	DESSERTS AND H	BREAD	TEA CHAI WITH WATER (200 ml.) WITH MILK	\$46.00 \$56.00
	NAPOLITAN PUDDING (one slice)	\$85.00		
	SPECIAL CHOCOLATE CAKE (one slice	<b>\$85.00</b>	· COLD BEVERAGES	
	ATE WTIH CHEESE (two pieces)	\$50.00		
	CHEESE TART (one slice)	\$80.00	CHOCOMILK (300 ml.)	\$45.00
<b>(</b> -	CHEESE CAKE (one slice)	\$85.00		
<b>%</b>	MENU DESSERT (one piece)	\$55.00	MILKSHAKE (300 ml.) Strawberry, chocolate, vanilla, nut.	\$64.00
<b>%</b>	SWEET BREAD FROM THE HOUSE (one	piece) \$21.00		
	TOASTED BREAD (three pieces)	\$17.00	LIMONADE / ORANGEADE, MINERAL OR NATURAL (240 ml.)	\$48.00
	NOT BEVERAGES		BOTTLE OF WATER (600 ml.)	\$23.00
	AMERICANO (200 ml.) (1 REFIL)	\$38.00	SODA (355 ml.) Coca clásica, coca light, sugarless coca,	\$35.00
	COFFEE WITH MILK (200 ml.)	\$48.00	sangria, sidral, fresca, fanta, sprite, squirt, gir	
	ESPRESSO (60 ml.)	\$38.00	NATURAL JUICE (240 ml.) Orange, papaya, carrot, grapefruit, gr	\$40.00 reen.
$\geq$	DOUBLE ESPRESSO (120 ml.)	\$52.00		
			PREPARED MINERAL WATER (355 ml.)	\$40.00
	ESPRESSO MIXED WITH A STEAMED DASH OF MILK (60 ml.)	\$48.00		
			GLASS OF FRESH WATER (240 ml.) Watermelon, papaya, melon, guava,	\$32.00 pineapple.
S	ESPRESSO MIXED WITH A ROUGHLY EQUAL AMOUNT OF WARM	\$62.00		
	STEAMED MILK (120 ml.)		ICE CREAM SODA (300 ml.) Delicious lemon snow with cola.	\$55.00
	CAPPUCCINO WITH FLAVOR (180 ml	.) \$66.00		¢ 40 00
	Almond, Irish cream, vanilla, moKa		ICE TEA (240 ml.)	\$40.00
	CAPPUCCINO (180 ml.)	\$60.00		
	HOT CHOCOLATE (200 ml.)	\$53.00	LEMONADE OR ORANGEADE, PITCHER (1800 ml.) Mineral	\$127.00
	WATER FOR NESCAFÉ (200 ml.)	\$35.00	1/2 LEMONADE OR ORANGEADE,	\$77.00
	MILK FOR NESCAFÉ (200 ml.)	\$39.00	PITCHER (1000 ml.) Mineral.	
	HOT MILK (200 ml.)	\$30.00	FRESH WATER PITCHER (1800 ml.) Watermelon, papaya, melon, guava,	\$110.00 pineapple
	TEA(200 ml.)	\$30.00		

Chamomile, lemon, black, peppermint, apple-cinnamon

and green.



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Small container \$6.00, large container \$12.00. Any extra will have an additional cost of \$45.00 Our sauces: green, red and morita.

# FROM THE FARM

**CLASSIC EGGS** \$88.00 Three eggs, rancheros, fried Mexican or natural. \* WITH HAM OR BACON OR SAUSAGE (60 gr.) \$96.00 Accompanied by beans and green or red chilaquiles (60 gr.).

CLASSIC EGGS (ONE PIECE)

\$61.00

Rancheros, fried or Mexican or scrambled.

\* With ham, bacon, sausage or sausage (30 gr.) \$69.00

CAZUELA EGGS

\$110.00

Three scrambled eggs, in molcajete sauce, accompanied by two pieces of panela cheese and "de la olla" beans.

TIRADOS EGGS

\$105.00

Three scrambled eggs with bean, onion and chopped chili, accompanied by fried platano macho and green or red chilaquiles.

MOTULEÑOS

\$132.00

Three fried eggs, mounted on a bed of tortilla with beans, bathed with ranchera sauce. Accompanied by fried plantain, ham (30 gr.), bacon (30 gr.) and peas.

NORTEÑOS |

\$72.00

1/2 FRESH WATER PITCHER (1000 ml.)

Watermelon, papaya, melon, guava, pineapple.

\$143.00

Three scrambled eggs with machaca (20 gr.), tomato, onion, and chili, Accompanied by "de la olla" beans.

**VERACRUZANO** 

\$122.00

Three Mexican-style egg tacos, salted with beans, sausage (60 gr.), onion, chili, cream and cheese,

HUEVO CATEDRAL

\$141.00 Three pieces of flour tortilla, filled with Mexican egg, covered with morita sauce. Accompanied by cotija cheese (30 gr.).

(all omelettes are made with three eggs)

SPINACH

\$122.00

Stuffed with sausage (60 gr.), spinach, black beans, cuaresmeño chili and cheese, over an adobo sauce.

**POBLANO** 

\$121.00

Stuffed with delicious poblano stripes, cream, corn and panela cheese, over ranchera sauce, plantain and one mollete.

FLORENTINA OMELETTE

\$121.00

Stuffed with spinach and melted bacon (60 gr.). Covered with white sauce.

PUMPKIN FLOWER OMELETTE

\$127.00

Fresh pumpkin flower with sauce and cheese.

HUITLACOCHE OMELETTE

Stuffed with stewed vegetables with Manchego cheese. Served on a bed of mashed potatoes (60 gr.) and a adobo sauce.

CLASSIC OMELETTE

\$121.00

Cheese or mushrooms or ham (30 gr.). Accompanied by beans.

Make a package including juice or fruit and a beverage (coffee, tea, coffee with milk or chocolate) for \$45.00 extra \*

THE PRICES ARE EXPRESSED IN MEXICAN PESOS (MXN) AND INCLUDE 16% VAT. MEANS AND FORMS OF PAYMENT: CASH, CREDIT AND DEBIT CARDS (VISA, MASTER CARD, AMERICAN EXPRESS) NO COMMISSION CHARGE FOR USE OF THE SAME.

\$163.00 CECINA WITH CHILAQUILES (150 gr.) Piece of dried meat accompanied by with chilaquiles red or green and refried beans.

#### MEXICAN ENCHILADAS

\$131.00

Three pieces of corn tortillas stuffed with shredded chicken (100 gr.), in green or red sauce, with cheese and cream; accompanied by with refried beans.

#### BEEF FLAUTAS

\$139.00

Three pieces of tortilla stuffed with shredded meat (150 gr.) mounted on a bed of lettuce. Accompanied by cream, cheese, refried beans and guacamole.

#### CHICKEN FLAUTAS

\$129.00

Three pieces of tortilla stuffed with fried chicken (150 gr.) on lettuce. Accompanied with cream, cheese, avocado and red tomato.

#### **ENFRIJOLADAS**

\$114.00

Three corn tortillas stuffed with chicken (100 gr.), bathed with a bean sauce. Accompanied with cheese and cream.

#### QUESADILLAS (3 PIECE ORDER)

\$92.00

Three corn tortillas stuffed with cheese, mushrooms or pumpkin blossom, accompanied by refried beans. (1 PIECE) \$35.00

### **SINCRONIZADAS**

\$105.00

Three flour tortillas pieces, stuffed with ham (90 gr.) and manchego cheese. Accompanied by refried beans and pico de gallo sauce.

#### HAM AND CHEESE SANDWICH

\$105.00

Three pieces of hand made toasted bread, ham (60 gr.) and cheese yellow. Accompanied with Saratoga potato.

#### CLUB SANDWICH

\$132.00

Traditional sandwich composed of tomato, ham (90 gr.), chicken (60 gr.), bacon (30 gr.) and yellow cheese. Accompanied by French fries.

#### CHICHARRÓN EN SALSA MORITA

\$140.00

## @HotelCatedralMX



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## GRANOLA OR CHEESE (40.gr.) NATURAL YOGURTH OR FRUIT FLAVOR \$45.00

🄷 FRESH FRUIT, BREAD

WITH YOGURT, CHEESE OR GRANOLA. (40.gr.) \$102.00

ADDYOGURTH

SMALL MIXED FRUIT WITH YOGURTH OR

CATEDRAL YOGURTH (200.gr.)

\$126.00 TROPICAL SALAD (40.gr.) Mix of fruits covered with yogurth, granola and honey.

MIXED FRUIT

Variety of seasonal fruit.

SMALL MIXED FRUIT

# SPECIALITIES CATEDRAL

#### TLACUALCAXITL

\$143.00

\$94.00

\$48.00

\$56.00

\$90.00

Mexican eggs (3 pieces), "frijoles de la olla" with chipotle broth. Accompanied by cheese panela, avocado and burned tortilla

#### CHILCHILI

\$143.00

Scrambled eggs (3 pieces) with huazontle. Accompanied with Oaxaca cheese quesadilla, covered with red sauce.

#### MAYAS CHILAQUILES \$160.00 With beff rib (200 gr.) and fried beans.







Hotel Catedral del Centro Histórico

# \* BREAKFAST CATEDIAL

All breakfasts items include juice or fruit plate, coffee (refill) or tea or coffee with milk (refill), white bread.

Our sauces: green, red and morita.

BREAKFAST 1 HOT CAKES (3 pieces)

\$115.00 • Hot cakes served with honey or maple.

DESAYUNO HOT CAKES (3 pieces)

\$130.00 Hot cakes served with bacon (2 pieces) or sausage (1 piece) or ham (2 slices).

BREAKFAST 7 SEASONAL FRESH FRUIT

\$126.00

 Mix of seasonal fruit, accompanied with lemon ice cream cottage cheese or yogurth.

#### BREAKFAST 2 CEREAL OR OAT

\$132.00

\$85.00 Cereal (25 gr.) zucaritas, choco krispy's, corn flakes, froot loops, corn pops.

OAT WITH MILK OR WATER

\$90.00

#### BREAKFAST 8 MOLLETES CATEDRAL

• Four pieces with refried beans, gratin cheese and accompanied with mexican sauce.

WITH SAUSAGE HAM OR BACON (60 GR.) \$147.00

#### BREAKFAST 3 EGGS PREPARED AS YOU LIKE \$133.00

• Rancheros or fried or mexican, or natural, accompanied with refried beans and chilaquiles.

#### SCRAMBLED OR SUNNY SIDE UP

\$141.00

\$127.00

• 60 gr. ham, 60 gr. bacon, 60 gr sausage, 60 gr. sausage, served with chilaquiles and beans

## BREAKFAST 9 CHICKEN TACOS

\$125.00

• Three pieces of corn tortilla, stuffed with fried chicken (100 gr.). Accompanied with lettuce, cheese and cream. Served with refried beans and pico de gallo sauce.

### BREAKFAST 10 MEXICAN

\$172.00

 Strip of roasted meat (150 gr.), accompanied with red or green chilaquiles, a fried egg, beans and rajas poblanas.

#### BREAKFAST 5 TIZOC BREAST

VEGAN NOPAL CHILAQUILES

with fofu, coriander and avocado.

BREAKFAST 4 CATEDRAL

\$155.00

 Chicken breast roll (120 gr.) stuffed with chilaquiles, bathed with ranch sauce, cheese and cream. Accompanied with refried beans.

• Two fried eggs separated by green or red chilaquiles

and beans covered in ranchera sauce and green sauce.

### BREAKFAST 11 ARRACHERA

\$183.00

 Juicy arrachera (150 gr.) grilled, accompanied with red or green chilaquiles and refried beans.

BREAKFAST 12 MEXICAN ENCHILADA3 \$135.00 • Three tortillas filled with shredded chicken (100 gr.).

Bathed in red or green sauce. Accompanied by cheese

#### BREAKFAST 6 CHILAQUILES WITH CHICKEN \$139.00

 Crunchy corn tortillas dipped in red or green sauce with shredded chicken (65 gr.), cream, cheese and refried beans.

Nopal totopos with red or green sauce, accompanied

### \* FRUIT COMPLEMENT

and cream.

\$20.00

If you want to add fruit to your breakfast package, granola (40 gr.) or yogurt (40 gr.) or cottage cheese (40 gr.) each.

THE GRAMMAGE OF FOOD IS ITS WEIGHT BEFORE COOKING. THE CONSUMPTION OF RAW FOODS ARE RESPONSIBILITY OF WHO CONSUME THEM

\$145.00