



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 and orange jam
croissant..... \$45
- Pain au chocolat with hazelnuts and nutella \$45
- Macerated fruits danish rol \$55
- Seasonal fruit danish \$48
- Raspberry nest \$48
- Vainilla concha \$35
- Chocolate concha \$35
- Passion fruit cruffin \$45
- Lemon and poppy seed muffin \$45
- Blueberry and walnut financier \$53
- Cookies \$40





FRENCH TOAST FESTIVAL

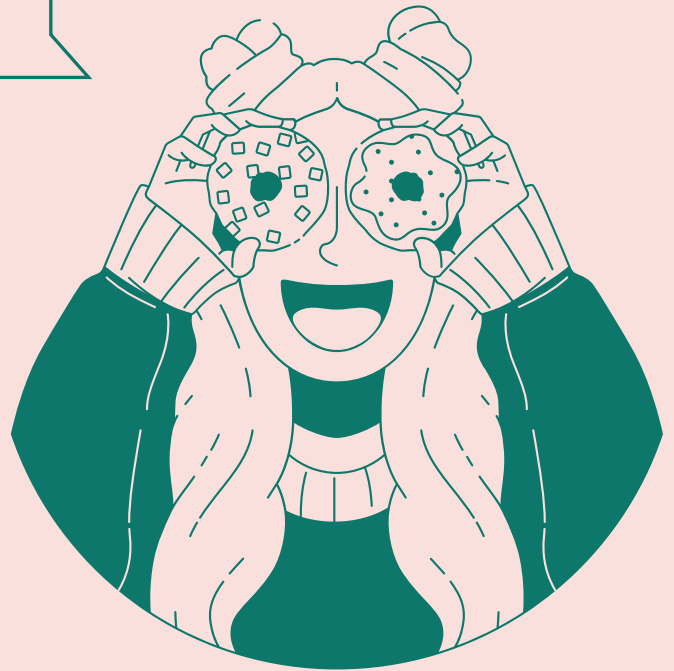
We know you love as much as we do Morning Sweets like Pancakes and French Toast .
 We've been happy cooking them and watching you enjoy them.
 That's why we created the seasonals! They change as much as we want and we do it with fresh ingredients.

French Toasts

- Clasic berries
 BRIOCHE, BLUEBERRIES MARMALADE, LEMON CREAM,
 RED BERRIES AND NUT CRUMBLE..... **\$185**
- Seasonal [®]
 ASK FOR OUR SEASONAL FRENCH TOAST **\$185**

Pancakes

- Home style seasonal **\$185**
- Fluffy pancakes **\$185**





BRUNCH

María Fortunata Clasicos

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

VEGGIE \$175

Avo Toast with Brisket

AVOCADO PUREE, BRISKET, PARMESAN CHEESE AND FRENCH FRIES \$220

Savory

Huevos rancheros

SUNNY SIDE-UP EGGS AND BACON 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 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

Green salad with sage vinaigrette

GREEN LEAF MIX, PERSIAN CUCUMBER AND SUNFLOWER SEEDS

Creamy jocoque and vegetables

SPICED JOCOQUE, PURPLE CABBAGE, TOMATOES, ARUGULA, GREEN APPLE, PERSIAN CUCUMBER AND PISTACHIOS \$175

Arugula and tabule salad

QUINOA MIX, AVOCADO, ARUGULA, PARMESAN AND LEMON VINAIGRETTE \$175

Sandwiches

Chicken

ROASTED CHICKEN, GRUYERE CHEESE AND STYLE MUSTARD \$175

Proscuitto and pesto

PROSCUITTO, 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

Eggs	\$15
Bacon	\$30
	\$38
Avocado	\$50
Skirt steak	\$40
Chicken	\$20
Ham	

ALL OUR SANDWICHES ARE SERVED WITH A SIDE DISH.

BEBIDAS

Brunch

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

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
- Fortunata \$75
- Horchata Latte \$75
- Vietnamese \$70
- Extra espresso \$10
- Vegetable milk \$10

Lemonades

- Blueberries \$60
- Matcha \$75
- Sunset
 - ORANGE JUICE, POMEGRANATE, AND LEMON \$95
- Kiwi mocktail \$95
- Flavor water \$35

Strong spirits

- Colimita \$95
- Piedra lisa \$95
- Mimosa \$95



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

DESSERTS

We like to be flexible, change with the seasons, by what we are craving and based on what our dear customers love the most. If you have not yet tasted something, we suggest you try it, it might not be here tomorrow.

Enjoy your dessert!

If a dessert is what you are craving for, just ask for the special delights we have made just for you!



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



MARÍA FORTUNATA
mfe
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