



BONETTA



JUICES

THE CLASSICS \$75

Grapefruit, orange, or carrot.

KALA \$105

Watermelon, spearmint, lemon and agave syrup.

MOOK \$115

Pineapple, quince fruit, ginger and ground cardamom.

PRIDD \$105

Melon, watermelon and lemon.

ROKO \$115

Watermelon, carrot and green apple.

TOMATIC \$105

Tomato, lime, salicornia and black pepper.

GREEN \$115

Grapefruit, pineapple, celery, prickly pear, spinach and ginger.

ACAPULCO \$105

Strawberry, banana and orange.

BANTU \$110

Mixed berries and orange.

BAOLI \$110

Orange, carrot, beet, pineapple and ginger.



CHESTER \$110

Pollen, orange, pineapple, ginger and agave syrup.

MOMO \$105

Peach, melon and strawberry.

MORI \$115

Melon, orange and mixed berries.

SISAO \$115

Kiwi, orange and mango.

TOX \$115

Beet, apple, strawberry and orange.

BONETTA \$115

Mixed berries, cherries, apple and carrot.

BRIX \$115

Peach, carrot, apple and raspberry.

TRÓPICO \$115

Strawberry, mango and passion fruit.

MUME \$115

Orange, mango and strawberry.

ROMA \$115

Mixed berries, orange and mango.



COFFEE

ESPRESSO	\$60
BLACK	\$60
CAPUCCINO	\$70
LATTE	\$70
MOCHA	\$75
VAINILLA LATTE	\$75
CHOCOLATE	\$75
DOUBLE ESPRESSO	\$90
CHAI LATTE	\$105
MATCHA LATTE	\$105
CARAJILLO	\$225



TEA

PEPPERMINT	
LEMON	
CHAMOMILE	
APPLE - CINNAMON	\$60
BLACK	
GREEN	

*Add regular, lactose free, clavel, coconut, almond
o soy milk (+23)



BREAKFAST



FRUIT OF THE DAY \$155

Topped with organic honey, homemade granola and yogurt or cottage cheese .

GRAPEFRUIT SEGMENTS \$135

Freshly cut and accompanied by blueberry.

OATMEAL WITH FRUITS \$170

Hydrated oats with almond milk, honey, a little bit of cinnamon, mixed berries and grated coconut.

RED, GREEN OR BLACK CHILAQUILES \$180

Served with sour cream, panela cheese, red onion and avocado.

*Egg + \$30

*Chicken + \$65

*Cecina beef + \$80

MIXED BERRIES CUP \$195

Yogurt, granola, red fruit compote and mixed berries.

OATMEAL PANCAKES \$195

Served with vanilla cream, banana and mixed berries. Sweetened with honey and topped with mixed berries compote. and chocolate sauce.

PANCAKES WITH COCOA \$195

Served with chocolate cream, banana and mixed berries. Sweetened with honey and topped with chocolate sauce.

BANANA AND OATS WAFFLES \$195

Soft and fluffy, accompanied with banana slices, red fruits, chopped walnuts and banana ice cream with chocolate.

AVOCADO TOAST \$195

Poached egg served on our homemade toast with avocado purée, goat cheese and fresh salad.

*Change the egg for:

*Salmon \$310

*Avocado \$195





DIVORCED EGGS **\$195**

Tortilla bed, refried beans and 2 fried eggs topped with green and red sauce. Served with panela cheese cubes, avocado and red onion.

DROWNED EGGS **\$195**

Tortilla, beans, prickly pear with 2 fried eggs topped with red sauce, grilled with Manchego cheese.

EGGS WITH JOCOQUE **\$195**

Scrambled eggs, with jocoque, pita bread, red onion, serrano pepper and olive oil and zatar.

BRICKLAYER EGGS **\$195**

Casserole of scrambled eggs in green sauce with gratin cheese.

EGG WHITES OMELET **\$200**

Stuffed with mushrooms, goat cheese and spinach, accompanied by fresh salad.

BONETTA'S FRENCH TOAST **\$210**

Bread with sugar and cinnamon crust, yogurt and red fruit compote.

EGG AND BACON JAM TOAST **\$210**

Homemade bacon and coffee jam with a smoked touch, Philadelphia cheese and soft scrambled egg.

LA MEXICANA EGGS **\$210**

Homemade English muffin base, cream spinach, 2 fried eggs, Serrano ham and parmesan cheese, with a side of fresh salad.

ROASTED PANELA **\$210**

Served on a bed of roasted nopal, roasted panela cheese, beans, sour cream, salsa verde and cherry tomato.



MOLLETES WITH 3 CHEESES **\$215**

Beans, goat cheese, Manchego cheese and Oaxaca cheese, with a side of salsa.

*Turkey jam + \$65 *Chorizo + \$45 *Bacon + \$45

FOREST BERRIES AÇAÍ **\$220**

Açaí, mixed berries, banana, granola and grated coconut.

SWISS ENCHILADAS - RED OR GREEN **\$220**

Stuffed with shredded chicken, sour cream, red onion and avocado.

ENFRIJOLADAS **\$220**

Stuffed with panela cheese, with sour cream, red onion and avocado.

*Egg + \$44 *Chicken + \$72

ORCHARD OMELET **\$225**

Mixed with spinach puree, stuffed with pumpkin, poblano pepper, onion and Manchego cheese, bathed in creamy poblano pepper sauce. Accompanied by alfalfa germ, cherry tomato, corn kernels and goat cheese.

MOLE ENCHILADAS **\$230**

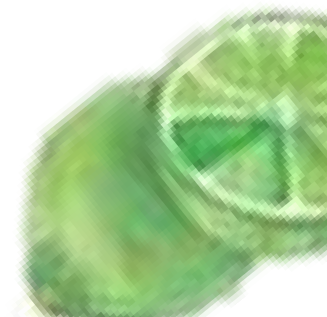
Stuffed with shredded chicken, sour cream, grated cheese, onion rings, sesame seeds and pumpkin seeds.

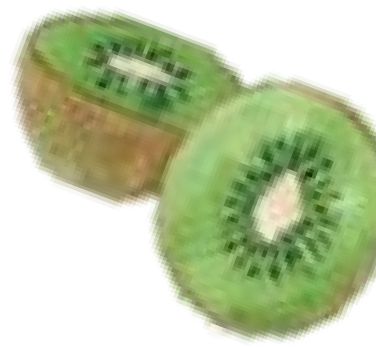
BONETTA EGGS **\$235**

Our homemade toast, avocado purée, roasted tomato, lettuce and 2 fried eggs.

EGGS WITH MACHACA **\$240**

Mexican-style scrambled eggs with machaca and house sauce, accompanied by beans, guacamole and flour tortillas.





CROQUE MONSIEUR **\$240**

House bread, old mustard, york ham, bechamel sauce, gratin with a mix of cheeses, accompanied by asparagus, cherry tomato and grilled mushroom.

*With serrano ham **+\$95**

COCHINITA BAGUETTE **\$250**

Refried beans, homemade cochinita, xnipec sauce and avocado.

GRILLED CHEESE SANDWICH WITH BACON **\$265**

House bread, cheese mix, onion with bacon and more crispy bacon, accompanied by French fries.

CROQUE MADAME **\$270**

House bread, old mustard, york ham, bechamel sauce, gratin with a mix of cheeses, accompanied by asparagus, cherry tomato and grilled mushroom. and a fried egg on top.

*With serrano ham **\$???**

SALMON BAGEL **\$295**

Slices of smoked salmon, cream cheese with dill and European lemon, cucumber, avocado, red onion, lettuce and capers, accompanied by fresh salad.

BENEDICTINE EGGS **\$310**

Homemade English muffin base, smoked salmon, poached egg and hollandaise sauce, with a side of asparagus and salad.

SALMON OMELET **\$310**

Stuffed with goat cheese, asparagus and smoked salmon. Accompanied by fresh salad.





**DON'T EAT
LESS...
JUST EAT WELL**

