

MIMBRE

THE PLACE TO BE

AM

Breakfast service:
9:00- 13:30 HRS

Reservations:



BREAKFAST

"If you can dream it,
you can breakfast it."

EGGS OPTIONS

Rancheros \$130

Sunny-side up or scrambled eggs, on a fried tortilla and manchego cheese crust, topped with your choice of sauce, cream, ring cheese, avocado, cherry tomatoes in olive oil.

Scrambled or Sunny-side up eggs \$119

- With ham
- With chorizo
- With bacon
- Mexican style

Nests \$209

• **Chorizo Nest:**

Scrambled eggs with chorizo on Danish dough with beans, red sauce base, melted manchego cheese, and avocado.

• **Spinach Nest:** 

Scrambled eggs with spinach on Danish dough with goat cheese, bacon, caramelized onions, and avocado.

EXTRAS *Add to any dish:*

- | | |
|------------------------------|--|
| • Chicken (70 gr) \$49 | • Avocado (60 gr) \$59 |
| • Eggs (2 pzas) \$39 | • Pepperoni (20 gr) \$49 |
| • Tasajo (100 gr) \$69 | • Salami (30 gr) \$49 |
| • Chorizo (80 gr) \$59 | • Milanese breaded steak (280 gr) \$99 |
| • Bacon (30 gr) \$59 | • Pork ribs baked (150 gr) \$99 |
| • Chapulines (25 gr) \$39 | |
| • Turkey breast (40 gr) \$39 | |

MORE BREAKFASTS

Fruit plate \$89

Seasonal fruit with yogurt, honey, and granola.

Chilaquiles \$165

House-made tortilla chips covered in the sauce of your choice, with cream and aro cheese, avocado, and pickled onions.

Gratinated + \$30


Enchiladas \$199

Gratinated with Manchego cheese, filled with chicken, egg, or avocado, covered in green or red sauce, with cream and house-made beans. Served with avocado and pickled onions.

4 Cheese Molletes \$159

With house-made beans, Manchego, Cheddar, Ash-coated goat and Aro cheese.

Molletes with chilaquiles \$219

With house-made beans, tortilla chips  covered in green or red sauce, Manchego cheese, queso de aro, and cheddar.

Avocado Toast \$175

Sourdough focaccia grilled, avocado, cranberry, sunflower seed, cherries, aro cheese, arugula, and sunny-side up or scrambled eggs.

Salmón Toast \$239

Brioche bread, cream cheese, cucumber salad with cream, pickled onion, arugula, and smoked salmon.

French Bread \$165

Sugar and cinnamon-crust brioche with choice of jam and whipped cream.

Flavors to choose from:

- Red berries
- Nutella with strawberry
- Banana with caramel spread (cajeta)
- Guava with cream cheese

SANDWICHES

Egg Brioche \$189

Scrambled or sunny-side-up, cheddar, caramelized onion, avocado, bacon, and pink dressing of mayonnaise with mustard

Grilled Cheese \$169

Focaccia with ash-coated goat cheese, manchego, cheddar, string cheese, caramelized onions, and mayonnaise with mustard dressing.

Mimbre Sandwich \$169

With mayonnaise and mustard dressing, turkey breast, seasonal fruit, honey, lemon, mixed greens, bacon, manchego cheese, and goat cheese.

Napolitana \$149

Brioche bread with mayonnaise and mustard dressing, turkey breast, tomato, mixed greens, olive oil, and crust of manchego cheese.

Egg Focaccia \$189

Sourdough focaccia, scrambled egg with manchego cheese, avocado, salami, and tomato.

Ham & Cheese Croissant \$129

Croissant with yellow dressing, turkey breast, goat cheese, cherries, and gratinated manchego.

Pesto Baguette \$165

Sourdough baguette with pesto, goat cheese, salami, cherries, and balsamic vinegar.


Pepperoni Baguette \$159

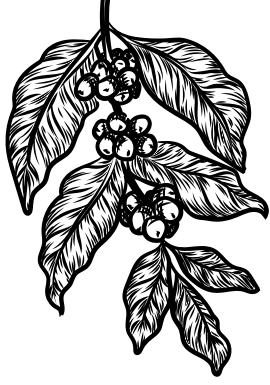
Sourdough baguette with pepperoni, caramelized cherries, manchego, and goat cheese.

The sandwiches come with fries or salad.



In our establishment, we take pride in offering freshly prepared dishes. We appreciate your patience as we work to ensure a memorable culinary experience.

 Vegetarian options



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9:00- 13:30 HRS

DRINKS & BREAD

"Life is beautiful,
especially with coffee."

ESPRESSO MACHINE Sourced from a farm in Puebla, freshly ground.

Espresso \$49 A shot coffee	Latte \$75 A shot of espresso with steamed milk	Mocha \$65 A shot of espresso with steamed milk and chocolate
Double Espresso \$55 Two shots of coffee	Cappuccino \$75 A shot of espresso with foamed milk	Affogato \$85 Vanilla ice cream drowned in double shot of espresso
Americano \$49 A shot of espresso with hot water	Flat White \$75 Double shot of espresso with steamed milk	Tropical coffee \$79 A shot of cold espresso mixed with citrus flavors of orange and lemon
French Press \$59 Coarse ground coffee steeped in hot water to extract flavor	Cubanito \$59 A shot of espresso with steamed milk and chocolate	Carajillo **Alcohol served after 12 PM** \$129 A shot of cold espresso mixed with Licor 43, served with foam

Types of milk: whole, skim, almond and coconut

*Milk shot +\$19 / Extra large + \$25 / Cold drinks + \$10

OTHERS...

Chocolate \$65 Cocoa base prepared with steamed milk
Chocomentha \$79 Cocoa base with mint essence and steamed milk
Marzipan Drink \$79 Marzipan base with vanilla essence and steamed milk Marzipan espresso + \$15
Chai Latte \$65 Fusion of black tea and spices with cane sugar
Matcha Latte \$79 Fine Japanese green tea powder, with steamed milk and cane sugar
Glass of milk \$29

INFUSIONS

Lemon mist \$49 Pai Mu Tan, lemon balm, orange, lemongrass, and sunflower petals	In the mood \$49 Fermented tea, orange, strawberry, and vanilla
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ARTISANAL BAKERY

All our bread is made with SOURDOUGH.

Sweet bread

Chocolatin \$43	Matcha Concha \$45
Croissant \$35	Traditional Concha \$38
Danish of the day \$55	Brioche tart \$68
Orejitas \$40	
Churro Rol \$30	
Grilled Brioche \$37	

Savory Bread

Brioche \$30	
Baguette  \$30	
Focaccia  \$35	

Filled or topping +\$25

JUICES & REFRESHMENTS

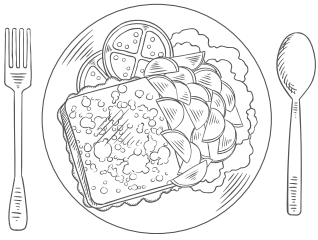
Orange Juice \$65	Sparkling water \$49
Grapefruit Juice \$65	Lemonade \$65
Green Juice \$65	Orangeade \$65
Soft drink \$49	Grapefruit Soda \$65
Serum <small>mineral water</small> \$55	Cherry Lemonade \$75
Beer \$64	Mimosa \$149

Heineken, Modelo, Corona & Victoria.

Alcohol served after 12 PM



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"Where there is food,
there is happiness."

MIMBRE

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Meal services:
Tuesday to Thursday 14:00- 20:30 HRS
Friday and Saturdays 14:00 - 21:30 HRS
Sundays 14:00 - 18:30 HRS

Reservations:



MEALS

APPETIZERS

Campechanos Sopecitos \$125

Fried corn masa, house beans, roasted tasajo, sausage, caramelized onion, sour cream, and ring cheese. Order of 3 pieces.

Bruschettas \$99

Slices of focaccia with guacamole, macha sauce, and ring cheese with chapulines.

French Fries Order \$89

French fries with chapulin salt, served with ketchup and sriracha sauce.

SALADS

Mimbre Salad \$150

Mixed greens, goat cheese, apple, cranberry, walnut, black mulberry, and honey dressing.

SANDWICHES

Grilled Cheese \$169

Seed focaccia with ash cheese, manchego, cheddar, oaxaca cheese, caramelized onions, and mayonnaise or mustard dressing.

Mimbre Sandwich \$169

With mayonnaise and mustard dressing, turkey breast, seasonal fruit, lemon, mixed greens, bacon, manchego cheese, and goat cheese.

Napolitan \$149

Brioche bun with mayonnaise or mustard dressing, turkey breast, jicama, mixed greens, olive oil, and manchego cheese crust.

Pesto Baguette \$165

Sourdough baguette with pesto, goat cheese, salami, cherries, and balsamic vinegar.

Pepperoni Baguette \$159

Sourdough baguette with pepperoni, cherries, caramelized onions, manchego, and goat cheese.

MAIN COURSE

Rib Tacos \$179

Oven-baked pork ribs, corn tortilla with manchego cheese crust, fresh tomato, and pickled cabbage.

Mimbre Tacos \$175

Campechano style tasajo with sausage in pasilla sauce, caramelized onions, nopales, avocado, onion, and cilantro.

Neapolitan Milanese \$215

Breaded Milanese, bathed in tomato sauce with melted manchego cheese, served with fries or salad.

Enchiladas \$199

Gratinated with manchego cheese, filled with chicken and avocado, bathed in red or green sauce, or house cream. Served with avocado and pickled cabbage.

TLAYUDAS

Oaxacan Tlayuda \$199

Toasted tortilla with pork cracklings, house beans, caramelized onions and pickled cabbage, oaxaca cheese, guacamole, and pasilla reduction.

Campechana Tlayuda \$229

Toasted tortilla with pork cracklings, house beans, caramelized onions and pickled cabbage, oaxaca cheese, guacamole, pasilla reduction, tasajo, and sausage.

Pork Rib Tlayuda \$239

Toasted tortilla with pork cracklings, house beans, caramelized onions and pickled cabbage, oaxaca cheese, guacamole, pasilla reduction, pork ribs, and oven-baked ribs.

INDIVIDUAL PIZZAS

Salami with pepperoni \$169

4 Cheeses \$159

Margherita  \$159

Bacon and Onion \$166

Mimbre Pizza \$189

Dough options: **Roman** (thinner crust) & **Focaccia**.

PASTAS

Mimbre Pasta \$169

Rigatoni with tomato sauce and minced beef, parmesan, and basil.

Bacon Pasta \$159

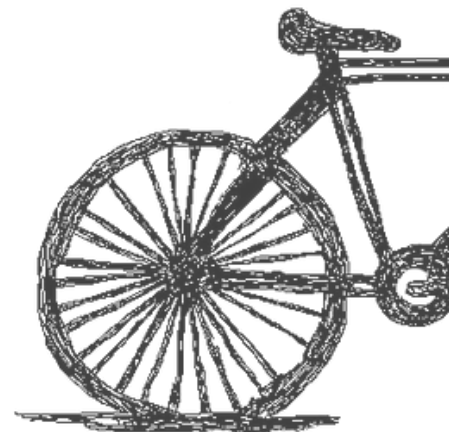
Rigatoni with purple onion, tomato, parmesan, and balsamic vinegar.

Pesto Pasta \$159


Rigatoni with house pesto, cherries, almonds, and parmesan.

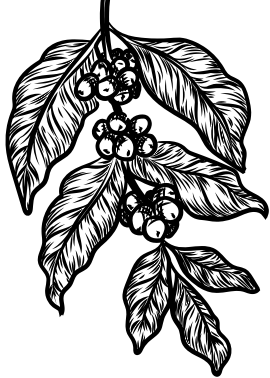
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 for drinking a good
 coffee"

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WINE

Glass of wine: white/rosé/red, collaboration with Vitus <small>studio</small>	\$89
Bottle of wine	\$499
Clericot pitcher	\$379



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REFRESHMENTS

Soft drink \$49	Sparkling water \$49
Serum <small>mineral water</small> \$55	Mimosa \$149
Lemonade \$65	Cherry Lemonade \$75
Orangeade \$65	
Grapefruit Soda \$65	
Beer \$64	

Heineken, Modelo, Corona & Victoria.

Sweet bread

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