

Oaxacalifornia
MAR · MAIZ · MEZCAL

BREAKFAST

BREAKFAST

MONDAY TO SATURDAY
8:00am - 12:30pm

SUNDAY
10:00am - 12:30pm

LUNCH

MONDAY TO SATURDAY
1:00pm - 9:00pm

SUNDAY
1:00pm - 6:00pm



H O T D R I N K S

Americano or espresso	\$47
Latte or cappuccino	\$57
Café de olla	\$47
Infusions: pennyroyal, chamomile, cedrón, lemongrass, spearmint	\$42
Hot chocolate made with water	\$52
Hot chocolate made with milk (with almond milk)	\$61 + \$10
Champurrado atole	\$57
Oat atole with guava	\$61

S E A S O N A L F R U I T J U I C E S

(Freshly squeezed)

Green juice: ginger, lime, honey, parsley, green apple, pineapple	\$82
Red berry juice: strawberry, raspberry, blueberries, watermelon, lime, honey	\$89
Yellow juice: orange, pineapple, peach, turmeric, lime, honey	\$82
Orange juice or grapefruit	\$72
Carrot juice	\$60
Mixed juice (up to 2 ingredients)	\$72

R E D B O W L



FRUIT BOWLS

Red bowl: oat, seeds, strawberries, cranberries, raspberries, watermelon, prickly pear, honey \$165

Seasonal fruit plate with cottage cheese or yogurt, served with homemade granola \$119

BREAD

Clotted cream bread or carrot cake with homemade jam (1 piece) \$ 35

Homemade sweet bread \$ 35

Concha with clotted cream and red berries \$ 49

FROM OUR COMAL

Quesadillas or memelitas (3 pieces) \$ 89

Assorted quesadillas or memelitas (3 pieces) \$105
(meat, squash blossoms and mushrooms)

Empanada filled with amarillo mole sauce, chicken, coriander \$130

P O R K R I B S
W I T H P U R S L A N E



E G G S

Squash blossom omelette,
mushrooms, topped with green sauce \$189

Grasshoppers, ricotta and spinach
omelette, topped with morita chili
sauce \$199

Fried or scrambled eggs \$ 99

With ham, Oaxaca chorizo from
Teotitlán del Valle or a la mexicana
style \$159

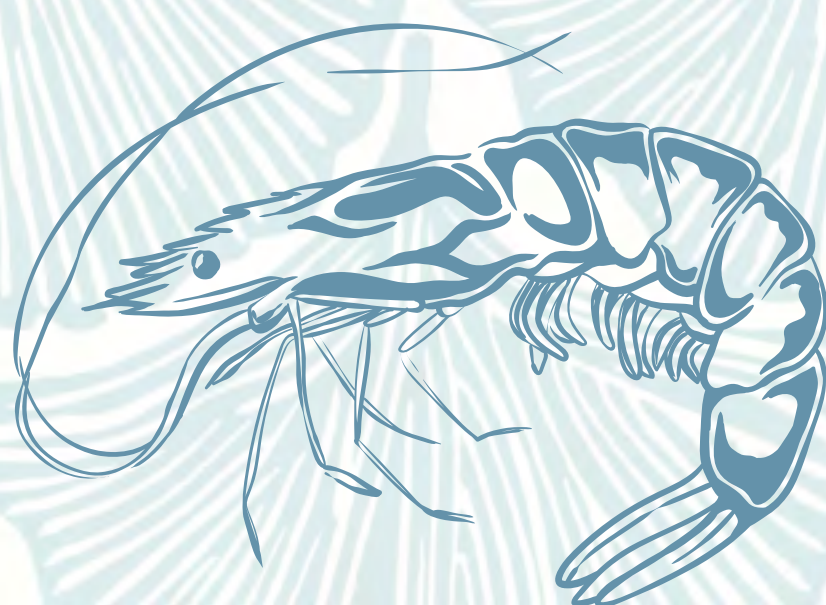
With bacon \$165

Eggs with machaca beef \$225

Eggs in sauce (red, green or morita chili
sauce) \$152

Rancheros style \$152

Al comal with hoja santa, topped with
chile de agua sauce \$158



OUR SPECIALS

Pork ribs (200g) with purslane in morita chili sauce \$230

Beef barbacoa tacos (3 pieces) with fresh green sauce \$239

Picanha torta with gouda, peppers, frijoles puercos, pickled chilies \$245

Tasajo beef from San Antonino (100g); with melted Oaxacan string cheese from Etna, topped with native tomato and chile de agua sauce \$239

Avocado toast (2 pieces), cherry tomatoes, herb butter, bacon, fried eggs \$195





EN TOMATADAS
WITH TASA JO BEEF

OUR CLASSICS

Enfrijoladas or entomatadas with cheese and cream \$159

- With 2 fried eggs \$169
- Filled with Oaxacan string cheese or chicken \$179
- With meat (100g)(tasajo beef, Oaxacan chorizo or chicken) \$239

Guajillo or black bean chilaquiles, served with marinated pork cecina adobada (100g) from Teotitlán del Valle or tasajo beef (100g) from San Antonino \$239

Coloradito mole sauce enchiladas stuffed with Oaxacan string cheese or chicken \$210

- With meat (100g)(tasajo beef, Oaxacan chorizo or marinated pork) \$259

Green tomatillo sauce enchiladas suizas style with al oregano chicken and melted with Oaxacan string cheese \$235

EXTRAS :

100g of tasajo beef, marinated pork or Oaxacan chorizo \$ 69

2 eggs \$ 42

Guacamole \$ 79

SPECIAL BREAKFASTS

OAXACAN BREAKFAST

\$270 MXN

Atole, hot chocolate made with water or coffee

Fresh juice (Up to 2 ingredients)

Sweet bread (1 piece)

Enfrijoladas with tasajo beef (70g)

RANCHERO BREAKFAST

\$270 MXN

Atole, hot chocolate made with water or coffee

Fresh juice (Up to 2 ingredients)

Sweet bread (1 piece)

Grilled tasajo beef (70g) with melted Oaxacan string cheese and chile de agua sauce

