffee-soaked ladyfingers with artisanal vanilla cream and a dusting of cocoa

  *Coconut Passion Fruit*

Creamy passion fruit pulp paired with coconut cream and a touch of passion fruit jam, all on a crunchy butter and almond cookie base

  *Cheesecake with Blackberry*

Creamy cheesecake mousse with blackberry compote on a crunchy butter and almond cookie base

Add a scoop of ice cream for \$20

 *Vanilla ice cream cup*

\$65

  *Home made Corn Pie*

\$55

 *Home made Palanqueta*

Crunchy handmade candy made with honey, seeds, and grains from the Atlixco Valley. Includes amaranth, peanuts, pumpkin seeds, and raisins, topped with blueberries, walnuts, or almonds

\$45

Home made Malanga

A healthy snack rich in nutrients, high in fiber, and low in sugar and fat. Baked malanga chips in flavors: Habanero, Pizza, Churrumaiz, Fuego and Spices

\$55



Egg



Dairy



Nuts

¡DISCOVER AND TRY!

MARÍA DOLORES

salsas artesanales

Macha and Habanero Salsas
PROUDLY FROM ATLIXCO

