



maria.
FORTUNATA
CELEBRAR · REGALAR · CONSENTIR

MENU |

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

All sorrows are less
WITH BREAD.



Savory

- Eggs and ham brioche nest \$48
- Ham and cheese croissant with pesto..... \$60
- Nuts and fig loaf \$95
- Mix seeds loaf \$95
- Rye loaf \$90

Sweet

- Croissant \$34
- Pain au chocolat \$39
- Almond frangipane pain au chocolat..... \$45
- Hazelnuts and nutella danish rol \$55
- Macerated fruits danish rol \$55
- Raspberry nest \$48
- Vainilla concha \$35
- Chocolate concha \$35
- Blueberry and walnut financier \$53
- Cookies \$40





BRUNCH

María Fortunata Classics

- **Clasic berries**
BRIOCHE, BLUEBERRIES MARMALADE, LEMON CREAM, RED BERRIES AND NUT CRUMBLE..... **\$185**
- **Fluffy pancakes**
BERRIES MARMALADE, BERRIES AND WHITE CHOCOLATE CRUMBLE..... **\$185**
- **French style scrambled eggs**
POTATOES, SERRANO HAM, PARMESAN CHEESE, FLAVORED WITH TRUFFLE OIL..... **\$220**
- **Grand Slam María Fortunata**
TWO SUNNY SIDE-UP EGGS, HONEY BACON, PANCAKES, POTATOES AND AVOCADO..... **\$195**
- **Mexican breakfast**
SUNNY SIDE-UP OR SCRAMBLED EGGS, POTATOES, BLACK BEANS, SKIRT STEAK, RED OR GREEN CHILAQUILES..... **\$195**
- **House style curated salmon toast**
SOFT FENNEL CREAM, ROASTED TOMATOES..... **\$220**
- **Avo Toast with Brisket**
AVOCADO PUREE, BRISKET, PARMESAN CHEESE AND FRENCH FRIES..... **\$220**

Savory

- **Huevos rancheros**
SUNNY SIDE-UP EGGS OVER A FRIED TORTILLA, RED SAUCE, AVOCADO, BLACK BEANS, SOUR CREAM, AND CHEESE..... **\$165**
- **Eggs benedict with bacon**
POACHED EGGS AND BACON OVER CROISSANT DOUGH COVERED IN BACON HOLLANDAISE SAUCE..... **\$220**
- **Burrata and tomatoes toast**
BREAD LOAF WITH PESTO, BURRATA, MIX OF TOMATOES, ARUGULA, AND PISTACHIOS..... **\$225**
- **Pickled veggies and labne**
BREAD LOAF WITH GARLIC BUTTER, BEET CREAM, MIX OF PICKLED VEGGIES AND ARUGULA. EGGS OPTIONAL..... **\$189**
- **Scramble egg with tabulé**
SCRAMBLE EGG WITH ZA'ATAR AND JOCOQUE, CONFIT TOMATOES TABULÉ, FRESH HERBS, QUINOA AND NAAN BREAD..... **\$149**
- **Pesto quiche**
BAKED WITH ROASTED TOMATO, PARMESAN AND HOMEMADE PESTO SERVE WITH FRESH SALAD..... **\$168**
- **Mushrooms quiche**
BAKED WITH MUSHROOMS, SPINACH AND GOAT CHEESE SERVE WITH FRESH SALAD..... **\$168**

- **Chilaquiles (red o green)**
WITHOUT EGGS, SERVED WITH BLACK BEANS..... **\$138**
WITH EGGS, SERVED WITH BLACK BEANS..... **\$158**
- **Enfrijoladas served with mole**
STUFFED WITH CHICKEN OR PANELA CHEESE, BEANS WITH MOLE SAUCE, AVOCADO, SOUR CREAM, AND CHIAPAS CHEESE..... **\$170**
- **Roasted chicken salad**
ROASTED CHICKEN WITH LEMON AND HERBS, MIXED LETTUCES, PARMESAN FLAKES, OLD STYLE MUSTARD VINAIGRETTE DRESSING WITH SHALLOTS..... **\$185**
- **Creamy jocoque and vegetables**
SPICED JOCOQUE, PURPLE CABBAGE, TOMATOES, ARUGULA, GREEN APPLE, PERSIAN CUCUMBER AND PISTACHIOS..... **\$149**
- **Croissant and creamy scramble egg**
SERVE WITH PROSCIUTTO, ARUGULA AND CREAMY TOMATO SAUCE... **\$195**
- **Good morning omelette**
MUSHROOMS OMELETTE WITH FLOR DE CALABAZA SAUCE, BLACK BEANS AND SALAD..... **\$170**

Sandwiches

- **Chicken**
ROASTED CHICKEN, GRUYERE CHEESE AND STYLE MUSTARD..... **\$175**
- **Prosciutto and pesto**
PROSCIUTTO, PESTO, MOZARELLA, ARUGULA AND HEIRLOOM TOMATOES... **\$195**
- **Grilled Cheese**
HOMEMADE BREAD LOAF, CHEDDAR CHEESE, GRUYERE CHEESE, ROASTED TOMATO WITH FINE HERBS CREAM SOUP..... **\$210**
- **Croque madame**
BRIOCHE BREAD, TURKEY HAM, DIJON MUSTARD AND GRILLED GRUYERE CHEESE..... **\$185**

Extras

EGG (1).....	\$20
BACON (4).....	\$45
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

ALL OUR SANDWICHES ARE SERVED WITH A SIDE DISH.

TAXES INCLUDED

BEBIDAS

Brunch

- Juice of the day \$55
- Smoothie
 - STRAWBERRY, ORANGE, AND BANANA \$65
- Milkshakes
 - PAPAYA WITH STRAWBERRIES OR BANANA WITH STRAWBERRIES \$75
- Tisane teas \$55
- Tea \$55
- 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 +\$5

Coffes

- Espresso \$45
- American \$45
- Capuccino \$50
- Flat White \$55
- Latte \$60
- Lavander latte \$75
- Vainilla latte \$70
- Chai Latte \$65
- Matcha Latte \$70
- Cold brew \$50
- Cold brew with milk \$58
- Cold brew tonic \$58
- Horchata Latte \$75
- Extra espresso \$10
- Vegetable milk \$10

Lemonades

- Blueberries \$60
- Matcha \$75
- Sunset
 - ORANGE JUICE, POMEGRANATE, AND LEMON \$95
- Kiwi mocktail \$95
- Flavor water \$55

Strong spirits

- Colimita \$95
- Piedra lisa \$95
- Mimosa \$95
- Strawberry mimosa \$105



ALL OF OUR BEVERAGES CAN BE SERVED COLD +\$5.

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



MARÍA FORTUNATA
mfe
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