

MENU

BREAKFAST

INCLUDES CAFE DE OLLA REFILL + JUICE OR FRUIT
FROM 9:00 AM TO 1:00 PM

CHILAQUILES \$160

Crispy homemade tortilla chips, topped with our special red or green sauce. Served with shredded chicken, sour cream, queso añejo, onion and avocado.

- Quesillo 100g \$25
- 2 Eggs \$25
- Grilled chicken breast 125g \$55
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110
- SWITCH TO MOLE POBLANO -\$20

ENFRIJOLADAS (4) \$160

Corn tortillas filled with shredded chicken, topped with pinto bean sauce seasoned with avocado leaf, served with sour cream, queso añejo, onion and avocado.

- 2 Eggs \$25
- Longaniza sausage 100g \$40
- Chistorra sausage 120g \$55
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110



EGGS COOKED TO ORDER \$145

Three scrambled eggs, served with refried beans, tortilla chips and tortillas.

Served with: Ham 80g, sausage 80g, bacon 80g, or longaniza 50g.

☞ Covered with red or green sauce + \$20

MEMELITAS (3) \$135

Handmade blue corn tortillas stuffed with local avocado beans, smothered in red and green sauce, and served with sour cream, queso añejo and onion.

- Chicken or quesillo 100g \$25
- Longaniza sausage 100g \$40
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110

MOLLETES (2)

Pre-toasted baguette with artisanal butter, served with refried beans, gratinated Gouda cheese and pico de gallo.

- Ham or bacon 80g \$155
- Chistorra sausage 80g \$175
- Atlixco-style cecina 100g \$195



OMELETTE \$145

Freshly scrambled eggs filled with quesillo, served with refried beans.

- Ham or bacon 80g \$30
- Mushrooms \$35
- Grilled vegetables \$45



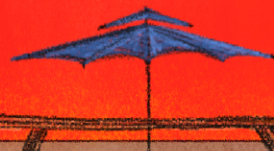
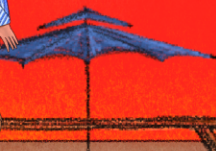
SINCRONIZADAS (4) \$145

Griddled flour or corn tortillas filled with quesillo and ham, served with guacamole.

GUARNICIONES

- Side of rice \$40
- Grilled chili peppers \$20
- Pork Rind \$15
- Guacamole \$35
- Pico de gallo \$35
- Beans with tortilla chips \$20
- Sweet or savory bread \$12

All disposables have an additional cost. Our prices include VAT. ☞ **SPICY DISH**



MENU

HOMEMADE TRADITION

CONSOMÉ ATLIXQUENSE \$75

Chicken consommé with avocado, queso, shredded chicken, cilantro, onion, serrano chili, lime and salted bread.

CHALUPAS

Kids' plate - 5 chalupas with beans, chicken and queso añejo. \$50

Mole poblano with sesame seeds \$45

Red sauce, green sauce, onion, and queso añejo \$35

- Chicken or queso 100g \$25
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110

FLAUTAS (3) \$60

Filled with shredded chicken or queso, served with lettuce, sour cream and queso añejo.

- Guacamole \$35
- Pico de gallo \$35
- Covered in red or green sauce \$20

GUACAMOLE Y CHAPULINES \$135

Freshly made guacamole seasoned with lime, onion, cilantro, serrano chili, salt and spices, served with toasted chapulines (grasshoppers) and tortilla chips.



PAMBAZO ATLIXQUENSE \$55

Floured pambazo stuffed with ground beef and longaniza sausage covered in red chili sauce, served with lettuce, avocado and onion.

QUESADILLAS (3) \$65

Corn tortilla with queso, served with guacamole.

- Mushrooms \$20
- Pork rind \$15
- Longaniza sausage 100g \$40
- Chistorra sausage 120g \$55
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110

ATLIXQUENSE SAMPLER \$155

1 tortita de mole poblano, 1 pambacito, 2 chalupas, 1 tostadita and 4 crispy taquitos.

TORTILLA SOUP \$95

Strips of tortilla with avocado, queso, sour cream, cheese and fried chipotle.

- Shredded chicken \$20

SOPES (3)

Handmade blue corn tortillas, served with refried beans, romaine lettuce, sour cream, queso añejo, avocado and salsas.

- Chicken Tinga \$145
- Cecina y longaniza sausage \$155

TAQUITOS DORADOS (3) \$90

Filled with shredded chicken tinga, served with lettuce, sour cream, aged cheese and salsa.

TLACOYOS ATLIXQUENSES (2) \$85

Fried, topped with melted queso, sour cream, queso añejo and salsa.

- Longaniza sausage 100g \$40
- Chistorra sausage 120g \$55
- Atlixco-style cecina 100g \$75
- Arrachera steak 150g \$110

TORTA DE MOLE \$55

Fried, with melted queso, sour cream, queso añejo and salsa.

TOSTADA \$55

Served with beans, lettuce, sour cream, queso añejo, avocado, and your choice of red or green salsa.

Chicken, queso, or chicken tinga.

GUARNICIONES

- Side of rice \$40
- Grilled chili peppers \$20
- Pork Rind \$15
- Guacamole \$35
- Pico de gallo \$35
- Beans with tortilla chips \$20
- Sweet or savory bread \$12

MENU

ATLIXCO'S REAL TASTE

RED, GREEN, OR MOLE ENCHILADAS

Handmade tortillas, covered in the salsa of your choice, served with lettuce, onion, radish, sour cream, queso añejo and avocado.

1.SIZE

Small (4 pcs) \$85
Large (5 pcs) \$95

Choose traditional or fried tortilla.

2.FILLING

Shredded chicken or quesillo.

3.SALSA

Red, green or mole.

4.WITH ALL?

Avocado, onion, lettuce, radish, sour cream and queso añejo.

5.SIDE

Arrachera steak 150g \$110
Cecina Atlixquense 100g \$75
Grilled chicken breast 100g \$55
Quesillo, egg, or shredded chicken 100g \$25



ESPECIALTIES

MOLE POBLANO \$175

Traditional recipe from Grandma Lolita, served with leg and thigh, accompanied by red rice and tortillas or bread.



GRILLED CHICKEN \$95

Served with fresh salad, dressing of your choice, refried beans, tortillas and salsa.

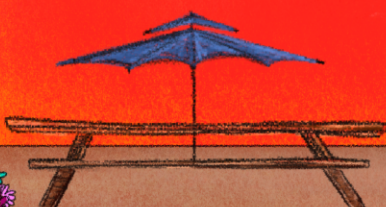


ATLIXCO-STYLE CECINA \$215

Delicious Cecina Atlixquense, served with guacamole, pico de gallo, refried beans, fresh cheese, ayocote tlacoyos, mole chalupitas, pork rind, tortillas and salsas.

Change to Arrachera steak \$45
• Chistorra sausage \$55

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MENU

DRINK

AGUA FRESCA

Agua fresca 420ml	\$35
Agua fresca Jar 2L	\$125
Bottled Water 500ml	\$20
Peñafiel Sparkling Water 355ml	\$35

CHOCOLATE

Hot Chocolate 300ml	\$55
Chocomilk 350ml	\$55
Lactose-Free Milk	-\$10

TEA

Herbal or Fruit Tea 300ml	\$30
Tisane 250ml	\$55

COFFEE

Americano 200ml	\$40
Affogato	\$80
Espresso with artisanal vanilla ice cream	
Café de olla 300ml	\$40
Traditional Mexican coffee	
Capuccino 200ml	\$55
Espresso 90ml	\$35
Horchata latte 300ml	\$65
Latte 200ml	\$55
Iced latte w/condensed milk 400ml	\$75
Espresso, condensed milk, milk & Ice	
Iced hazelnut latte 400ml	\$75
Espresso, hazelnut cream, milk & Ice	
Moka 200ml	\$65
Taro latte 400ml	\$75

Add Baileys or Rompope to your coffee .-\$15
Lactose-free milk .-\$10

SODA

Zacatlán Apple Soda 355ml	\$40
Coca cola 355ml	\$40
Jumex 355ml	\$30
Sidral/sprite 355ml	\$35
Peñafiel iced tea 473ml	\$35

ESPECIALS

Lemon sherbet float 235ml	\$50
Vanilla ice cream float 235ml	\$75
Orangeade / Lemonade 420ml	\$40
Pitcher of Orangeade / Lemonade 2L	\$145
Pineapple smoothie 350ml	\$55

DESSERT

CAKE JAR \$85

CHOCOAVELLANA 🍷 🍰

Butter chocolate sponge cake chunks filled with chocolate ganache and hazelnuts.

COCONUT MARACUYA 🍷 🍰

Creamy passion fruit pulp with coconut cream and a touch of passion fruit jam, served on a crunchy butter-almond cookie base.

CHEESE WITH BLACKBERRY 🍷 🍰

Cheesecake mousse with blackberry and blackberry compote, on a crunchy butter and almond cookie base.

TIRAMISU 🍷 🍰

Ladyfinger sponge soaked in coffee syrup, layered with artisanal vanilla cream, and dusted with extra dark cocoa.

Add a scoop of ice cream . \$20

JERIPA TAMAL \$45 DUO \$75 🍷 🍰

Esponjoso tamal estilo canario, elaborado con mantequilla y harina de arroz, relleno de jeripa: un dulce típico tradicional de Atlixco de las Flores.

PAY DE ELOTE ARTESANAL 🍰 \$60



VANILLA ICE CREAM CUP 🍰 \$70

🍳 EGGS 🥛 DAIRY 🌰 NUTS



MARIA DOLORES
salsas artesanales

PROUDLY MADE IN ATLIXCO