

Drinks

M

Our coffee

ESPRESSO 30 ml	\$65	FLAVORED LATTE 480 ml <i>(hazelnut, vanilla, caramel)</i>	\$90
MACCIATO 90 ml	\$70	COLD BREW 480 ml	\$85
CAPUCCINO 360 ml <i>(hot, cold, frappe)</i>	\$88	AFOGATTO 480 ml <i>Espresso, vanilla ice cream and caramel</i>	\$135
REGULAR 360 ml	\$68		
LATTE 480 ml	\$88		

Special drinks for you

Hot, cold, frappe | 480 ml

MASALA CHAI	\$88	M HORCHATA MICAELA	\$88
CHAI VANILLA	\$88	GOLDEN MILK <i>Turmeric, vanilla and cinnamon</i>	\$88
CHAI APPLE - CINNAMON	\$88	BUNNY MILK <i>Hot milk and Conejo Turin</i>	\$85
CHOCOLATE	\$88	MAZAPÁN <i>Peanut mazapán with hot milk</i>	\$90
TARO	\$88		
MATCHA	\$88		
		* Extra: almond, soy, coconut milk	\$25

Refreshing smoothies 480 ml

FRESA FRESH <i>Coconut water, strawberry, mint</i>	\$95	MANGO MOMO <i>Greek yogurt, mango, cardamom</i>	\$95
YOGI BERRY <i>Greek yogurt, berries and granola</i>	\$95	CHILIMANGADA <i>Orange juice, mango, spicy chamoy</i>	\$95

Our shakes 480 ml

NUTELLA + FERRERO <i>Vanilla ice cream, nutella and ferrero</i>	\$165
KINDER BUENO <i>Vanilla ice cream, caramel, chocolate and almonds</i>	\$165
M MICAELA <i>Churro ice cream, churro, caramel sauce</i>	\$175

Our herbal teas 480 ml

PEPPERMINT <i>Green tea</i>	\$83
STRAWBERRY - KIWI <i>Fruity</i>	\$83
CHAMOMILE - LAVANDER <i>Herbal</i>	\$83
CHERRY FESTIVAL <i>Berries + black cherries</i>	\$83

Natural juices 480 ml

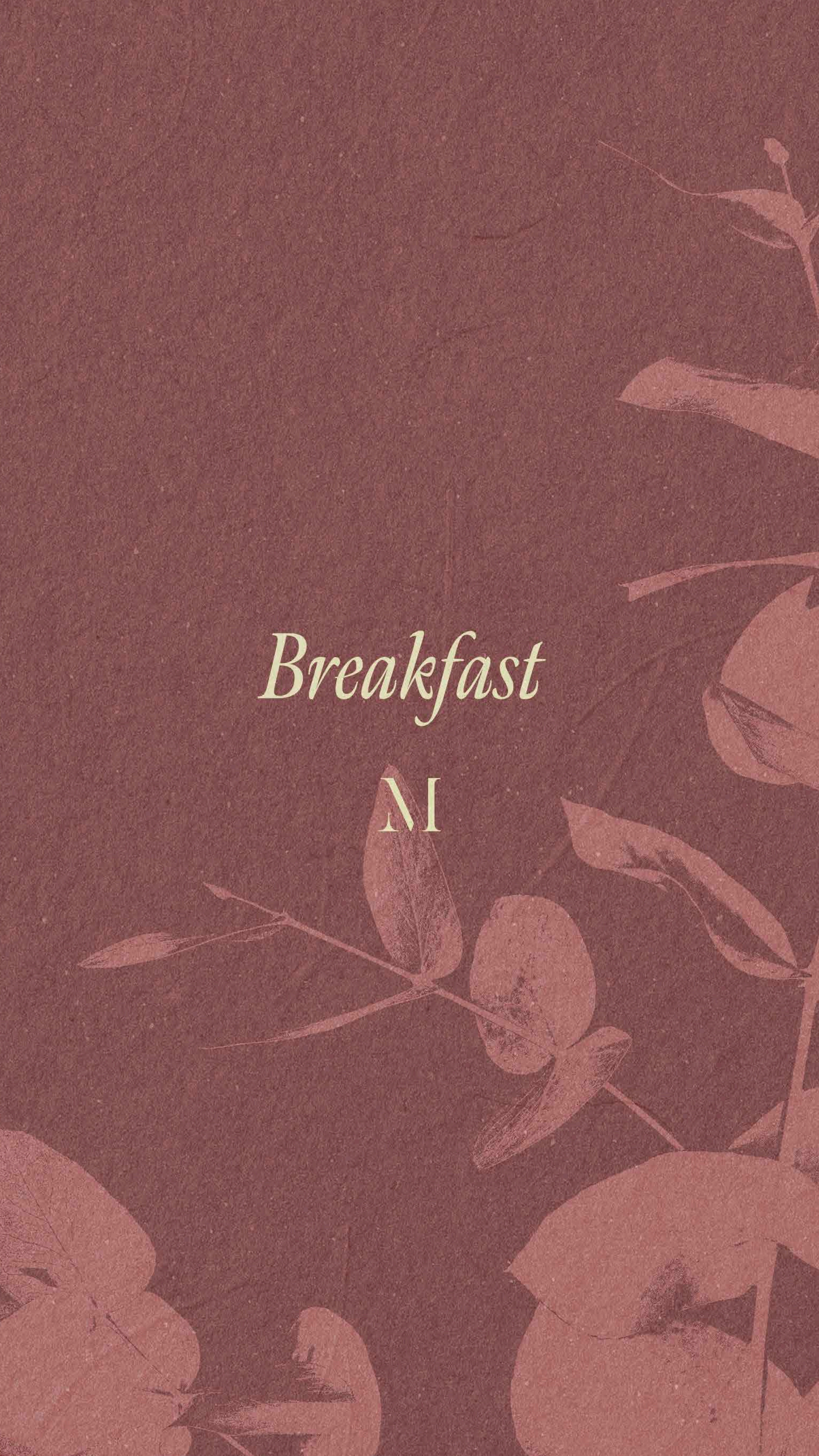
NARANBERRY <i>Berries, orange and pineapple</i>	\$85	M MICAELA JUICE <i>Mango, pineapple, orange</i>	\$85
FRESANA <i>Berries and orange</i>	\$85	VERDE <i>Celery, spinach, orange juice</i>	\$85
ORANGE	\$80		

Sodas 350 ml - 480 ml - 600 ml

LEMONADE / ORANGE	\$80	WATER BOTTLE	\$60
SPARKLING WATER	\$65	COCA - COLA <i>Regular, light, zero</i>	\$65
RUSA	\$85		

Breakfast

M



A breakfast to remember

Our breakfasts are a reason to smile early in the morning. Whichever one you choose will make you want to start your day with us.

A SWEET START

BUBBLE WAFFLE <i>Ice cream, hazelnut cream, strawberry sauce, and berries.</i>	\$185	SEASONAL FRUIT <i>Pair your breakfast with fresh fruit. (Ask for the daily selection)</i>	\$165
PANCAKES DUO <i>With cream cheese, maple syrup, and berries, or order them with hazelnut cream and red fruits.</i>	\$185	GREEK YOGURT <i>Toppings: caramelized nuts, granola, and berries</i>	\$175
FRENCH TOAST <i>Berries and cream cheese.</i>	\$185	PASTRIES (PAN DULCE)	\$75

DREAMY OMELETTES

M MICAELA <i>Filled with roasted chicken, gouda cheese, and creamy spinach, the perfect combination.</i>	\$185	EGG WHITE OMELETTE <i>Filled with spinach, mushrooms, and dehydrated tomatoes, ideal for lighter days.</i>	\$185
MEXICAN <i>Filled with panela cheese and huitlacoche, bathed in red and green sauce to wake you up with energy.</i>	\$185	SALMON OMELETTE <i>Filled with smoked salmon, cream cheese, and asparagus, bathed in a very special house sauce.</i>	\$198
CRIOLLO <i>Filled with serrano ham, caramelized onions, basil, and dehydrated tomatoes, without a doubt one of the favorites.</i>	\$195		

SPECIAL FOR YOU

/ These dishes are special for a reason  you'll want to have them for breakfast every day. Which one are you having today?

M MICAELA SANDWICH <i>Made with chicken salad with mayonnaise, Canadian bacon, gouda cheese, bacon, and an extra serving of love.</i>	\$195	CROQUE MADAME <i>Made with gratinated turkey breast, gouda cheese, bathed in bechamel sauce, and accompanied by a fried egg.</i>	\$198
SMOKED SALMON SANDWICH <i>Made with rye bread, cream cheese, tomatoes, spinach, and cucumber.</i>	\$198	CROISSANT <i>Stuffed with turkey breast, cheese gouda, tomato, cucumber and lettuce</i>	\$195
GRILLED CHEESE SANDWICH <i>A sandwich made with toasted white bread and melted cheese (cheddar and gouda) accompanied by a delicious tomato soup.</i>	\$198	MOTULEÑOS <i>Scrambled eggs with ham, gouda cheese and served over toasts, accompanied by plantains.</i>	\$190
ROAST BEEF SANDWICH <i>Made with roast beef slices with Monterrey Jack cheese and au jus sauce.</i>	\$198	THE BENEDECTINOS <i>Poached eggs with Canadian bacon or salmon, accompanied by gouda cheese and sautéed spinach.</i>	\$195
BREAKFAST SANDWICH <i>Filled with bacon and melted cheddar cheese.</i>	\$195	AVOCADO TOAST <i>Spread with cottage cheese, avocado, poached egg, and Spanish sauce.</i>	\$198

THE CLASSICS

/ A beautiful tradition The breakfasts par excellence, the ones we all love. Any of these dishes can become a beautiful tradition between us and you.

THE CLASSIC CHILAQUILES <i>Well bathed in green sauce and accompanied with chicken and fresh cheese.</i>	\$185	THE FAMOUS SWISS ENCHILADAS <i>Filled with chicken in tomato cream sauce and well covered with gratin gouda cheese.</i>	\$195
M THE HOUSE CHILAQUILES (MICAELA) <i>Bathed in poblano chili sauce and accompanied with chicken and gratin cheese.</i>	\$185	THE POBLANO ENCHILADAS <i>Filled to your liking: with chicken or cheese. Bathed in poblano chili sauce.</i>	\$190
THE CHILAQUILES WITH CECINA <i>Choose your favorite sauce: green or red.</i>	\$195	THE MOLLEQUILES <i>Deliciosos chilaquiles verdes gratinados sobre molletes clásicos</i>	\$185
THE PASILLA CHILAQUILES <i>Generously bathed in pasilla chili sauce and accompanied with chicken and gratin cheese.</i>	\$185	EGGS TO TASTE <i>Your tradition, your choice: we have the Mexican style, with ham, with bacon, with cheese or just with egg whites</i>	\$170
THE AZTEC PIE <i>Filled with zucchini, poblano chili strips, corn and chicken, covered with gratin gouda cheese.</i>	\$190	MACHACA EGGS <i>Norteño style, stewed with beer and pico de gallo</i>	\$180

*Your dishes are prepared at the moment with fresh ingredients

* Our menu is expressed in Pesos Mexicanos (MXN)

* Our prices include IVA tax (16%)



Lunch & dinner

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Two reasons to come back: One meal and one dinner

Whether in the afternoon or at night, here you will always find a dish that will make you come back for its flavor.

A GREAT BEGINNING / Appetizers to share and whet your appetite.

ARTICHOKE DIP \$190
Baked and gratinéed with parmesan.

PANTOMATE \$185
With balsamic, mozzarella, and fresh tomato sauce.

EMPANADA \$180
*We have two incredible options:
* Filled with beef, potato, and cheese.
* Filled with spinach, cheese, and corn, served with chimichurri sauce.*

TUNA TOSTADAS \$220
Made with wonton with cilantro dressing, avocado, soy sauce, and fried leek.

SPANISH HAM CROQUETTES \$190
Filled with gouda cheese and served with jalapeño tartar sauce.

OUR SELECTION OF SALADS / Flavor, texture, and variety, a selection made especially for you.

M MICAELA SALAD \$210
Cheese chicharron cone, mixed lettuce, arugula and spinach, accompanied with strawberry, apple, goat cheese and the special touch: caramelized walnut.

CAESAR \$220
With hearts of romaine lettuce, accompanied by chicken, shrimp or arrachera and parmesan.

TÁVOLA \$235
With baby spinach, accompanied by serrano ham, arugula, goat cheese and figs.

FRESH TUNA \$220
In Thai sauce grilled and accompanied by avocado.

BUFFALO \$220
A mix of lettuces with breaded chicken breast and bathed in buffalo sauce, accompanied by chopped bacon, carrot and pico de gallo.

BERRIES \$235
With baby spinach, accompanied by Indian nut and blue cheese.

SOUPS THAT DELIGHT / The soups that have conquered more than one person.

TORTILLA SOUP \$165
Served with cheese, avocado, red chili, and cream.

CHICKEN BROTH \$160
Served with rice, tortilla, cubes of manchego cheese, and avocado.

ONION SOUP \$165
A great flavor gratin with parmesan.

OUR FAVORITES

/ Everyone has a favorite dish at Micaela, these are ours.

M MICAELA SALMON \$290
A special flavor, made with vinaigrette and accompanied by avocado and mashed potatoes.

BURGER \$230
With ground sirloin, Monterrey Jack cheese, and cucumbers, accompanied by french fries.

CHICKEN SUPREME \$240
A chicken breast bathed in white wine sauce, filled with provolone cheese, and rustic mashed potatoes.

SKIRT STEAK \$265
Accompanied by french fries, guacamole, and roasted peppers.

SHRIMP TACOS \$245
With shrimp, bell peppers, sauce, and gratin.

UNFORGETTABLE PASTAS

/ Are you ready to try the best pasta in town?

PENNE WITH SALMON \$210
Creamy taste, served with grilled salmon and asparagus.

FETTUCINE ALFREDO \$195
Classic Italian taste, served with ham and parmesan.

BAKED LASAGNA \$220
An Italian recipe that you will love. Filled with meat.

M MICAELA PASTA \$220
An unmatched taste. Linguini with pesto and shrimp in white wine.

SANDWICHES & CHAPATAS

/ No matter the day or time, a sandwich or chapata is always a great choice.

SMOKED SALMON SANDWICH \$210
Made with rye bread, cream cheese, tomato, spinach, and cucumber.

M MICAELA SANDWICH \$220
Made with chicken salad with mayonnaise, Canadian bacon, gouda cheese, bacon, and an extra touch of love.

ROAST BEEF SANDWICH \$210
Made with roast beef slices, Monterrey Jack cheese, and au jus sauce.

SERRANO HAM \$210
Made with tomato bread, serrano ham, arugula, and gouda cheese.

CHICKEN CHAPATA \$210
Made with gratin chicken, dehydrated tomato, arugula, spinach, and served with cilantro dressing.

PIZZA, PIZZA & MORE PIZZA

/ We have a homestyle pizza to

MARGHERITA \$220
With tomato, mozzarella cheese, olive oil and basil.

4 CHEESE AND SERRANO \$230
Ham With tomato sauce and 4 delicious cheeses: mozzarella, provolone, goat and Monterrey Jack.

PEPPERONI \$215
With tomato sauce, mozzarella cheese and pepperoni. -Cold Cuts With salami, pepperoni, sliced mushrooms and fresh mozzarella.

COLD CUTS \$230
With salami, pepperoni, sliced mushrooms and fresh mozzarella

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