



**LA SOMBRA DEL SABINO**

# Breakfast

## \$250

*Freshly squeezed orange juice  
Coffee or tea  
Fruit plate  
with... select one:*



*A la carte  
\$220*

**Pancakes**  
with maple syrup and butter

**Eggs Benedict**  
poached eggs with turkey, chipotle  
hollandaise sauce on a muffin

**Nanaimo**  
smoked salmon, sauteed potatoes,  
eggs with hollandaise sauce

**French Toast**  
with baguette and maple syrup

**Crepes**  
crepes filled with a blend of ricotta and cream  
cheese topped with wild berry coulis

**Cactus paddles**  
cactus paddles in tomato chili broth,  
eggs and hand made tortillas

**Crostini**  
topped with sauteed mushrooms,  
fried eggs and arugula

**English breakfast**  
bangers and eggs with sauteed  
tomatoes and mushrooms

**Enchiladas**  
chicken or cheese rolled in soft  
handmade tortillas

**Scrambled eggs**  
with ham or turkey

**Molletes**  
ciabatta bread with beans and melted  
cheese served with a mixture of  
chopped tomatoes, onion, green chilies

**Chilaquiles**  
crispy tortilla chips with green or red  
sauce, cream and cheese, served  
with chicken or eggs

**Omelette "al gusto"**

**Mimosa \$120**  
orange juice with sparkling wine

+ extras  
avocado  
spicy pork sausage \$60  
sausage  
bacon

*Ask us about our daily specials!*





## Salads

*Healthy greens*



### Balance

Organic lettuces, vegetables, smoked salmon, goat cheese

\$240

### Coté Sud

"Greek salad" with organic lettuce, tomato, cucumber, onion, black olives, red pepper, feta cheese

\$220

## Sandwiches

### Reuben Deli

Corned beef, gruyère cheese, sauerkraut, on rye bread

*Bon Appetit*

\$240

### New Yorker

Smoked salmon, cream cheese, bagel

\$240

### Gourmet

Turkey breast, chutney, goat cheese

\$220

### Obelisco

Grilled chicken breast, roquefort cheese, dried fruit

\$220

### Moment d'Été

Marinated grilled tuna salad, (orange mayonnaise, celery, onion) served on an English muffin

\$240

### Cecina

With beans, cactus paddles, guacamole and handmade tortillas

\$240

### Milanesa de res

With sauteed potatoes

\$240

### Roast Beef

Marinated filet of beef cooked on the grill

\$260

### Jaguar

Ham, avocado, beans, gruyère cheese and red onion

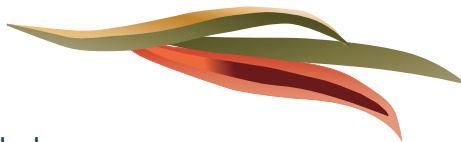
\$220



## Gourmet meal

1/2 Sandwich with soup ,of the day and salad

\$250



## Pannini

*Veget...licious*

Roast Beef

\$240

Turkey or vegetarian

\$220

## No Way

Vegetarian hamburger

\$220

## Quiche

Meat or vegetarian

\$240

## Amira

Sandwich made with hummus, dry yoghurt, cucumber, arugula, alfalfa sprouts with a very special yoghurt sauce

\$220

## Cazuelita Eugenia

Small casserole of eggplant, zucchini, cheese in a wonderful homemade tomato sauce

\$220

## La Chipocluda

Sandwich made with avocado, soft white cheese, green fried tomatoes, chipotle mayonnaise (inspired by a recipe from Restaurant Jardín in Puerto Escondido)

\$220

## Carbonara Pasta

Egg sauce spaghetti with cream, butter, bacon and parmesan cheese

\$240

## Fetuccini d'Amica

Fetuccini, artichoke hearts, mushrooms, olive oil and garlic crisps

\$240

*Delectable...*

## Cochinita Pibil

with rice, beans, red onion (our cook's specialty)

\$240

## Clicque

Grilled chicken breast on a bed of fettuccine with the special sauce of the week

\$240





## Desserts

*Our stars!!!*

### Pasteles

Chocolate	\$100
Carrot	\$100
Cheese with wild berry coulis	\$100
Apple Crisp Crumble	\$90
Tiramisú	\$100
Apple strudel	\$100

Brownie\* \$80

\*served with ice cream \$120

Scones (2) \$80

(with cream and jam)

Profiteroles (2) \$120

(with ice cream)

Cookies (2) \$50

Artisan ice cream \$80

Frappé Coffee \$70

Chai \$70

## Beverages *Refreshing...mmm*

Rasputini \$70

fresh fruits frappé  
(mango, guayaba, red fruits)

Italian Sodas \$50

Freshly squeezed juice

Small \$40

Large \$70

Sassaparilla \$40

Bottled water \$30

"POWER" Juice \$70

(carrot, beet, celery and cucumber)

Mineral water \$40

Lemonade \$40

1/2 pitcher \$80

pitcher \$150

Lassi \$70

Beer \$50

Artisan beer \$75

*Wine*

## Hot classics

House Chai

(cold or hot) per cup

Small pot \$65

(1 person)

Large pot \$120

(2 persons)

Coffee (per cup)

Espresso \$40

Double \$45

Americano \$45

Capuccino \$50

Café latte \$55

Flavored coffee \$65

Hot chocolate \$65

Teas (see list of teas)

Small pot \$60  
(1 person)

Large pot \$100  
(2 persons)

## Specialties

Ask us about our  
daily specials!





# LA SOMBRA DEL SABINO

Books in English  
and Spanish

Childrens  
Books

Magazines

Cultural  
events

Workshops

Restaurant  
Cafe

---

■ CAFÉ ■  
**LITERARIO**

wednesday-sunday  
10 -18 hrs.

Prol. Zaragoza 450  
Barrio Santo Domingo  
Tepoztlán, Morelos  
Tel. 7395960998

[www.lasombradelsabino.com.mx](http://www.lasombradelsabino.com.mx)

