

CASA Ó

SUGGESTIONS

Yogurt bowl, banana, strawberry, and house granola	\$185
Keto enchiladas, turkey ham rolls stuffed with Mexican-style egg whites, divorciadas	\$260
Egg whites, jocoque, smoked salmon, and asparagus	\$280
Chilorio sincronizada, fried egg, green and red sauce	\$245

OUR BAKERY

French Roll, house-made French bread roll, maple syrup, whipped cream and berries	\$205
Sweet bread baked at home	\$65
Casa Ó rolls: Cinnamon, chocolate, and hazelnut	\$95
Handmade whipped cream	\$40

FROM MEXICO

Molletes, gratin cheese and pico de gallo (4 pcs.)	\$230
Sope with cecina and salsa martajada (100 gr.)	\$260
Tamal oaxaqueño stuffed with short rib, mushrooms, mashed sauce, cream, fresh cheese, red onion, and cilantro sprouts (220 gr.)	\$230
Rancheros on tortilla, beans and salsa roja (2 pcs.)	\$245
Chilaquiles	\$195
Chicken (120 gr.)	\$240
Cecina (100 gr.)	\$265
Chicken enfrijoladas (4 pcs.)	\$260
Chicken enchiladas, homemade mole, salsa verde, salsa roja or suiss (4 pcs.)	\$240
Enchiladas campechanas, chicken, salsa roja, salsa verde, bean sauce and homemade mole (4 pcs.)	\$260

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WELLNESS

FRUITS

Grapefruit supremes (220 gr.)	\$145
Berries (180 gr.)	\$205
Mixed fruit homemade yogurt artesanal, granola	
Small(150 gr.)	\$105
Large (300 gr.)	\$165

VEGAN

Homemade vegan coconut yogurt, probiotics, caramelized macadamia nuts, fruit powder.	\$170
Baked nopal chilaquiles, green sauce, vegan yogurt, grilled tofu.	\$240

VEGETARIAN

Acai bowl, almond milk, banana, amaranth, mixed berries, and granola.	\$225
Avocado toast, feta cheese, chili oil.	\$230
Drowned nopales and panela cheese in salsa roja martajada.	\$225

EGGS

Eggs to taste, refried beans and chilaquiles (2 pcs.)	\$235
Oaxaqueños, on a tortilla with quesillo and homemade mole (2 pcs.)	\$245
Sunny-side up, pork rinds in green sauce, cactus, and potato (2 pcs.)	\$245
Arab-style, jocoque, zaatar, Arabic bread (2 pcs.)	\$230
Scrambled eggs drowned in chipotle bean sauce (3 pcs.)	\$230
Benedictine eggs, asparagus, hollandaise sauce, Canadian bacon or smoked salmon (2 pcs.)	\$280
Machaca with egg (3 pcs.)	\$255
Avocado toast, poached egg, fresh herbs (2 pcs.)	\$235

SANDWICHES

Bagel, smoked salmon, goat cheese mousse, avocado, mixed salad	\$295
Le Croque, brioche bread, gruyere cheese, prosciutto, fried egg	\$280

OMLETS

Turkey ham, Canadian bacon, bacon, gruyere cheese	\$275
Egg whites, goat cheese, dehydrated tomato	\$250
Smoked salmon, asparagus, hollandaise sauce	\$280