



maria.
FORTUNATA
CELEBRAR · REGALAR · CONSENTIR

MENU |

Love is just a word until someone shows up with the dessert.

All sorrows are less
WITH BREAD.



Everyday viennoiserie

· Croissant	\$39
· Pain au chocolat	\$45
· Vanilla concha	\$35
· Chocolate concha	\$35
· Macerated fruits roll	\$55
· Crookie	\$75

Sweet

- Brioche with dulce de leche and lotus
- Pistachio roll
- Chocolate and cardamom Babka
- Fig and frangipane croissant
- Blackberry nest
- Orange nest
- Sausage roll
- Egg and bacon brioche
- Triple chocolate truffle pain au chocolat
- Banana bread
- Blueberry financier
- Citrus financier
- Apple tart
- Passion fruit tart
- Coffee cake





BRUNCH

Para empezar

- **Hummus and brisket**
WITH HOMEMADE PITA BREAD, **\$130**
- **Babaganush**
WITH TABULÉ AND HOMEMADE PITA BREAD. **\$130**

Sweet treats

- **French Toast** **\$210**
BRIOCHE, BLUEBERRIES MARMALADE, LEMON CREAM, RED BERRIES AND NUT CRUMBLE..
- **Fluffy pancakes** **\$220**
BERRIES MARMALADE, BERRIES AND WHITE CHOCOLATE CRUMBLE.
- **Home style pancakes** **\$160**
WITH SEASONAL TOPPINGS.

Salados

- **Chilaquiles (red o green)** **\$160**
WITHOUT EGGS, SERVED WITH BLACK BEANS. **\$180**
WITH EGGS, SERVED WITH BLACK BEANS.
- **Enfrijoladas served with mole** **\$195**
STUFFED WITH CHICKEN OR PANELA CHEESE, BEANS WITH MOLE SAUCE, AVOCADO, SOUR CREAM, AND CHIAPAS CHEESE.
- **Enchiladas MaFo (red or green sauce)** **\$175**
STUFFED WITH CHICKEN OR PANELA CHEESE, SOUR CREAM, AND CHIAPAS CHEESE.

Toasts

- **Avo Toast with Brisket** **\$220**
AVOCADO PUREE, BRISKET AND WEDGE POTATOES.
- **House style curated salmon toast** **\$220**
SOFT FENNEL CREAM, ROASTED TOMATOES.
- **Burrata and tomatoes toast** **\$260**
BREAD LOAF WITH PESTO, BURRATA, MIX OF TOMATOES, ARUGULA, AND PISTACHIOS.

Huevos

- **Huevos rancheros** **\$185**
SUNNY SIDE-UP EGGS OVER A FRIED TORTILLA, RED SAUCE, AVOCADO, BLACK BEANS, SOUR CREAM, AND CHEESE.
- **Cazuelita mexicana** **\$170**
BACON, LONGANIZA AND EGGS IN GREEN TOMATOE SAUCE WITH CURATED CACTUS.
- **Buenos días omelette** **\$185**
MUSHROOMS OMELETTE WITH FLOR DE CALABAZA SAUCE, BLACK BEANS AND SALAD.
- **Scramble egg with tabulé** **\$155**
SCRAMBLE EGG WITH ZA'ATAR AND JOCOQUE , CONFIT TOMATOES TABULÉ, FRESH HERBS, QUINOA AND NAAN BREAD.
- **Shakshuka MaFo** **\$170**
WITH JOCOQUE, CILANTRO AND HOME MADE PITA BREAD.
- **Grand Slam María Fortunata** **\$195**
TWO SUNNY SIDE-UP EGGS, HONEY BACON, PANCAKES, POTATOES AND AVOCADO.
- **Mexican breakfast** **\$195**
SUNNY SIDE-UP OR SCRAMBLED EGGS, POTATOES, BLACK BEANS, SKIRT STEAK, RED OR GREEN CHILAQUILES.
- **Eggs benedict with bacon** **\$220**
POACHED EGGS AND BACON OVER CROISSANT DOUGH COVERED IN BACON HOLLANDAISE SAUCE.
- **Mushrooms quiche** **\$210**
BAKED WITH MUSHROOMS, SPINACH AND GOAT CHEESE SERVE WITH FRESH SALAD.



BRUNCH

Sandos

- **Grilled Cheese** **\$175**
HOMEMADE BREAD LOAF, CHEDDAR CHEESE, GRUYERE CHEESE, ROASTED TOMATO WITH FINE HERBS CREAM SOUP.
- **Croque madame** **\$195**
BRIOCHE BREAD, TURKEY HAM, DIJON MUSTARD AND GRILLED GRUYERE CHEESE.
- **Chicken croissant** **\$240**
BREADED CHICKEN CROISSANT WITH TOMATO SUECE AND MOZZARELLA CHEESE.
- **Proscuitto and pesto** **\$240**
PROSCUITTO, PESTO, MOZZARELLA, ARUGULA AND TOMATOES.
- **Confit salmon** **\$280**
CULTURED CREAM, PICKLED CUCUMBER, CAPERS, AND KALE ACCOMPANIED BY POTATO CHIPS.

ALL OUR SANDWICHES COME WITH A SIDE

DISH.

Salados

- **Rotisserie Chicken Salad** **\$220**
LEMON AND HERB ROTISSERIE CHICKEN, MIXED LETTUCE LEAVES, PARMESAN SLICES, AND OLD-STYLE MUSTARD VINAIGRETTE WITH SHALLOTS.
- **Breaded Sea Bass** **\$280**
WITH PANKO AND ORANGE, ACCOMPANIED BY POTATO CHIPS.
- **MaFo Burger** **\$240**
MIXED BEEF AND PORK PATTY, CARAMELIZED ONION, AND HOUSE-MADE MAYONNAISE, SERVED WITH POTATO WEDGES.
- **Bolognese Gnocchi with Parmesan** **\$175**
HOMEMADE GNOCCHI WITH BOLOGNESE SAUCE.

Extras

- EGG (1)..... \$20
- BACON (4)..... \$50
- AVOCADO (100G)..... \$40
- ARRACHERA (100G)..... \$70
- CHICKEN (100G)..... \$45
- TURKEY HAM (50G)..... \$20
- POTATOE CHIPS..... \$75
- BLACK BEANS..... \$35
- BREAD..... \$40
- BUTTER AND MERMALADE..... \$35

TAXES INCLUDED

BEBIDAS

Brunch

- Juice of the day \$75
- Smoothie
 - STRAWBERRY, ORANGE, AND BANANA \$95
- Milkshakes
 - PAPAYA WITH STRAWBERRIES OR BANANA WITH STRAWBERRIES \$90
- Tisane teas \$65
- Tea \$65
- Felix soda \$55
- Zoé Water \$23

Mexican style cocoa

- With cinnamon 50% \$60
- With almond 40% \$60
- Semisweet 60% \$60
- Tropical 70% \$60
- With spices 65% \$60
- Lavander 65% \$60
- Cardamom 65% \$60
- Chai 60% \$70
- Iced +\$10

Coffes

- Espresso \$45
- American \$45
- Capuccino \$50
- Flat White \$55
- Latte \$60
- Lavander latte \$75
- Vainilla latte \$70
- Chai Latte \$75
- Matcha Latte \$75
- Cold brew \$70
- Horchata Latte \$75
- Extra espresso \$10
- Vegetable milk \$15

Lemonades

- Blueberries \$95
- Matcha \$95
- Sunset
 - ORANGE JUICE, POMEGRANATE, AND LEMON \$95
- Kiwi mocktail \$95
- Flavor water \$75

Strong spirits

- Colimita \$95
- Piedra lisa \$95
- Mimosa \$160
- Vino espumoso \$145
- Strawberry mimosa \$150
- Carajillo \$120
- Aperol spritz \$240



ALL OF OUR BEVERAGES CAN BE SERVED COLD +\$10.

**LET'S BE HAPPY,
NOT PERFECT.
ENJOY THE CAKE!**



MARÍA FORTUNATA
mfe
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