

CELEBRAR · REGALAR · CONSENTIR

## **Bakery & Pastry**

#### **CROISSANTS & BREADS**

Croissant · 40
Pain au chocolat · 50
Almond croissant · 65
Ham & pesto croissant · 90

**HOUSE SPECIALTIES** 

Crookie · 80

Daily pastry nest · 55 Soaked fruits roll · 65

Cardamom & chocolate babka · 60

Slice of cake · 95

#### **CLASSIC SWEETS**

Cookie of the day · 55 Vanilla concha · 40 Chocolate concha · 40

#### **REPOSTERÍA**

Lemon tart · 75
Hazelnut operá · 110
Fig mini cake · 95
Passion fruit sacher · 110
Red berries cheesecake · 150

Passion fruit tart · 95

Delirios · 80



## Classic Breakfasts

#### **MEXICAN BREAKFAST**

Sunny side or scrambled eggs, roasted potatoes, beans, grilled steak, red or green chilaquiles. • 220

#### **BUENOS DÍAS OMELETTE**

Mushroom omelette with squash blossom sauce, served with beans and salad. · 170

#### **HUEVOS RANCHEROS**

Sunny side eggs with grilled steak on fried tortilla, topped with red sauce and served with avocado, beans, jocoque and cheese. • 210

#### **SWEET BREAKFASTS**

#### **FRENCH TOAST**

Brioche bread with caramelized sugar, lemon whipped cream and seasonal fruit. · 210

#### **HOUSE PANCAKES**

With red fruit jam, fresh fruit, white chocolate crumble and crisp meringue. · 220

#### **CREAMY EGGS & TABBOULEH**

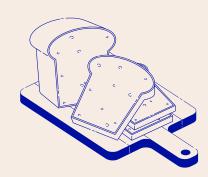
Creamy scrambled eggs with za'atar and jocoque, served with confit tomato tabbouleh, fresh herbs, quinoa and warm naan bread with spiced olive oil. · 170

#### SHAKSHUKA MAFO

Eggs poached in a spiced and aromatic tomato & pepper sauce, served with creamy jocoque, criollo cilantro and warm house pita. · 170

#### MARÍA FORTUNATA GRAND SLAM

A comforting classic: eggs any style, honey-glazed bacon, soft pancake, roasted potatoes and creamy avocado. • 220



# Chilaquiles Mgu

Crunchy tortilla chips in green sauce, served with black beans. Choose:

· No protein · 170 · With egg · 190 · With chicken · 200 · With steak · 210

#### **RED CHILAQUILES**

Crunchy tortilla chips in red sauce, served with black beans. Choose:

· No protein · 170 · With egg · 190 · With chicken · 200 · With steak · 210

### **Brunch**

#### **BARBACOA Y PUNTO**

Cheese quesadilla (sincronizada) in flour tortilla, bathed in green sauce and topped with house-made beef barbacoa. • 195

#### EGGS BENEDICT WITH BACON

Poached eggs on sliced bread, crispy bacon and baconinfused hollandaise. · 195

#### MARKET ENCHILADAS

Filled with chicken or cheese, topped with house-made red or green sauce, avocado slices, ranch-style cream and quelites salad. · 190



## **Especialidades**

#### **OAXACAN ENFRIJOLADAS**

Tortillas filled with chicken or cheese, covered in black bean sauce with hoja santa, served with avocado, ranch-style cream, quelites salad, Chiapas cheese and pickled onions. · 195

#### **CHICKEN SALAD**

Lemon herb roasted chicken over mixed greens, shaved parmesan and old-style mustard-shallot vinaigrette. · 190

#### **MAFO BURGER**

Mixed beef patty, caramelized onion and house mayo on soft bun, served with golden potato wedges. • 250

#### **BURRATA TOAST**

Crispy country bread with house pesto, creamy burrata, assorted tomatoes, fresh arugula and lightly toasted pistachios. • 245

#### **SALMON TOAST**

On artisan bread with soft fennel cream and roasted tomatoes. • 245

#### **AVOCADO TOAST**

House country bread with creamy avocado slices, tender barbacoa and crispy fries. · 230

#### **SANDWICHES**

#### **CROQUE MADAME**

Buttery brioche with turkey ham, a touch of Dijon mustard and gratinated gruyere. • 210

#### THREE CHEESE MELT

Toasted country bread filled with melted cheddar and gouda, caramelized onions. Served with warm roasted tomato and herb cream. · 220

## ROASTED CHICKEN & CARAMELIZED ONION

Roasted chicken, caramelized onions, whole grain mustard and melted gouda on artisan bread. • 220

#### PROSCIUTTO & PESTO

Layers of serrano ham, house pesto, soft mozzarella, crisp arugula and heirloom tomato on rustic bread. • 245



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## **Bakery**

#### **CROISSANTS & BREADS**

Croissant · 40

Pain au chocolat · 50

Vanilla concha · 40

Chocolate concha · 40

Almond croissant · 65

Ham & pesto croissant · 90

#### **HOUSE SPECIALTIES**

Crookie · 80

Pastry of the day · 55

Soaked fruit roll · 65

Cardamom & chocolate babka · 60

## **Pastries**

#### **CLASSIC SWEETS**

Cookie of the day · 55

Brownie · 65

Delirios · 80

#### **PASTRIES**

Lemon tart · 75

Hazelnut operá · 110

Fig mini cake · 95

Passion fruit sacher · 110

Red berries cheesecake · 150

Passion fruit tart · 95

Slice of cake · 95



## **Drinks**

#### **HOT COFFEES**

Espresso · 50

Americano · 55

Cappuccino · 63

Flat white · 63

Latte · 75

Bee & Bean latte · 95

Lavender latte · 95

Vanilla latte · 85

Espresso chai · 90

Moka · 95



#### **COLD COFFEES & LATTES**

Iced latte · 85

Iced chai · 95

Iced espresso chai · 98

Iced matcha latte · 98

Iced chocolate (variety) · 98

Iced Bee & Bean · 103

Iced lavender latte · 103

Iced vanilla latte · 95

Horchata latte · 98

Cold brew · 85

Cold brew tonic · 75

Cold brew with milk · 85



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#### TEAS & INFUSIONS (For here / To go)

Green tea · 58 Black tea · 58

Bora Bora tisane · 88 Forest berry tisane · 88

Chamomile-lavender tisane · 58 Hot chocolate (variety) · 90

Chai latte · 85 Matcha latte · 90

## JUICES, SMOOTHIES (For here / To go)

& OTHER COLD DRINKS

Lemonade · 90 Orangeade · 90 Juice of the day · 80

Shakes (Strawberry, Banana,

Papaya) · 95

Seasonal smoothie · 115



#### **OTHERS**

Felix · 60 Zoé water · 35

Michelada glass · 15 Cuban glass · 30

Cuban glass 30

Suero (rehydration mix) · 65

#### **BOOZY OPTIONS**

Carta Blanca beer · 50

Mimosa · 190

Sparkling wine · 150

Carajillo · 180

Tinto de verano (red wine spritzer) · 120

## **Seasonal Favorites**

