

CAFE AZUL

Talavera


BREAKFAST

(served from 8:30 to 13:00 hrs)


FRUIT BOWL	\$95
seasonal fruit, homemade granola, yoghurt.	
FRENCH TOAST OR WAFFLES.....	\$125
2 pieces, maple syrup, homemade apple and red berries compote.	
PASTRIES BASKET.....	\$140
5 pieces homemade sweetrolls.	
TWO EGGS ANY STYLE	\$175
served with refried beans or roasted sweet potatoes.	

BREAKFAST SPECIALTIES

GRATED ENCHILADAS	\$130
3 pieces red, green or "bandera", chicken, cream, cheese, onion.	
CHILAQUILES	\$175
red or green, cream, cheese, onion, coriander.	
optional: shredded chicken	+\$40
egg any style	+\$30
beef cecina	+\$95
LOCAL CHEESE "MOLLETES"	\$135
flor de Atlixco, quesillo, mexican salsa.	
SPANISH OMELET.....	\$205
parma ham, manchego cheese.	

 \$115
TARTIN WITH AVOCADO
 1 piece with poached egg and arugula

\$130
SMOKED SALMON TARTIN
 cream cheese with dill, hard egg and purple onion


 **BURRATA CHEESE TARTIN**
 cherry tomato, olives and basil
 \$105

 Vegetarian dish

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APPETIZERS

 \$145
ESQUITES
 cacahuazintle corn,
 mayonnaise of toasted
 chiles, aged cheese

\$250
DUCK CONFIT CHALUPAS
 6 pieces,
 green and red sauce, onion

 **TORTILLA SOUP**
 aged cheese, avocado, fresh
 cream, dried chile
 \$145


SALADS

ATLIXCO'S LETTUCES AND SEEDS SALAD..... \$130 
 cherry tomato, caramelized walnuts, beetroot, avocado,
 goat cheese, cranberry, croutons, cucumber, farro, quinoa
 wild rice and balsamic vinaigrette.

COBB SALAD \$155
 grilled chicken, bacon, organic lettuce
 boiled egg, avocado, green beans, Roquefort dressing.

SEARED TUNA SALADE NICOISE\$175
 boiled egg, Cambray potatoes, green beans, cherry tomato
 arugula, lemon vinaigrette.

CAESAR'S SALAD\$135
 croutons, grated parmesan, grilled chicken.

 Vegetarian dish


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MAIN COURSES

ROASTED CHICKEN WITH POBLANO MOLE	\$375
Mexican style rice	
PORK BELLY "CEMITA"	\$235
pápalo, quesillo, avocado.	
AL PASTOR OCTOPUS "TACO ARABE"	\$195
pineapple, onion, coriander leave, habanero sauce	
ATLIXCO'S BEEF CECINA "TACO"	PIECE / ORDER (3)
guacamole, Mexican cottage cheese "Panela" and spicy sauce	\$85 \$215

TO SHARE

 MELTED CHEESE WITH –
MUSHROOMS
\$225

MELTED CHEESE WITH-
CHORIZO
\$255

*the melted cheeses are served with guacamole, toasted chilis, tortillas and spicy sauces

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SANDWICHES

ROAST BEEF (200 gr)\$195
manchego cheese, spicy radish, beef juice

ARTISAN BURGUER (250 gr) \$250
Manchego cheese, onion, lettuce, tomato, bacon

CHICKEN AND BACON (200 gr)\$185
manchego cheese, bacon, tomato, lettuce, mayo, mustard,
romesco sauce and basil pesto

GOAT CHEESE..... \$155
roasted veggies, spinach, kalamata olives tapenade, dried tomato



SIDES \$55

TRUFFLE SCENTED AND
PARMESAN CHEESE FRIES

MIXED SALAD WITH SHERRY
BALSAMIC VINAIGRETTE



Vegan specialties

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VEGAN SPECIALTIES

Taboule	\$255
wheat seasoned on lemon juice and olive oil, grilled zucchini, asparagus, tomato, cucumber, pepper, onion, radish, cumin, mint, basil, pickled tomato, smoked tomato and pita bread.	
Hummus and avocado	\$205
chickpea puree, lemon, olive oil, tahini, avocado, cumin and pita bread.	
Spinach salad	\$205
baby spinach with almond vinaigrette, cucumber, carrot, beetroot, cherry tomato, avocado, mint, basil, radish.	
Vietnamese spring rolls	\$255
3 pieces rice paper rolls, cucumber, carrot, beetroot, chinese noodles, lettuce, parsley, mint, basil, radish, red cabbage, spicy peanut sauce, lemon, ginger and maple honey.	
Mushroom soup	\$205
mushrooms, epazote, poblano pepper, corn and fried mushrooms.	
Vegetarian tacos	\$225
3 pieces corn tortilla filled up with poblano pepper, corn, zucchini blossom, mushrooms, tofu and guacamole.	
Wrap (170 grs)	\$295
flour tortilla stuffed with mushrooms, cabbage, beans, mixed salad and sweet potato chips.	
Quinoa burger (150 grs)	\$345
Quinoa burger on banana bread, sweet potato, pepper, parsley, tomato, lettuce, guacamole, red onion jam and sweet potato chips.	
Curry rice	\$345
mushrooms, red onion, garlic, ginger, tofu, coconut milk, sesame oil, red curry paste, soy sauce and collard greens.	

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REFRESHERS

HOMEMADE SODA	\$75
ginger & rosemary	
strawberry & basil	
berries & mint	
ICED CAPUCCINO	\$55
flavors: hazelnut, caramel or vanilla	
COLD BREW	\$55
coffee or tea	

MIXOLOGY

CARIBE.....	\$165
Bacardí, cinnamon and saffron syrup, lime juice	
TALAVERA	\$165
Gin London 1, basil syrup, strawberry, lime juice, soda water	
ESPRESSO MARTINI	\$165
vodka, espresso, sweetener, orange skin	
MARGARITA	\$165
tequila "Lunazul", orange liquor, lime juice	

BOTTLED WATER

HETHE NATURAL (355 / 750ml)	\$85 / 160
HETHE MINERAL (355 / 750ml)	\$85 / 160
SAN PELLEGRINO (500ml)	\$105
EVIAN (355ml)	\$100
PERRIER (330 / 750ml)	\$105 / 195

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WINE

BY THE GLASS (125ml)	CARAFE (350ml)
\$120	ROSE, TAVERA GRENACHE.....\$400
	SPAIN
\$140	ELSA CHARDONNAY \$450
	ARGENTINA
\$210	SCIELO CHARDONNAY\$580
	MEXICO
\$130	TAVERA, TEMPRANILLO SHIRAZ\$360
	SPAIN
\$195	ARROGANT PINOT NOIR \$550
	FRANCE
\$265	RED BLEND, CASA MADERO 3V\$795
	MEXICO

ARTISAN BEER

HEFEWEIZEN, SANTA MARIA LA CONSENTIDA	\$120
SCOTISH EXPORT, AMBAR RIVADAVIA	\$120
CREAM ALE, GÜERA RIVADAVIA	\$120
ENGLISH PORTER, MAMBA RIVADAVIA	\$120
DOUBLE IPA, SANTA MARIA LA AMARGADA	\$130
PALE ALE, PÁRAMO.....	\$110
SESSION IPA, PIEDRA LISA.....	\$110
LAGUER, COLIMITA.....	\$110

NATIONAL BEER \$60 (355ml)

LEÓN

TECATE LIGHT

PACIFICO

INDIO

DOS EQUIS LAGER / AMBAR

MODELO ESPECIAL

VICTORIA

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DESSERTS

OAXACA CHOCOLATE TART
AND BANANA ICE CREAM
\$125

THREE MILK CAKE WITH
RED FRUITS
\$115

VANILLA PARISIAN FLAN
\$115

CHURROS
VANILLA ICE CREAM,
MEXICAN CARAMEL
\$115

COFFEE BAR

ESPRESSO	\$45
ESPRESSO AMERICANO	\$45
LATTE	\$55
milk: whole, light, lactose free, soy, coconut, almond	
CAPUCCINO	\$55
milk: whole, light, lactose free, soy, coconut, almond	
VANILLA / CARAMEL LATTE	\$65
milk: whole, light, lactose free, soy, coconut, almond	
IRISH COFFEE.....	\$110
jameson Irish whisky	
BOMBÓN	\$175
licor 43, espresso	
FRENCH PRESS	\$75