BREAKFASTS

La Norberta

DEL COMAL

MEMELAS $55
2 pieces stuffed with beans, with green or red sauce, onion and cheese.

QUESADILLAS $65
2 pieces to choose from: tinga, huitlacoche, tlalitos, mushroom, cheese, grasshoppers or with everything

PELLIZCADAS JAROCHAS $65
3 pieces with beans, huitlacoche, tlalitos, mushroom or tinga

TACOS DORADOS $70
4 pieces stuffed with chicken, beef and cheese

MINI MEMELAS $35
2 memelas with green or red sauce, cheese and onion

EMPANADAS $70
3 pieces stuffed with huitlacoche, cottage cheese, mushroom or tinga

STARTERS

FRUIT PLATE — $45
Melon, papaya, granola and honey

5 MINI QUESADILLAS (ORDER) — $55
Choose between mushrooms, huitlacoche or pork rinds.

** Extra piece $ 15, any ingredient.*

HANGOVER CURE

SHRIMP BROTH — $90
Tampico style with peeled shrimp

AZTECA SOUP — $85
Tomato, cheese, avocado and tortilla soup.

VIRONGAS VILLAMELÓN — $95
3 large longaniza & cecina tacos marinated in morita sauce, sprinkled with delicious pork rinds.

CHILAQUILES

CHILAQUILES SERVING — $120

Choose your protein: **chicken, cecina, huitlacoche, egg or shrimp.**

Choose your salsa: **mole, doña gloria (special recipe), red, green or morita.**

EGGS

RANCHEROS — $85
2 fried eggs & tortillas in red or green sala with a side of beans.

WITH HAM — $85
Scrambled eggs with ham and a side of refried beans.

WITH LONGANIZA — $85
Scrambled eggs with longaniza and a side of refried beans.

MEXICAN EGGS — $85
Scrambled eggs with tomato, onion and serrano pepper with a side of refried beans

OMELETTES

With a side of farmer cheese, tomato and beans.

HUITLACOCHE — $85

MUSHROOMS — $85

HAM & CHEESE — $85

QUESADILLAS

3 QUESADILLAS (ORDER) — $65
Choose between mushrooms, huitlacoche or pork rinds.

BREAKFAST FAVORITES

PIPIAN TORTA — $90
Pork with "pipian" and chipotle.

EMPIPIANADAS — $95
Tortilla wraps in "Pipian", stuffed with pork or chicken and a side of red rice.

CHILAQUILES TORTA — $95
Stuffed with chilaquiles. Choose any salsa & protein you like. With a side of refried beans

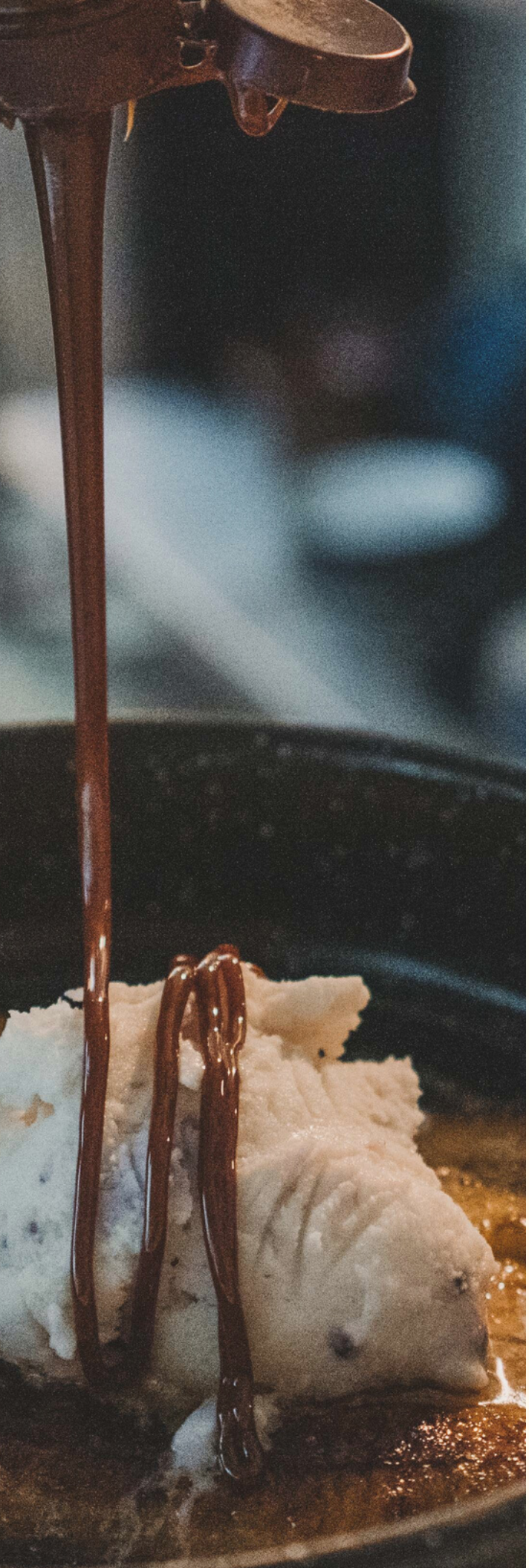
THE BOSS´S DISH — $195
Assorted dish: Cecina, longaniza, 1 enchilada, 1 Gloria enchilada and farmer cheese.

SKILLET ENCHILADAS — $95
3 enchiladas stuffed with chicken or cheese, in green tomato sauce, with cream, melted cheese, avocado and red onion as toppings.

CECINA TACOS — $115
3 cecina & longaniza tacos, with sides of refried beans, avocado, farmer cheese and Tampico peppers.

DOÑA GLORIA ENCHILADAS — $95
The house specialty. Tortilla wraps in a jalapeño & cream sauce. Order them with chicken, eggs, cecina or huitlacoche as your protein.

ENFRIJOLADAS — $90
Tortilla wraps in bean sauce, stuffed with cheese or chicken, with avocado, onion and cream. as toppings.



HOT BEVERAGES

"OLLA" COFFE	$35
AMERICAN COFFEE	$35
CAPPUCCINO	$40
"LECHERO"	$40
ESPRESSO	$30
HOT CHOCOLATE	$35
TEA INFUSIONS	$35

JUICES

GLASS OF FRESH JUICE $35

Orange, green, carrot or pineapple.

MILKSHAKES

CUP $75

Chocolate, strawberry, vanilla, mango.

DAILY FRUIT DRINK

ASK FOR THE FLAVOR OF THE DAY $25

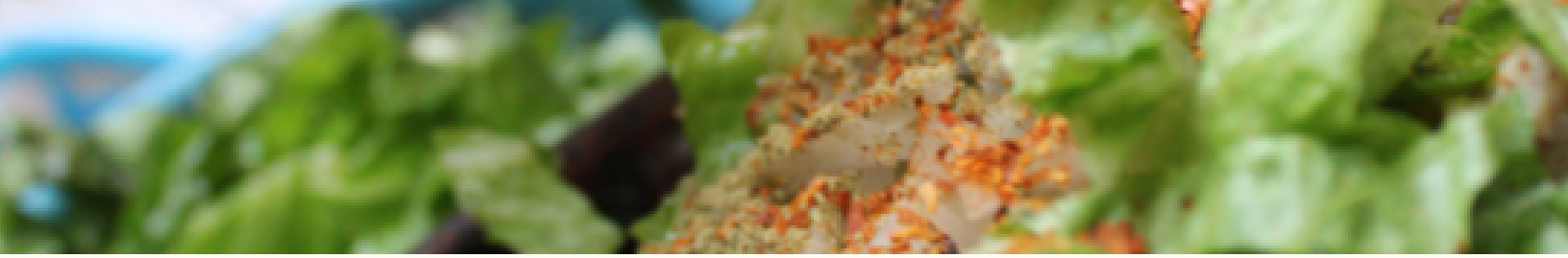
LOCAL PASTRIES

ARTISAN PASTRIES. PIECE $20

Ask about the pastries available

BREAKFAST

COCKTAILS AND DIGESTIFS



MEZCAL 1.5 OZ

ESPADILLA Young and smokey.	$40
PAPALOMETL Sweet, with country notes.	$60

TRADITIONAL LIQUEUR 1.5 OZ

YOLIXPA TEEPAK Herbs liqueur.	$70
ANCHO REYES Red or green chili pepper liqueur.	$100
POX Cane distillate liqueur.	$70

BRANDY 1.5 OZ

TORRES 10	$90
MAGNO	$80
FUNDADOR	$80

VODKA 1.5 OZ

SMIRNOFF TAMARINDO	$70
ABSOLUT	$90
STOLICHNAYA	$100
GREY GOOSE	$120

DIGESTIFS 1.5 OZ

LICOR 43	$80
SAMBUCA	$80
BAILEYS	$80

TEQUILA 1.5 OZ

DON JULIO	$100
CAZADORES	$80
HERRADURA REPOSADO	$80
HERRADURA BLANCO	$70

RUM 1.5 OZ

BACARDI BLANCO	$70
HABANA 3 AÑOS	$90
HABANA 7 AÑOS	$100
ZACAPA 23	$120
CAPITAN MORGAN	$80

WHISKY 1.5 OZ

JOHNNY WALKER B/L	$100
JOHNNY WALKER R/L	$90
JACK DANIELS	$80
MACALLAN	$170

MEZCAL COCKTAILS

MEZCALINA $85
Tamarind, frosted with worm salt.

MEZCALPIÑA $85
Pineapple and worm salt.

LA NORBERTA $85
Orangeade frosted with worm salt.

EL DIABLITO $85
Chamoy and orange, frosted with worm salt.

GUAYABITO $85
Guava & cardamom.

FRESQUITO $85
Apple, orange and mint.

LA PARCHITA $85
Passion fruit & mango.

EL TEPACHÓN $85
Tepache & mezcal, salt and lemon.

CLASSICS

SANGRE DE PICHÓN $70
Currant soda, cane liqueur. Frosted with worm salt.

SANGRÍA DE LA GÜERA $70
Wine, "Aguardiente" and brandy 295ml.

MOJITO $70
Havana 3 years, mint, lemon 295ml.

PINA COLADA $80
The classic one 355 ml.

NATURAL PINA COLADA $70
Alcohol-free 355ml.

CARAJILLO $80
Licor 43 with espresso 355 ml.

TORITO $70
"Aguardiente". Choose between peanut or coconut. 355 ml.

MARGARITA $80
Tequila, triple sec and lime 295 ml.

BEER

BOHEMIA CLARA	355ml.	$35
BOHEMIA OSCURA	355ml.	$35
HEINEKEN	355ml.	$40
TECATE	355ml.	$35
TECATE LIGHT	355ml.	$35
CARTA BLANCA	355ml.	$35

DRAFT BEER

INDIO(DARK)	355ml.	$35	700ml.	$70
XX LAGER (LIGHT)	355ml.	$35	700ml.	$70

CLAMATO

WITH SALT, LIME AND A SAUCE MIX	355ml.	$85	700ml.	$115
WITH DRAFT BEER	355ml.	$85	700ml.	$115
NATURAL	355ml.	$60	700ml.	$90

CRAFT BEER

RIVADAVIA — $85
Ipa, blonde, stout and ambar.

SALÓN CERVECERO — $85
Bella de noche (IPA) y Flaco de oro (Belgian blonde)

CHOLULA — $80
Cascade

CHOLULA GOLDEN — $80

WITH PULQUE

OMETEOTL — $70
Pulque, mezcal and strawberry. Frosted with hibiscus flower salt 355 ml.

WITH YOLIXPA

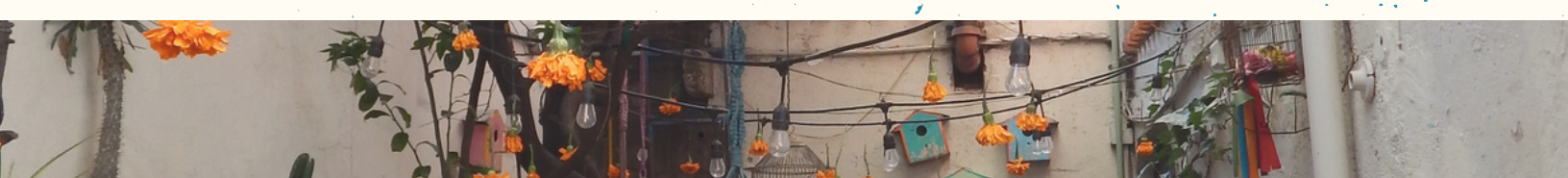
NARANJITO — $80
Yolixpa, orange and quinine water 355ml.

PULQUE

NATURAL half liter **$40** Liter **$60**

CURADOS (FLAVORED) half liter **$50** Liter **$70**

NON-ALCOHOLIC BEVERAGES

BOING	355 ml.	**$30**
SODAS	355 ml.	**$30**
MINERAL WATER	355 ml.	**$30**
LULÚ (SODA)	355 ml.	**$30**
BOTTLED WATER	600 ml.	**$30**
ANDALUSIAN LEMON	355 ml.	**$45**
ORANGEADE	355 ml.	**$35**
LEMONADE	355 ml.	**$35**
GLASS OF MILK	295 ml.	**$20**

TEA INFUSIONS	355 ml.	**$35**
MANZANITA DE ZACATLÁN (APPLE CIDER)	325 ml.	**$35**
AMERICAN COFFEE	295 ml.	**$30**
"OLLA" COFFEE	295 ml.	**$35**
CAPPUCCINO	295 ml.	**$40**
DAILY FRUIT DRINK	295 ml.	**$25**
BARLEY WATER	375 ml.	**$45**
MILKSHAKES	375 ml.	**$75**