

**MENU**

**BREAKFAST**

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

**CHILAQUILES \$185**

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 \$65
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145
- SWITCH TO MOLE POBLANO \$20

**ENFRIJOLADAS (4) \$175**

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 100g \$65
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145



**EGGS COOKED TO ORDER \$165**

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 • \$30

**MEMELITAS (3) \$155**

Handmade blue corn tortillas stuffed with local avocote 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 \$85
- Arrachera steak 150g \$145

**MOLLETES (2)**

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

- Ham or bacon 80g \$170
- Chistorra • 200g je 80g \$190
- Atlixco-style cecina 100g \$215



**OMELETTE \$165**

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

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



**SINCRONIZADAS (4) \$160**

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

**ACCOMPANIMENTS**

- Side of rice \$45
- Grilled chili peppers \$25
- Pork Rind \$20
- Guacamole \$40
- Pico de gallo \$40
- Beans with tortilla chips \$45
- Sweet or savory bread \$12

**SPICY DISH**

All disposables have an additional cost. Our prices include VAT.



3 poniente #304 A, Centro, Atlixco, Puebla.

**MENU**

**APPETIZERS**

**CONSOMÉ ATLIXCO \$85**

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

- Red sauce, green sauce, onion, and queso añejo \$40
- Chicken or quesillo 100g \$25
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145

**CHALUPAS (5)**

Kids' plate - 5 chalupas with beans, chicken and queso añejo. \$60

Mole poblano with sesame seeds \$45

Red sauce, green sauce, onion, and queso añejo \$40

- Chicken or quesillo 100g \$25
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145

**FLAUTAS (3) \$85**

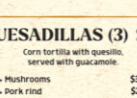
Filled with shredded chicken or quesillo, served with lettuce, sour cream and queso añejo.

- Guacamole \$40
- Pico de gallo \$40
- Covered in red or green sauce \$30

**GUACAMOLE WITH CHAPULINES \$145**

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

Add Chicharrón - \$20



**PAMBAZO ATLIXCO \$65**

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

**QUESADILLAS (3) \$75**

Corn tortilla with quesillo, served with guacamole.

- Mushrooms \$35
- Pork rind \$20
- Longaniza sausage 100g \$40
- Chistorra sausage 100g \$65
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145

**ATLIXCO ANTOJITOS SAMPLER \$175**

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

**TORTILLA SOUP \$105**

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

- Shredded chicken \$25

**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) \$105**

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

**TLACOYOS ATLIXCO (2) \$95**

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

- Longaniza sausage 100g \$40
- Chistorra sausage 100g \$65
- Atlixco-style cecina 100g \$85
- Arrachera steak 150g \$145

**TORTA DE MOLE \$65**

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

**TOSTADA \$65**

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

Chicken, quesillo, or chicken tinga.

**ACCOMPANIMENTS**

- Side of rice \$45
- Grilled chili peppers \$25
- Pork Rind \$20
- Guacamole \$40
- Pico de gallo \$40
- Beans with tortilla chips \$45
- Sweet or savory bread \$12

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**ATLIXCO TRADITION**

**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.

- |                     |                               |                     |  |
|---------------------|-------------------------------|---------------------|--|
| <b>1. SIZE</b>      | <b>2. FILLING</b>             | <b>3. SALSA</b>     | <b>4. WITH ALL?</b>  |
| Small (4 pcs) \$95  | Shredded chicken or quesillo. | Red, green or mole. | Avocado, onion, lettuce, radish, sour cream and queso añejo. |
| Large (5 pcs) \$110 |                               |                     |  |
- Choose traditional or fried tortilla.

**5. SIDE**

- Arrachera steak 150g \$145
- Cecina Atlixquense 100g \$85
- Grilled chicken breast 100g \$65
- Quesillo, egg, or shredded chicken 100g \$25

EXTRAS:  
Cream, Cheese, Avocado - \$15



**ESPECIALTIES**

**POBLANO MOLE \$195**

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



**GRILLED CHICKEN BREAST \$115**

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



**ATLIXCO-STYLE CECINA \$235**

Delicious Cecina Atlixquense, served with guacamole, pico de gallo, refried beans, fresh cheese, avocote tortitos, mole, chalupas, pork rinds, and salsas.

- Change to Arrachera steak \$60
- Chistorra sausage 100g - \$65



**OAXACAN TAMALES (2) \$145**

Wrapped in Banana Leaves  
A Duo of Pork in Green Salsa & Chicken in Red Mole



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**DRINK**

**AGUA FRESCA**

- Agua fresca 420ml \$40
- Agua fresca Jar 2L \$145
- Bottled Water 500ml \$25
- Peñafiel Sparkling Water 355ml \$40

**CHOCOLATE**

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

**TEA**

- Herbal or Fruit Tea 300ml \$30
- Tisane 250ml \$65

**COFFEE**

- Americano 200ml \$40
- Affogato \$85
- Espresso with artisanal vanilla ice cream \$85
- Café de olla Refill Traditional Mexican coffee \$40
- 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 \$75
- Iced hazelnut latte 400ml \$75
- Espresso, hazelnut cream, milk & ice \$75
- Moka 200ml \$65
- Taro latte 400ml \$75

Add Baileys or Rompope to your coffee - \$25  
Lactose-free milk \$10

**SODA**

- Zacatlán Apple Soda 355ml \$45
- Coca cola 355ml \$45
- Jumex 355ml \$35
- Sidral/sprite 355ml \$40
- Peñafiel iced tea 473ml \$40

**ESPECIALS**

- Lemon sherbet float 235ml \$105
- Vanilla ice cream float 235ml \$115
- Orangeade / Lemonade 420ml \$55
- Pitcher of Orangeade / Lemonade 2L \$185
- Pineapple smoothie 350ml \$85

**DESSERT**

**JERIPA TAMAL (1) 45 or (2) \$90**

Fluffy Canary-style tamal made with butter and rice flour, filled with jeripa, a traditional sweet from Atlixco.



**CAKE JAR \$95**

**DOUBLE CHOCOLATE GANACHE**

Semi-sweet chocolate ganache with semi-sweet, white chocolate and cocoa cookie crumble.

**COCONUT MARACUYA**

Coconut and passion fruit mousse with vanilla cookie, butter, and walnut crumble.

**BERRY CHEESECAKE**

Walnut butter cookie crust, cream cheese with a hint of lemon, topped with a mixed berry compote infused with ginger and mint.

**TIRAMISU**

Espresso-soaked sponge cake with mascarpone cream, finished with a dusting of cocoa.

Add a scoop of ice cream - \$35

**HOMEMADE CORN PIE \$85**



**HOMEMADE ICE CREAM CUP \$115**

EGGS DAIRY NUTS

TOY & TAKE HOME!



**MARIA DOLORES**  
salsas artesanales  
PROUDLY MADE IN ATLIXCO

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