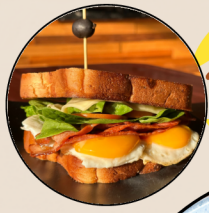


ENGLISH
MENU



CAFÉTOP



COFFEE & FRAPPÉS

HOT COFFEE

- AMERICANO \$49 ❄️
- ESPRESSO \$50 ❄️
- CAPUCCINO \$75 ❄️
- LATTE \$75 ❄️
- MOCHA \$98 ❄️
- CARAMEL LATTE \$98 ❄️
- HAZELNUT LATTE \$98 ❄️
- IRISH CREAM LATTE \$98 ❄️
- VANILLA LATTE \$98 🏆 ❄️
- DIRTY CHAI (With coffee) \$98 ❄️

Enhance your beverage with cold foam for \$15.00.

COLD BREW

- COLD BREW \$67
- GOLDEN BREW \$69
(Orange juice, sparkling water, cold brew)
- ROSELLE BREW \$65 🏆
(Cold brew, hibiscus, sparkling water, lemon)
- LIMONADA BREW \$69
(Lemon, sparkling water, cold brew)

FRAPPÉS

- CLASIC FRAPUCCINO \$95
- MOCHA \$99
- OREO \$99
- MAZAPÁN \$99 (Traditional 🏆
Mexican peanut candy)
- DIRTY CHAI (With coffee) \$99
- CHAI (Coffee free) \$95
- MATCHA (Coffee free) \$99
- CARAJILLO (with coffee & Licor 43) \$119

All frappés include whipped cream.

All beverages include whole or lactose-free milk.

EXTRAS FOR YOUR DRINK

Syrups \$20 1 oz

Hazelnut, caramel, Irish cream, vanilla.

Espresso shot \$20

Plant-based milk \$18

Almond, oat, soy, coconut

Chocolate chips \$15



COLD FOAM VAINILLA LATTE



OREO FRAPPE

COFFEE FREE



HOUSE TEA

- MATCHA LATTE \$95 ❄️
- CHAI LATTE \$95 ❄️
- CHOCOLATE MILK \$79 ❄️

TEAS

HOUSE TEA \$59 🏆 ❄️
Blend of fresh herbs including:
Spearmint, ginger, cinnamon,
cardamom and orange.

SINGLE FLAVOR TEA \$49

Choose from:
Chamomile, red berries, green tea, (Twinings)
spearmint, ginger, cinnamon. (Fresh herbal
ingredients)

TRADITIONAL AGUA FRESCA FLAVOR

CHOOSE THE FLAVOR:

- WATERMELON LEMONADE \$65
- SOURSOP \$75
- RED BERRY LEMONADE \$75 🏆

Prepared with 100% natural fruit.
32 oz Cup



AGUA FRESCA

SPARKLING DRINKS

- LEMONADE \$49
- ORANGEADE \$60
- RUSSIAN LEMONADE \$75
- COCA COLA \$55
- DIET COKE \$55
- COKE ZERO \$55
- TOPO CHICO \$59

JUICES & SMOOTHIES

JUICES

ORANGE \$75

CARROT \$59

BEET \$65

PINEAPPLE \$75

BLENDED JUICES

RED \$79

Orange, beetroot, carrot

TROPICAL EXPLOSION \$95 🏆

Orange, celery, pineapple, kiwi.

GREEN \$69 🏆

Nopal, celery, parsley, green apple, pineapple, spinach, orange juice

GOLDEN BOOST \$95

Pineapple, ginger, kiwi

SMOOTHIES

STRAWBERRY KIWIFRUIT \$110 🏆

Orange juice, strawberry, kiwi and organic agave syrup.

PINEAPPLE COCONUT \$75

Coconut milk, pineapple and coconut cream.

SUPER BERRIES \$99

Soy milk, red berries, walnut and agave syrup.

STRAWBERRY COLADA \$110

Coconut milk, pineapple, strawberry and banana..

JUST MANGO \$79

Mango blended with soy milk or orange juice.

BANANA VANILLA \$55

A blend of soy milk, banana and vanilla.

STRAWBERRY WATERMELON \$110

Watermelon, strawberry and orange juice.

TROPICAL SPRITZ \$75 🏆

A refreshing blend of mango, pineapple, sparkling water and organic agave syrup.

Extra ingredient \$25

"Our beverages are freshly prepared using 100% natural fruit, with no added sugar or artificial flavourings. As a result, flavour intensity and acidity may vary according to seasonal fruit availability."



STRAWBERRY WATERMELON SMOOTHIE



SUPER BERRIES SMOOTHIE

COCKTAILS



MARGARITAS

- TEQUILA EXPRESSO MARTINI \$130
- CARAJILLO \$130
- CARAJILLO MAZAPAN \$140
- ROSINI \$125
- MIMOSA \$115 🏆

MARGARITAS

- STRAWBERRY \$139
- MANGO \$120 🏆
- RED BERRIES \$139
- LIME \$115

(Made with 1½ oz tequila and 100% natural fruit, sweetened with organic agave syrup.)

CRAFT BEER

ZACAPEXCO \$120 🏆
Toasted and smoky in character. Crafted with cherrywood-smoked malts, featuring 6.5% ABV and a well-balanced bitterness.

CARBONERA \$120
Dark in character, crafted with chocolate and coffee malts, featuring 1 IBU and 5.5% ABV.

VILLANA (LIGHT MALTA) \$110
Golden amber tones, honey-like in appearance, with sweet tropical fruit aromas and a fresh herbal character; 6.5% ABV.

MEZCAL ALE (MEZCAL) \$110
Featuring smoky espadin agave notes. Light amber in colour, with a gentle bitterness and 11.5% ABV.

TAXHIMAY (JENGIBRE MIEL) \$110
Bright golden in colour, featuring an aroma led by fresh ginger, with 16 IBU and 3% ABV.

NATIONAL BEER

- MODELO ESPECIAL \$59
- NEGRA MODELO \$59
- CORONA \$52
- PACIFICO \$52



MIMOSA

BREAKFAST

STARTERS

TORTILLA SOUP \$125

Crisp tortilla soup with traditional Mexican flavours.

GUACAMOLE \$89

CAFETOP BREAKFAST

Includes 2 pancakes, 2 eggs, fruit, and bacon \$155 🏆

OMELETTE

CLASIC \$145

Includes 2 ingredients:

- Panela cheese
- Gouda cheese
- Ham
- Mushrooms
- chorizo
- Spinach
- Cherry tomatoes
- Peppers

Served with: Refried beans and avocado.

Toast or corn tortillas.

HEALTHY \$175

Egg whites, two vegetables and mozzarella cheese.

Served with: Salad and avocado.

CAREYITOS \$229 🏆

130 g shrimp and Gouda cheese, topped with a creamy cheese and cashew sauce. Served with: Spinach salad and avocado.

EXTRAS

- **Bacon (90 g) – \$65**
- **Chorizo – \$45**
- **Extra egg – \$15**
- **Extra ingredient – \$25**

EGGS ANY STYLE

WITH HAM OR MEXICAN STYLE \$110

WITH CHORIZO \$129

RANCHEROS \$149 🏆

Prepared with blue corn tortillas, refried beans and Gouda cheese, topped with rustic house salsa.

Served with: Refried beans and avocado.
Toast or corn tortillas.



TORTILLA SOUP



CAREYITOS OMELETTE

BREAKFAST



CHILAQUILES WITH BIRRIA

CHILAQUILES

SIMPLE \$129

WITH BEEF BIRRIA \$225 🏆

WITH CHICKEN (130 G) \$195

WITH STEAK (130 G) \$209

WITH EGGS (2 PCS) \$135

*Choose the sauce: Red or Green.
Served with: Avocado and refried beans.*

MOLLETES

WITH CHORIZO \$159

Toasted salted birote bread (traditional Mexican bread), refried beans, chorizo and Gouda cheese

WITH BIRRIA \$190

Toasted salted birote bread (traditional Mexican bread), refried beans, gouda cheese, beef birria.

SIMPLE \$125

Served with: Pico de gallo and avocado.



CHIPOTLE CHICKEN BURRITO

BURRITOS

MEXICAN \$197

130 g steak, onion, rice, refried beans, pico de gallo and Gouda cheese.

Served with guacamole.

BREAKFAST BURRITO \$169 🏆

Mexican-style scrambled eggs, bacon, gouda cheese and avocado.

Served with guacamole.

CHIPOTLE CHICKEN \$197

130 g chicken in creamy chipotle sauce, lettuce, avocado and Gouda cheese.

BREAKFAST

BOWLS

HOT OATMEAL \$115

Delicious oatmeal with coconut, topped with red berries, banana and almonds.

FRUIT BOWL \$139

Served with natural yoghurt and granola.

FRENCH TOAST

WITH FRESH FRUIT \$175

TIRAMISU \$189

PLAIN \$129



TIRAMISU FRENCH TOAST

PANCAKES

WITH FRESH FRUIT \$159

BLUEBERRY \$167 🏆

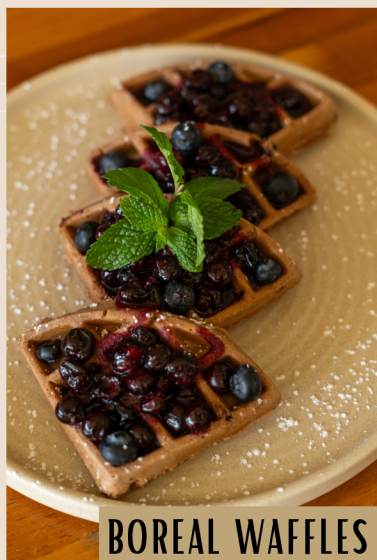
PLAIN \$95

WAFFLES

BOREAL \$149 🏆

Chocolate waffles with chocolate chips, topped with blueberry homemade jam.

PLAIN \$85



BOREAL WAFFLES

CRÊPES

CRÊPE – \$130

Includes 2 ingredients of your choice:

Fruit: Strawberry, fresh peach, banana, blueberry.

Sweet: Nutella, peanut butter, Berry jam, cajeta (Mexican caramel), chocolate

Extra ingredient – \$15



CRÊPE

MAIN COURSES



DIEGO TACOS

TACOS

DIEGO \$225 🏆

3 pieces. Corn tortillas filled with 130g steak and 130g shrimp, Gouda cheese, sautéed onions and guacamole.

GOVERNOR \$205

3 pieces. Flour tortillas filled with 130g shrimp, Gouda cheese, bell pepper, celery and onion.

BURGERS

CARNIVORE \$215 🏆

150g beef, American cheese, Gouda cheese, bacon, guacamole, lettuce and tomato.

DOUBLE CHEESE \$179

150g beef, American cheese, lettuce and tomato.

MAR Y TIERRA \$259

150g beef, 130g shrimp, Gouda cheese, guacamole, lettuce and tomato.

All burgers are served with wedge-cut potatoes.



DOUBLE CHEESE BURGER

SPECIALTIES

CHICKEN FAJITAS \$165

STEAK FAJITAS \$197

130 g of protein.
Served with: Refried beans, guacamole and salad.

GRILLED CHICKEN BREAST \$179

260 g chicken breast, served with refried beans, guacamole and salad.

GREEN ENCHILADAS \$165 🏆

Filled with shredded chicken breast, topped with melted Swiss cheese and green salsa. Served with refried beans and salad.

CHICKEN QUESADILLA \$159

Grilled chicken quesadilla served with refried beans, fresh salad and pico de gallo.

MAIN COURSES

BAGUETTE

PEPITO \$215

130 g steak, sautéed onions, gouda cheese and guacamole.

CHICKEN AND PESTO \$205 

130gr chicken breast, pesto, Swiss cheese and spinach.

HAM \$159

Turkey ham, Gouda cheese, mayonnaise, lettuce and tomato.

Choose the bread: Multigrain or garlic-flavoured.

Served with: wedge-cut potatoes or salad



PEPITO BAGUETTE

BAGEL

BREAKFAST \$169

Scrambled eggs with ham, bacon, Gouda cheese, cream cheese, lettuce and tomato.

SALMON \$209

50g smoked salmon, cream cheese, capers and sprouts.

HOT HONEY \$179 

130g grilled chicken breast, hot honey sauce, cucumber, purple cabbage, cherry tomatoe, cream cheese

TOAST

AVOCADO \$159

Topped with spinach, sautéed cherry tomatoes with black olives and fresh mozzarella cheese.

Add protein:

EGG 1 PC \$15


SALMON 50 G \$55

CHICKEN 130 G \$55

SANDWICH

CHICKEN CLUB SANDWICH \$195

130g grilled chicken breast with crispy bacon, American cheese, fresh lettuce and tomato, served wedge-cut potatoes

BREAKFAST SANDWICH \$159 

Cream cheese and Swiss cheese with a fried egg, crispy bacon, avocado, spinach and tomato.

CHICKEN AND PESTO SANDWICH \$149

Grilled chicken breast with pesto, Swiss cheese and fresh spinach.



AVOCADO TOAST

SALADS



AURORA SALAD

AURORA SALAD \$139

Fresh lettuce and spinach topped with tomato, fresh peaches, panela cheese, walnuts, spicy honey dressing and hibiscus balsamic reduction.

Add protein to your salad:

Chicken 130g \$55

Shrimp 130g \$70

GREEN SALAD \$105

Fresh lettuce and spinach topped with green peppers, sprouts, cucumber, black olives, black sesame seeds, avocado and honey mustard dressing.

Add protein to your salad:

Chicken 130g \$55

Shrimp 130g \$70



BAHIA BOWL

BAHIA BOWL \$198

Brown rice, spinach, cucumber, carrot, cherry tomatoes and chicken in hot honey sauce.

Thank you for visiting us!

DELIVERY AVAILABLE



<https://cafetop.pidemelo.mx>

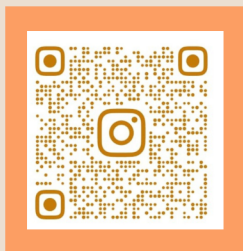
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WRITE TO US!



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