

ARTISANAL GASTRONOMY

THE MEXICAN SOUTH-EAST

YUCATÁN
OAXACA
CAMPECHE
CHIAPAS



RESEARCH, RESCUE AND DIFFUSION
OF ORIGINAL INGREDIENT OF
OUR GASTRONOMY





WITHOUT ALCOHOL

TIKUAS

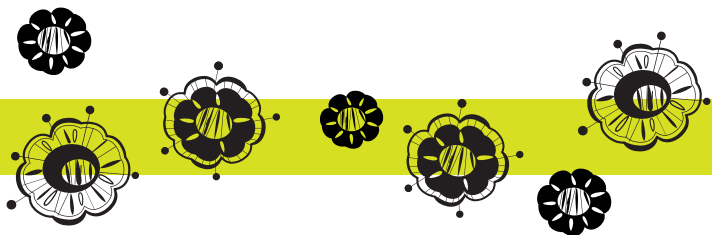
In mixtec means "fruit"

Pepita verde ice cream and horchata	\$95
Guanábana and coconut ice cream	\$95
Nanche and mango ice cream	\$95
Blackberry and coconut ice cream	\$95
Blackberry and strawberry ice cream	\$95
Star fruit, kiwi and mango ice cream	\$95
Black persimon and souer orange ice cream	\$95
Guava and mango ice cream	\$95
Pineapple and coconut ice cream	\$95
Mango, strawberr and tangerine ice cream	\$95
Chaya, plantain and mango ice cream	\$95



SEASON FRUTAL WATERS

Flavor	Glass	Jar
Fig and basil	\$40	\$150
Mango, Lime and Basil	\$40	\$150
Jamaica	\$40	\$150
Horchata	\$40	\$150
Chía	\$40	\$150
Tamarind	\$40	\$150
Star fruit	\$40	\$150
Chaya with fruit	\$40	\$150
Chia with fruit	\$40	\$150
Lime	\$40	\$150
Souer ornage	\$40	\$150
Guava	\$40	\$150
Blackberry with basil	\$40	\$150
Passion fruit	\$40	\$150
Watermelon with mint	\$40	\$150
Melon, spearmint and coconut	\$40	\$150
Black persimon	\$40	\$150
Nanche	\$40	\$150
Mango	\$40	\$150
Guava	\$40	\$150
Pineapple, cucumber	\$40	\$150
Pitahaya (season)	\$40	\$150
Horchata with Melón and spearmint	\$40	\$150
Jamaica with ginger and orange	\$40	\$150
Green and red Tuna (season)	\$40	\$150
Green tuna with spearmint	\$40	\$150



All prices includes IVA

 **REFRESH****Lemonade**

Natural or mineral	\$45
Intense (strawberry and raspberry)	\$50
Sunset (tangerine and pineapple)	\$50
Mojito (with spearmint)	\$50
Peach	\$50

Orangeades

Natural or mineral	\$45
Caribbean (strawberry and pineapple)	\$50
Tropical (raspberry and mango)	\$50
Cranberry	\$50
Green apple	\$50

Natural and carbonated waters

Agua natural 600ml	\$35
Stone water (Mexican brand) 660ml	\$90
San Pellegrino water 505ml	\$75
Perrier 330ml	\$60
Mineral water 355ml	\$40

Sodas

\$40

 **ARTISANAL CHOCOLATES****CHOCOLATE 100% COCOA/SUGAR FREE**

+\$20

Oaxaqueño

Artisanal Chocolate with water	
Hot	\$45
Cold	\$50
Frappe	\$60
With mezcal cream	+\$25

Mestizo

Artisanal Chocolate with milk	
Hot	\$50
Cold	\$55
Frappe	\$65

Mixteco

Artisanal Chocolate with water and coffee	
Hot	\$50
Cold	\$60
Frappe	\$70

Azteca

Artisanal chocolate with water, arbol chilli, pepper and cloves	
Hot	\$50
Cold	\$55
Frappe	\$65

Marqués

Artisanal Chocolate with milk and ancho chilli	
Hot	\$50
Cold	\$60
Frappe	\$70

Moka Artesanal

Artisanal Chocolate with milk and coffee	
Hot	\$60
Cold	\$65
Frappe	\$75

All prices includes IVA

REGIONAL BEVERAGES

Yucatecan Champola

Condensed milk and ice to choose
Guava or pepita or cheese
or mamey or mango or coconut \$80

Horchata with Cacao

Cold \$50
Frappe \$65

Pozol (From Tabasco and Campeche)

Corn and cocoa toasted
Cold \$45
Frappe \$60

Tascalate (Chiapas)

Pure cocoa with achiote, cinammon and
sugar
Cold \$45
Frappe \$60

Tejate (Oaxaca)

Artisanal made with chocolate, mamey and
other seeds and cocoa flower
Cold \$45
Frappe \$60



FROM THE HOUSE

ISTIK (Milk shakes)

IN NAHUATL MEANS "COLD"

Served in glass and bathed with chocolate
whipped cream and decorated with chips
Hazelnut and chocolate ice cream \$80
Almond and vanilla ice cream \$80
Raspberry and strawberry ice cream \$80
Irish cream and oreo cookie ice cream \$80
Extras whipped cream or chips +\$15

Xoco Café

Dark chocolate, coffee, milk, and to choose
one flavor: Mint, Hazelnut , Almond,
Strawberry, Eggnog , raspberry, pineapple ,
green apple , peach, tangerine , blueberry,
and Irish Cream

Hot \$60
Cold(with whipped cream and chips) \$65
Frappe
(with whipped cream and chips) \$75

Noche y día

Dark chocolate, white chocolate and coffee
Hot \$60
Cold(with whipped cream and chips) \$65
Frapp
(with whipped cream and chips) \$75

White Chocolate

Hot \$50
Cold \$60
Frappe \$70



All prices includes IVA

 **SMOOTHIES**

Black persimon or coconut or strawberry or kiwi or apple or passion fruit or mango or nanche or guava or pineapple or lemon or star fruit or blackberry or mamey or chaya or soursop or orange or tamarind

	\$70
Green tea with peppermint	\$75

 **COFFEE**

Nespresso (choose your capsule)	\$50
Capuccino nespresso	\$60

Café Velorio Oaxaqueño
Coffee pot with mezcal
Hot or Cold

	\$95
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Café de Olla
Coffee, cinnamon, brown sugar
Hot or Cold

	\$40
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Americano or Espresso
Hot or Cold

	\$40
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Capuccino
Hot \$50
Cold \$60
Frappe \$70

 **TEA**

Tea forté (Ask for flavors)
Hot or Cold

	\$60
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Chai tea (Try it with chocolate)
Hot \$55
Cold \$60
Frappe \$70

Frutal infusions
Strawberry -kiwi or Wild Berrys or Passionfruit
Hot \$55
Cold \$60
Frappe \$70





SMOOTHIES

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\$70

Green tea with peppermint

\$75



COFFEE

Nespresso (choose your capsule)

\$50

Capuccino nespresso

\$60

Café Velorio Oaxaqueño

Coffee pot with mezcal

Hot or Coldo

\$95

Café de Olla

Coffee, cinnamon, brown sugar

Hot or Cold

\$40

Americano or Espresso

Hot or Cold

\$40

Capuccino

Hot

\$50

Cold

\$60

Frappe

\$70



TEA

Tea forté

Hot or Cold

\$60

Chai tea (try it with chocolate)

Hot

\$55

Cold

\$60

Frappe

\$70

Frutal infusions

Strawberry -kiwi or Wild Berrys or Passionfruit

Hot

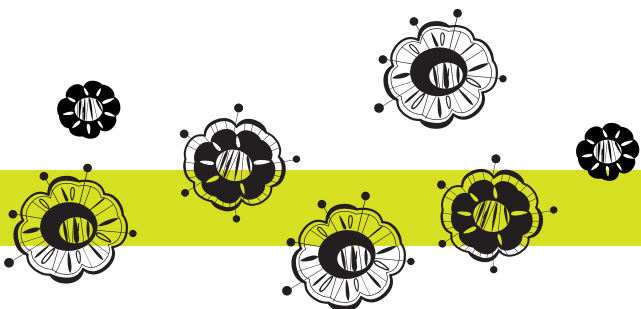
\$55

Cold

\$60

Frappe

\$70



All prices includes IVA



WITH ALCOHOL



POTIONS WITH COFFEE AND CHOCOLATE

Velorio Oaxaqueño

Coffee pot with mezcal
Hot or Cold \$95

Guayabato

Mezcal or guava cream
with espresso \$115

Huayapam

Coconut cream, tejate and mezcal \$115

15 de Septiembre

Artisanal chocolate with water and coffee,
arbol chilli, pepper, cloves and mezcal
with nanche, hot, cold or Frappe \$115

Kokov-In tzotzil Language means "chocolate"

Artisanal chocolate with water
and mezcal
Hot or cold \$115

Lolka

Mezcal cream and mocha coffee, iced
chocolate, mezcal and marbled with
whipped cream and chocolate chips
of chocolate \$120

Marqués Sureño

Chocolate with milk and ancho chilli
with mezcal
Hot or cold \$115

Xocometl

Artisanal chocolate with water, arbol chilli,
pepper, cloves and mezcal
Hot, cold or Frappe \$115



POTIONS WITH FRUIT

Mezcal gin

Ginger, mezcal, mint and
Tonic water \$115

Bacanda – in zapoteco "Frescura"

Margarita flavored with mezcal \$120

Naganda – in mixtec means "Fresh"

Nance and mezcal nanche \$115

Yogana

Mint, lemon and mezcal \$120

Ch'ol – mayan language in Palenque

Mango, coconut, mint and mezcal \$120

Chaay-ha'as

Plantain, Chaya, mango
and mezcal \$120

Pah ch uk

Tamarind, coconut and mezcal with
xtabentún



BREBAJES FRUTALES

Zapoteco

Black persimon, orange and mezcal \$115

Matatlán

Clay pot with grapefruit , lime , orange and mezcal \$115

Sotavento

Blackberry, basil and mezcal \$120

Mazateco

Pineapple, orange, lemon, mango and mezcal \$120

Cuicatlán

Chia , cucumber , lemon and mezcal \$115

Sumuc – in Ch'ol language means “tasty”

Tamarind , chocolate , orange , mezcal and ancho chilli \$120

Ponche Oaxaqueño

Jamaica, ginger and mezcal \$115

Cocollantes

Coconut , pineapple , mint and mezcal \$115

Yaxe

Strawberry, orange and mezcal \$115

Boxito

Mango, strawberry, basil and mezcal \$115

Diuxi

Guava, orange curacao and mezcal \$115

Loma Bonita

Pineapple, mint and mezcal \$115

Comiteco

Kiwi, star fruit, mint and mezcal \$115

Istmeña

Lime , guava and mezcal \$120

Mezcaljito

Lemon , mint and mezcal \$120

Xtabay

Sour orange juice with Xtabentún \$75

Xoco-Xoco

Lime, mezcal and anise \$120

Sierra Sur

Mezcal of Jamaica with ginger in the rocks or straight \$105

Tuxteco

Orange, lemon and pineapple mezcal \$120

Wii Zix – in zapotec means “lime”

Mango, lime and mezcal \$120

Mixelada

Beer with orange or mango or pineapple lemon, mezcal and home sauces \$120