

BEBIDAS CALIENTES / hot drinks

Café (Refill)	\$ 19.00
Capuccino	\$ 29.00
Capuccino doble expresso	\$ 36.00
Late	\$ 29.00
Espresso	\$ 21.00
Espresso doble	\$ 28.00
Descafeinado	\$ 25.00
Moka	\$ 32.00
Chocolate Oaxaqueño	\$ 27.00
(Con agua o con leche / With water or milk)	
Infusiones	\$ 15.00
(Manzanilla, hierbabuena, limón, té negro, té verde, manzana con canela / Chamomille, mint, lemon, black tea, green tea, apple with cinnamon)	

JUGOS NATURALES Y LICUADOS /
Fresh juice and smoothies

(Sujeto a temporada)

	Chico (12 oz)	Grande (22 oz)
Jugo de naranja (Orange juice)	\$ 27.00	\$ 45.00
Jugo de toronja (Grapefruit juice)	\$ 39.00	\$ 65.00
Jugo de zanahoria (Carrot juice)	\$ 29.00	\$ 49.00
Naranja y zanahoria (Orange & carrot)	\$ 28.00	\$ 47.00
Naranja, zanahoria y betabel (Orange, carrot & beet)	\$ 31.00	\$ 52.00
Naranja, manzana y piña (Orange, apple & pineapple)	\$ 34.00	\$ 56.00
Naranja y papaya (Orange & papaya)	\$ 25.00	\$ 41.00
Zanahoria, manzana y apio (Carrot, apple & celery)	\$ 40.00	\$ 67.00
Zanahoria, betabel y apio (Carrot, beet & celery)	\$ 32.00	\$ 54.00
El verde (Perejil, apio, pepino, piña y naranja / Parsley, celery, cucumber, pineapple & orange juice)	\$ 28.00	\$ 47.00
El verde más (+ Espinaca, limón, manzana verde y jengibre / Verde PLUS Spinach, lime, apple and ginger)	\$ 37.00	\$ 61.00
Clásico (Leche y plátano / Milk & banana)	\$ 23.00	\$ 39.00
Clásico Fresa (Leche y fresa / Milk & strawberry)	\$ 29.00	\$ 48.00
Chocomilk	\$ 27.00	\$ 45.00
Chocoloco (Leche, plátano y chocomilk / Milk, banana & chocomilk)	\$ 29.00	\$ 49.00
Papayaloco (Leche, papaya y plátano / Milk, papaya & banana)	\$ 29.00	\$ 48.00
Fresaloco (Leche, plátano y fresa / Milk, banana & strawberry)	\$ 35.00	\$ 59.00
Fresa tropical (Naranja, fresa y piña / Orange, strawberry & pineapple)	\$ 38.00	\$ 64.00
Tropicano (Naranja, papaya y piña / Orange, papaya & pineapple)	\$ 28.00	\$ 46.00
Licuo de mango (Mango y leche / Mango and milk smoothie)	\$ 23.00	\$ 39.00



¡Buenos días!

DESAYUNOS / breakfast

7:00 - 14:00 hrs.

"LA ESPECIALIDAD DE LA CASA"

Pan Francés tropical con pan integral de la casa	\$ 78.00
o Hot Cakes acompañados con fruta (French toast made with whole wheat bread or pancakes served with fruit)	
•De lujo con fruta, yogur y granola (Deluxe with fruit, yogurt and granola)	\$ 92.00
•Con tocino y fruta (With bacon and fruit)	\$ 99.00
Pan Francés (4pz) o Hot cakes solos (2 pz) (French toast (4 pcs) or pancakes (2 pcs))	\$ 37.00

"STARVING SURFISTA HAMBRIENTO"

Grand slam (3 hot cakes, 3 rebanadas de tocino, 3 huevos revueltos y papas / 3 pancakes, 3 scrambled eggs, 3 bacon slices and potatoes)	\$ 102.00
Slam francés (4 rebanadas de pan francés, 3 de tocino, 3 huevos revueltos y papas / 4 slices of french toast, 3 bacon slices, 3 scrambled eggs and potatoes)	\$ 102.00
Fruta slam (3 hotcakes o 4 rebanadas de pan francés, 3 huevos revueltos, fruta y papas / 3 pancakes or 4 slices of french toast, 3 scrambled eggs, fruit and potatoes)	\$ 99.00
Slim Slam (2 pan francés o 2 hot cakes, 2 rebanada de tocino o fruta y un huevo / 2 pancakes or 2 french toast slices, 2 bacon slices or small fruit and 1 egg)	\$ 67.00

PLATILLOS DISPONIBLES
TODO EL DÍA
/ dishes available all day

"LA FAVORITA DE PUERTO"

Ensalada de lujo (Frutas con yogur y granola de nuestra panadería / Deluxe fruit salad with yogurt and fresh granola)	\$ 89.00
Ensalada de frutas / Fruit salad with seasonal fruit	\$ 67.00
•Con queso cottage (With cottage cheese)	\$ 92.00
•Con yogur (With yogurt)	\$ 77.00
Granola, leche y plátano (Granola, milk and banana)	\$ 53.00
Avena (Con leche o agua / Oat meal with milk or water)	\$ 27.00
Pan integral tostado (Four slices of wheat bread toast)	\$ 29.00
•Con crema de avellanas y plátano (With hazelnut cream and banana)	\$ 62.00
•Con crema de cacahuete y plátano (With peanut butter and banana)	\$ 62.00
Yogur (Yogurt)	\$ 25.00
•Con granola (With granola)	\$ 49.00

HUEVOS / eggs

(acompañados con frijoles y papas / served with beans and potatoes)

Revueltos o estrellados (Scrambled or fried eggs)	\$ 42.00
A la mexicana (Scrambled eggs with tomato, onion and chile)	\$ 57.00
Rancheros (Fried eggs covered with tomato sauce)	\$ 57.00
Divorciados (Fried eggs covered with green and red sauce)	\$ 57.00
Oaxaqueños (Scrambled eggs covered with red spicy tomato sauce)	\$ 57.00
Omelette vegetariano (Champiñones, calabaza, espinacas, jitomate, cebolla y queso / vegetarian omelette with fresh mushrooms, zucchini, spinachs, tomato, onion and cheese)	\$92.00
Clásico norteamericano (Dos huevos estrellados con tocino, papas y pan tostado / Two fried eggs with bacon, potatoes and toast)	\$ 74.00

Ingredientes extra:

•Huevo (1 fried or scrambled egg)	\$ 9.00
•Jamón (3 pzas) o chorizo (Jam or chorizo)	\$ 20.00
•Tocino (Bacon)	\$ 34.00
•Queso panela, manchego o quesoillo (Panela cheese, Manchego cheese or quesoillo)	\$ 25.00

BEBIDAS FRÍAS / cold drinks

Capuccino helado (Frappe capuccino)	\$ 36.00
Moka helado (Frappe moka)	\$ 42.00
Té helado / Ice tea (Manzanilla, hierbabuena, limón, negro, manzana con canela / Chamomille, mint, lemon, black, apple with cinnamon)	\$ 18.00
Malteada (Fresa o vainilla o chocolate / Strawberry, vanilla or chocolate milk shake)	\$ 56.00
Jarra de agua de fruta (3 L) (Fruit water pitcher)	\$ 78.00
Jarra de agua de fruta con agua mineral (Fruit water pitcher with mineral water)	\$ 165.00
Vaso de agua de fruta (Large glass of fruit water)	\$ 25.00
•Fresa o Mango	+ \$ 10.00 por copa
Refresco o agua mineral (Soda or mineral water)	\$ 21.00
Naranjaada o limonada 12 oz (Con agua mineral / Orange or lemonade with mineral water)	
•Chica (12 oz)	\$ 23.00
•Grando (22 oz)	\$ 39.00

BEBIDAS CON ALCOHOL
alcoholic drinks

Cerveza Nacional (National Beer)	\$ 35.00
Cerveza Artesanal (Craft Beer)	\$ 59.00
Michelada (Beer, lemon and salsa tabasco)	\$ 52.00
Michelada Tamarindo (Beer, lemon, salsa tabasco and tamarind)	\$ 61.00
Chelada (Beer, lemon and salt)	\$ 46.00

COCTÉLES / cocktails

Margarita (Tequila, Limón / lemon)	\$ 70.00
Daiquiri (Ron, Limón, Piña, Fresa, Mango / Rum, lemon, pineapple, strawberry, mango)	\$ 70.00
Caipirinha (Ron, limón y azúcar / rum, lemon and sugar)	\$ 70.00
Piña colada (Ron, piña y coco / rum, pineapple and sugar)	\$ 80.00
Cuba libre (Ron, coca y limón / rum, coke and lemon)	\$ 70.00
Mojito (Ron, menta y limón / rum, mint and sugar)	\$ 70.00

Vodka	
Tonic	\$ 80.00
Absolut	\$ 80.00
Vino tinto o blanco	
Botella 750ml	\$ 260.00
Copa de vino	\$ 75.00
Tequila reposado	
Don Julio	\$ 95.00
Hornitos	\$ 70.00
Centenario	\$ 70.00
Corralejo	\$ 70.00
Mezcal	
Oro de Oaxaca	\$ 80.00
Artesanal	\$ 90.00
Whisky	
Red Label	\$ 90.00
Chivas Regal	\$ 130.00
Buchanan's	\$ 150.00



NUESTRA PANADERÍA

our bakery

Danesa (Danish)	\$ 14.00
Rol de canela con nueces, almendras y pasitas (Cinnamon roll with pecans, almonds and raisins)	\$ 22.00
Cuerno sencillo (Plain croissant)	\$ 13.00
Cuerno de chocolate (Chocolate croissant)	\$ 20.00
Strudel	\$ 27.00
Empanada de piña (Pineapple turnover)	\$ 18.00
Galleta de crema de cacahuete (Peanut butter cookie)	\$ 10.00
Galleta de avena con almendras (Oatmeal & almonds cookie)	\$ 10.00

HOJALDRES RELLENOS / Puff pastry

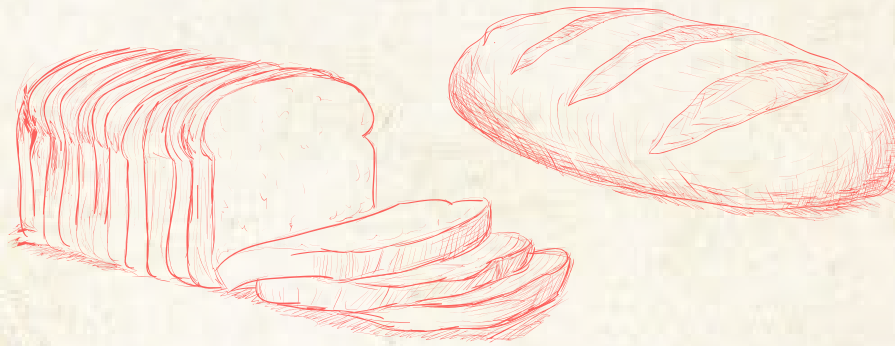
Dulces	
•Mango y crema pastelera (Mango & pastry cream)	\$ 21.00
•Chocolate y coco (Chocolate & coconut)	\$ 20.00

Salados	
•Jamón y queso (Ham & cheese)	\$ 24.00
•Espinaca y queso (Spinach & cheese)	\$ 25.00
•Pescado (Fish, onion & tomato)	\$ 20.00

Barra de pan integral con miel (Whole wheat loaf with honey)	\$ 20.00
Barra de pan integral con semillas (Whole wheat loaf with seeds)	\$ 35.00
Bolillo (Bun)	\$ 5.00
Bolita bolillo (Mini bun)	\$ 2.00
Pan para hamburguesa (Hamburger bun)	\$ 4.00
Bollo integral con pasas y granola (Whole wheat bun with raisins & nuts)	\$ 17.00
Baguette	\$ 9.00

Pastel entero	
•Zanahoria ó plátano (Banana or carrot)	\$ 85.00
•Chocolate	\$ 190.00

Granola (Por kilo)	\$ 180.00
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POSTRES / desserts

Helado sencillo (One scoop of ice cream)	\$ 20.00
Helado doble (Two scoops)	\$ 35.00
Banana split	\$ 62.00
Pay de limón (Lemon pie)	\$ 27.00
Flan napolitano	\$ 27.00
Tarta de manzana (Apple tart)	\$ 27.00

REBANADA DE PASTEL

Zanahoria o Plátano (Slice of cake: Carrot or banana)	\$ 17.00
Chocolate (Slice of chocolate cake)	\$ 20.00

Ingrediente extra:

•Bola de Helado (with ice cream)	+\$ 20.00
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¿Sabías que.../ did you know?

...Abrimos a las 6 am con pan y café, para que amanezcas con una sonrisa

We are open from 6 am with bread and coffee,
so you can wake up with a smile!

Todas nuestras frutas son frescas y de temporada

All the fruit we use are seasonal and fresh

...Puedes preguntar por nuestras opciones vegetarianas o veganas

You can ask about our vegetarian or vegan options

Pregunta por nuestro café por kilo Molido o en grano

Ask for our coffee by the kilo, ground or whole beans

...Si pides café para llevar y traes tu taza o thermo ¡Tendrás un Precio Especial!

If you ask for coffee to go, and bring your
own container there's a Special Price!

Los envases para llevar son bio- degradables y tienen costo extra

The take-away containers are biodegradable
and have an extra cost

...En el Cafecito reciclamos plástico, trae el tuyo y nosotros lo ubicaremos en un centro de reciclaje

At El Cafecito we recycle plastic, bring yours and
we will place it in a recycling center

...Contamos con 1/2 órdenes en algunos platillos, y cuestan 70% del precio de lista

We have 1/2 orders and the is cost 70% of the menu price

...Cualquier modificación al menú tiene costo extra

Any modification to the menu has extra cost

¿Tienes dudas, comentarios o sugerencias?

If you have questions, comments or suggestions, contact us:

Contáctanos:
atencionalcafecito@gmail.com

¡Buenas tardes!

COMIDAS Y CENAS / lunches and dinners

13:00 - 23:00 hrs.

ENTRADAS Y SOPAS / appetizers and soups

Totopos y guacamole (Nacho chips and guacamole)	\$ 87.00
Pesto (Sobre tres rebanadas de pan integral con jitomate y queso / Melted cheese and tomato on 3 pieces of whole wheat bread with pesto)	\$ 69.00
Coctel de camarón (Shrimp cocktail)	\$ 117.00
Nachos Cafecito (Nacho chips with beans, melted cheese, pico de gallo and cream)	\$ 85.00
Caldo de pescado o camarón (Fish or shrimp soup)	\$ 125.00
Crema o sopa de verduras (Vegetable soup or cream vegetable soup)	\$ 44.00
Caldo de pollo (Con arroz y verduras / Chicken soup with rice and vegetables)	\$ 49.00
Sopa Azteca (Caldo de tomate con tiras de tortilla frita, queso, aguacate y chile chipotle / Tortilla soup with cheese, avocado and chipotle)	\$ 71.00

PASTAS Y ARROZ / pasta and rice

Spaghetti	
•Vegetariano de la casa (Vegetables and tomato sauce)	\$ 65.00
•Mexicana (Jitomate, cebolla, ajo y chile / Tomato, onion, garlic and chile)	\$ 65.00
•Al pesto (Basil, garlic, olive oil and nuts)	\$ 69.00
•Carbonara (With bacon, egg yolk and cream)	\$ 87.00
•Bolognesa (Ground beef in tomato sauce)	\$ 97.00
•Con camarones y salsa de tomate (With shrimps and tomato sauce)	\$ 119.00

Stir fry vegetariano (Verduras fritas con salsa de soya sobre arroz con almendras / Big plate of rice and sauteed vegetables with soy sauce and almonds)	\$ 67.00
•Con fajitas de pollo (With chicken fajitas)	\$ 136.00
•Con camarones (With shrimps)	\$ 146.00
Arroz con ensalada de nopales (Rice with cactus salad)	\$ 51.00

CARNES Y POLLO / meat and chicken*

Bistec de arrachera (Arrachera steak, mexican cut 7oz steak)	\$ 258.00
Fajitas de arrachera (Arrachera with onions and green peppers)	\$ 199.00
Fajitas de pollo (Chicken fajitas with onions and green peppers)	\$ 129.00
Mole con pollo (Chicken with mole, typical Oaxacan sauce)	\$ 119.00
Pollo almendrado (Doña Alicia's special chicken almond mole)	\$ 117.00
Amarillo de pollo (Traditional Oaxacan mole amarillo with chicken)	\$ 112.00
Pechuga de pollo empanizado o a la plancha	\$ 118.00

PESCADOS Y CAMARONES / fish and shrimp*

Filete	
•Al mojo de ajo (Fish filet fried with garlic)	\$ 144.00
•Al ajillo (Fish filet with garlic and chile guajillo)	\$ 147.00
•A la veracruzana (Receta original de El Cafecito / (Fish filet with tomato, garlic, olives and onion)	\$ 167.00
•Empanizado o a la plancha (Breaded or grilled fish filet)	\$ 146.00
Camarones	
•Al mojo de ajo (Fried shrimps with garlic)	\$ 282.00
•A la diablo (A la diablo style shrimps, in spicy chipotle sauce)	\$ 282.00
•Empanizados (Breaded shrimp)	\$ 282.00
Pescado frito al mojo de ajo (Con ensalada / Whole fish fried with garlic and salad)	\$ 219.00

*12 guarniciones a elegir: **verduras al vapor, ensalada sencilla, arroz, frijoles o papas /**
2 side dishes to choose: Steamed vegetables, simple salad, rice, beans or potatoes)

HAMBURGUESAS CAFECITO

(Se sirven con lechuga, jitomate, cebolla, queso y papas fritas /
served with fries and salad)

Hamburguesa	
•Res (Cuarto de libra / Quarter pounder with cheese)	\$ 99.00
•Pollo (Fried chicken burger with cheese)	\$ 96.00
•Pescado (Fish filet burger with cheese)	\$ 115.00
Orden de papas fritas (Order of fries)	\$ 58.00

Ingredientes extra:	
•Aguacate (Avocado slices)	\$ 12.00
•Tocino (Bacon)	\$ 34.00
•Hawaiana: Jamón y piña (Jam and Pineapple)	\$ 21.00

¡Buen Provecho!

PLATILLOS DISPONIBLES TODO EL DÍA / dishes available all day

100% MEXICANO

(se sirve con arroz a partir de las 12:00 hrs ó frijoles
/ served with rice after 12:00 hrs or beans)

Plato de Tasajo (Con frijoles, jitomate, aguacate y nopal asado / Oaxacan steak, beans, tomato, avocado and grilled cactus)	\$ 114.00
Chile relleno de queso (2 pz) (Two chiles rellenos with cheese, in tomato sauce)	\$ 102.00
•De picadillo de pollo (2 pz)	\$ 118.00
Molletes (2 pz) (Bolillo El Cafecito, con quesillo o queso manchego / our bolillo with melted cheese over fried beans and salsa, your choice manchego or quesillo)	\$ 56.00
Quesadillas (De quesillo con guacamole / Cheese quesadillas with guacamole)	\$ 69.00
Tacos (Con guacamole y lechuga / with guacamole and lettuce)	
•Queso o papa (Cheese or potato tacos)	\$ 83.00
•Pollo o chorizo con papa (Chicken or pork sausage and potato tacos)	\$ 92.00

Enchiladas suizas (Con pollo / Tortillas dipped in green sauce, filled with chicken, melted cheese on top)	\$ 98.00
Enchiladas verdes o entomatadas (Tortillas dipped in green sauce "picante" or tomato sauce with chicken)	\$ 82.00
Enmoladas o almendradas (Tortillas dipped in mole with chicken)	\$ 88.00
Ensalsadas solas (ENCHILADAS, ENTOMATADAS, ENMOLADAS, ALMENDRADAS O ENFRIJOLADAS sin carne/Fresh tortilla chips smothered in either sauce without chicken or meat)	\$ 55.00

Chilaquiles (VERDES, ROJOS, GUAJILLO o DIVORCIADOS con frijoles / Fresh tortilla chips smothered in either tomato, green or guajillo hot sauce and beans)	\$57.00
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Ingredientes extra:

•Huevo (With a fried or scrambled egg)	\$ 9.00
•Pollo (With chicken)	\$ 30.00
•Tasajo (Oaxacan style steak)	\$ 72.00
•Mole	\$ 20.00

TORTAS CAFECITO

(Pan a elegir: **bolillo, baguette, croissant o pan
integral** con ensalada y papas / sandwiches on **bun,
baguette, croissant or whole wheat with seeds**
with salad and potatoes)

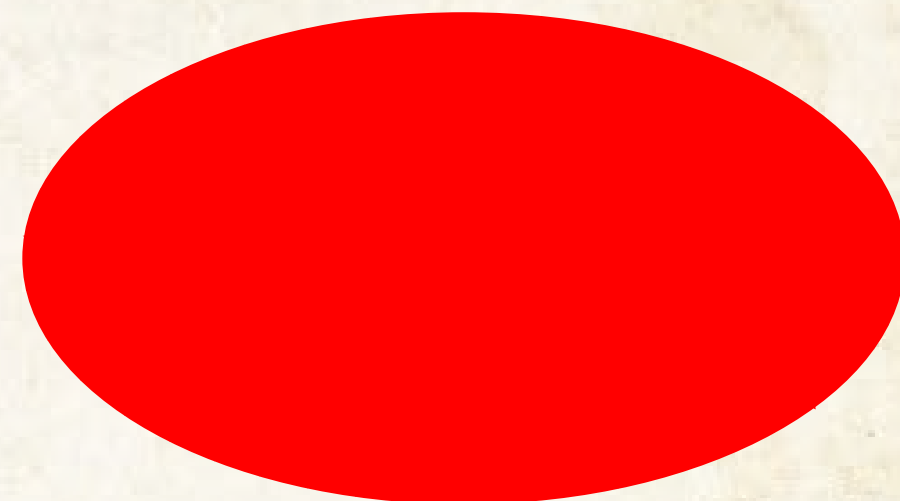
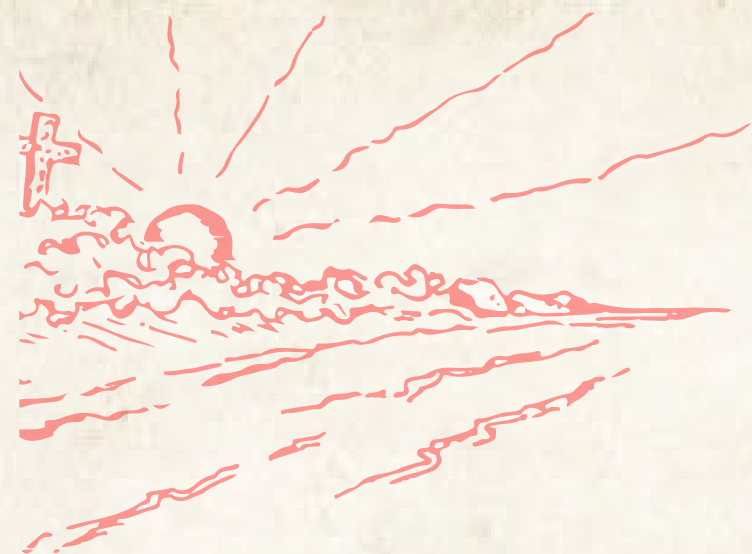
Mc Dan & Carmen (Huevo revuelto, jitomate, queso manchego derretido con jamón / Scrambled egg, tomato, melted manchego cheese and ham on semi whole with bun)	\$ 72.00
Mc Ani (Queso panela y pesto / White cheese and pesto)	\$ 76.00
Tortas	
•Jamón o chorizo y queso (Ham or chorizo and cheese)	\$ 64.00
•Fajitas de pollo con queso (Chicken fajitas with cheese)	\$104.00
Club Cafecito Sandwich (Pollo, tocino, jamón y queso / Bacon, ham, chicken and cheese)	\$ 116.00
Súper sandwich vegetariano (Rebanadas de pan gratinadas con queso manchego acompañadas de ensalada / Slices of bread au gratin with manchego cheese with salad)	\$ 64.00
Tostado de aguacate y panela (Pan tostado con aguacate, espinaca,jitomate y queso panela / Avocado toast with fresh spinach, tomato, and panela cheese)	\$ 72.00

ENSALADAS / salads

Ensalada verde (Lechuga, pepino, espinaca, ejote, brócoli, aguacate, manzana, calabacita / Lettuce, cucumber, spinach, green beans, broccoli, avocado, apple, zucchini)	\$ 76.00
Ensalada tropical (Lechuga, pepino, jitomate, espinaca, piña, arándanos, cacahuete, quesillo / Lettuce, cucumber, tomato, spinach, pineapple, cranberries, peanut, cheese)	\$ 79.00
Ensalada mixta (Lechuga, jitomate, pepino, aguacate, cebolla y zanahoria / Mixed salad: Lettuce, tomato, cucumber, avocado, onion and carrots)	\$ 56.00

Ingredientes extra:

•Jamón (Ham)	\$ 20.00
•Pollo (Chicken)	\$ 30.00
•Fajitas de pollo (Grilled chicken fajitas)	\$ 55.00
•Huevo duro (Boiled egg)	\$ 9.00
•Filete de pescado (Fish filet)	\$ 80.00
•Especial (Con semillas y betabel / beets and pumpkin seeds)	\$ 20.00



OAXACA • MÉXICO

Menú

Big Waves...Strong coffee!

