LISA
CAFE BAR

FRUIT

Pineapple, strawberry, blackberry, blueberry, raspberry, mint, and agave honey with ginger — 106.00
+Greek Yogurt +22

Bowl Acai — 148.00
Acai base, blueberries, banana, Greek yogurt, and hazelnut spread.
With assorted seeds and nuts.

Freshly baked pastries handmade every day in our bakery.
Ask our team about the delicious options!

HOT CAKES

Frutos Rojos *Three pieces* — 134.00
Served with berries, whipped cream, and agave honey with ginger.

Americanos *Two pieces* — 148.00
Served with smoked bacon, free-range fried egg, maple syrup, and butter.

Molletes Lisa *Two pieces* — 106.00
Bolillo, refried beans, and gouda cheese served with mexican salsa.
+Northern-style pork cracklings +34

BLT Sandwich Gaspar — 160.00
Homemade sandwich bread, mayonnaise, lettuce, tomato, and artisanal bacon
+Change to homemade sourdough bread +20
+Poached or fried egg +18
+Grilled chicken +35

Lonche Nuevo Lyon — 160.00
Homemade sourdough bread with beans, guacamole, and northern-style pork cracklings.

Burritas de Huevo con Machaca — 170.00
Northern-style machaca with egg, tomato, and onion, served with charred salsa and beans.

Chilaquiles Monalisa — 144.00
Red sauce with toasted guajillo pepper, avocado, sour cream, red cabbage, cilantro, mint, and sunflower seeds. ½ order — 102.00
+Poached or fried egg +18
+Grilled chicken +35
+Northern-style pork cracklings +34

Chilaquiles Verdes — 144.00
Green sauce with toasted pumpkin seeds, avocado, sour cream, red cabbage, fresh cilantro leaves, and spinach. ½ order — 102.00
+Poached or fried egg +18
+Grilled chicken +35
+Norteño-style pork grinds +34

AVOCADO TOAST

Homemade sourdough sandwich bread, seasoned avocado, and arugula salad with goat cheese and radish. — 148.00
+Cured salmon slices +84
+Poached or fried egg +18
+Artisan bacon +38
+Norteño-style pork grinds +34

EGGS

Huevos Shakshuka — 148.00
Poached eggs over spiced tomato sauce, with spinach and bell pepper, accompanied by serrano chili, cilantro, and avocado.

Huevos Rancheros Lisa — 148.00
Red, green or Half-and-Half
Fried eggs over a corn tortilla with refried beans. Covered in sauce with a bites of serrano chili and cilantro.

Del Huerto — 148.00
Scrambled eggs with spinach, served with asparagus and roasted salsa.

Rey Migas — 148.00
Scrambled eggs with tortilla chips, cilantro leaves, and a touch of serrano chili, served with beans and salsa.

Los Nórdicos — 160.00
Scrambled eggs with slices of cured Canadian salmon, served with an avocado, arugula, and cherry tomato salad.

Machaca con Huevo — 170.00
Northern-style machaca with eggs, tomato, and onion, served with rustic salsa and beans

EGG SANDWICHES

Tocino y Chipotle — 148.00
Homemade brioche bread, fried egg or scrambled egg with chives, artisan bacon, cheddar cheese, chipotle dressing.
+Swap to artisan sourdough bread +20

Jamón Serrano — 148.00
Homemade brioche bread, fried egg with serrano ham, arugula, roasted onion, provolone cheese, and house-made aioli.
+Swap to artisan sourdough bread +20

El Canadiense — 160.00
Artisanal sourdough bread, fried egg with canadian bacon, Swiss cheese, and house-made aioli.

COFFEE

BLACK

Espresso (coffee prepared under high pressure)	30ml	45.00
Doble Espresso	60ml	54.00
Long Black (Espresso in a cup of hot water)	180ml	45.00
Refillable Americano (Filtered coffee processed in a drip coffee maker)		48.00

WHITE

Latte (Two shots of espresso and three shots of milk)	180ml	62.00
Flat White (Two shots of espresso and one shot of milk)	100ml	56.00
Capuccino (One shot of espresso and one shot of milk)	120ml	60.00
Macchiato (Espresso cortado)	50ml	49.00
Moka (Coffee, milk, and chocolate)	180ml	72.00

METHODS

Chemex (Medium-coarse grind, drip extraction)	400ml	68.00
V60 (Medium grind, drip extraction)	400ml	68.00
Prensa Francesa (Coarse grind, French press immersion)	350ml	68.00

COLD

Latte on the rocks	354ml	62.00
Cold Brew (Cold brew coffee)	354ml	45.00

OTHERS

Hot Chocolate	180ml	52.00
Matcha (Powdered green tea)	180ml	66.00
Chai Lisa (Homemade spice blend)	180ml	82.00
Golden Milk (Tumeric and milk)	180ml	52.00
Chocomilk	354ml	44.00
Affogato (Espresso with vanilla ice cream)	300ml	72.00

MILKS

Whole — Almond +13
Lactose-free — Coconut +13

COFFE BAG — 500grs

Whole or ground beans
Varieties and prices at the counter

DRINKS

Zingi ginger with lemon		116.00
Artisanal grapefruit soda Velvet Soda	275ml	79.00
Artisanal apple soda Delison	325ml	67.00
Oranciata / Limonata Sanpellegrino	296ml	48.00
Coca Cola / Coca Cola Light	355ml	49.00
Sparkling Water Topo Chico	340ml	49.00

ALCOHOLIC DRINKS

Mimosa — 79.00
Orange juice and sparkling white wine

Bellini — 104.00
Peach nectar and sparkling wine

*Ask about our craft beers

We invite you to bring your own thermos.
All our orders are served in eco-friendly packaging.
You can drink water from the 100% potable and alkaline filter.

FRAPPÉS

Frappuccino (Frappe cappuccino)	354ml	89.00
Moka (Frappe with coffee, milk, and chocolate)	354ml	88.00
Chai (Homemade spice blend frappe)	354ml	114.00
Matcha (Powdered green tea frappe)	354ml	89.00

TEA

Black	*(English Breakfast) GutenTag*	330ml	48.00
Green	*(Sencha) Katerina, Orgánico*	330ml	48.00

INFUSIONS

Relax Floral	*(Chamomille and Lavander) GutenTag*	330ml	48.00
Detox & Chill	*(Tulsi, spearmint, rosehip, goji berries) Katerina*	330ml	48.00

Ask for it as iced tea as well.

NATURAL JUICES

Orange Juice		44.00
	-500 ml-	84.00
Green Juice (Orange juice, pineapple, celery, spinach, and chia seeds)		68.00
Paraíso (Pineapple, mango, strawberry, and ginger juice)		90.00
Jugo Vital (Made with mango and kiwi, cardamom, natural syrup, and mint leaves)		62.00

NATURAL SMOOTHIES

Blue (Antioxidant and energizing) Milk base, blackberry, raspberry, strawberry, blueberry, oat, and agave honey.	92.00
Good Morning (Vigor, good digestion, and Vitamin C) Milk base, banana, cardamom, strawberry, oat, and agave honey.	92.00
Tropical (Purifies and balances) Coconut milk base, pineapple, mango, agave honey.	92.00

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