



YO



WINE, FOOD, FAMILY & FRIENDS

SAN MIGUEL

BREAKFAST MENU



SWEETS

SEASONAL FRUIT \$95
Accompanied with yogurt and home made granola.

BERRIES BOWL \$200
Accompanied by a seasonal compote and yogurt .

HOT CAKES OF CORN AND COTTAGE CHEESE \$ 170
Accompanied by aromatized honey, crumble and red fruits.

OATMEAL \$ 90
Milk or water base, accompanied by caramelized nut and seasonal fruits .

HOUSE FRENCH BREAD \$ 145
Slice of brioche bread sprinkled with sugar and cinnamon, accompanied by whipped cream and red berries.

FRENCH CITRUS BREAD \$ 170
Slice of brioche bread, accompanied by a flamed orange sauce and red berries.

MAIN COURSE

CHILAQUILES \$ 150
Accompanied by fresh cheese, cream, cilantro and red onion.

SWISS ENCHILADAS (3 PIECES) \$ 190
Stuffed with chicken bathed in a creamy green sauce, topped with mozzarella cheese, white onion rings, and cilantro.

TOAST AVOCADO \$ 185
Slice of country bread, with a fan of avocado and fried or scrambled eggs, accompanied by salad and cherry tomatoes.

MACHACA BURRITO \$ 175
Flour tortilla, filled with egg, machaca, pickled onion and habanero.

CROQUE MADAME \$ 190
Sandwich with country bread, filled with ham, mozzarella cheese, sautéed mushrooms, tossed in béchamel sauce and fried egg.

EGG SANDWICH \$ 190
Stuffed with turkey ham and mozzarella cheese, accompanied by French fries.

- EXTRAS:
- Chicken \$ 40
 - Egg \$ 30
 - Skirt Steak \$ 55

BAKERY

HOUSE PANCAKE \$ 75
One slice

SHELL \$ 40
Vanilla or chocolate

CINNAMON ROLE \$ 40
Glazed

SWEET BREAD FROM THE HOUSE
Ask for the selection of the day

EGGS AND OMELETTES

EGGS TO TASTE \$ 155
Scrambled eggs, served with refried beans and fresh cheese. Extras: Mexican style, sausage, ham, mushrooms, bacon, spinach

DIVORCED EGGS \$ 160
Fried eggs, bathed in red and green sauce, accompanied with fried plantain.

EGGS IN CASSEROLE \$ 175
Fried eggs on a sincronizada, bathed in the house ranchera sauce, accompanied by cambray potatoes and toreado chili.

BENEDICTINE EGGS \$ 215
Poached eggs on brioche bread and Canadian pork loin, chipotle hollandaise, accompanied by goat cheese rolls wrapped in hoja santa.

VEGETABLE OMELETTE \$ 185
Stuffed with zucchini, carrot, goat cheese, accompanied by refried beans and fresh cheese.

HAM AND CHEESE OMELETTE \$ 175
Turkey ham, mozzarella cheese, accompanied by refried beans and fresh cheese.

HOUSE OMELETTE \$ 210
Sautéed zucchini, Mexican and panela cheese, accompanied by a pumpkin seed and cambray potato sauce.



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LUNCH MENU



To Snack

NATURAL PROCESSED CHEESE \$157

The traditional way to make delicious flour or corn tacos. Don't forget to try our special salsa, "La Punishadora."

FRENCH FRIES \$125

Order of 200 g

Salads

HOUSE SALAD \$225

Crispy mixed greens, fresh sliced carrots, cucumber, red onion, cherry tomatoes, Parmesan cheese, blueberries, and grilled chicken breast, all dressed with our special house dressing.

YO SALAD \$195

Fresh and crisp lettuce leaves, topped with chunks of goat cheese, caramelized walnuts, and balsamic reduction.

Sandwiches

HAM AND CHEESE SANDWICH \$150

Accompanied by French fries.

CLUB SANDWICH \$250

Ham, bacon, grilled chicken breast, panela cheese, salad and tomato, accompanied by French fries.

From The Iron

RIB EYE BURGER \$295

170g of ground rib-eye beef specially seasoned by our chefs, caramelized onions, and cheddar cheese. Served with French fries and a green salad.

CHICKEN BURGER \$245

With our restaurant's seasoning. Topped with mozzarella cheese. Accompanied by French fries and a green salad.

BEEF STEAK TACOS \$295

House-marinated beef steak on a corn tortilla and cheese crust, accompanied by red onion, fresh cilantro, and toreados chiles.

SKIRT STEAK TACOS \$255

Tender and juicy meat with a special marinade. Corn tortilla with a cheese crust, accompanied by Mexican salsa, creamy avocado, and our signature, very spicy salsa (served separately).

Tickets

CHICKEN TENDERS \$195

Strips of chicken breast in our double marinade and breaded in panko, for that delicious crunchy sensation, accompanied by 100 grams of French fries.

GUACAMOLE \$145

Freshly prepared, a Mexican tradition. With the original pico de gallo and serrano chile, sprinkled with holy leaf powder, and accompanied by garlic tortilla chips.

TUNA AGUACHILE \$270

Exquisitely prepared by our chef. Served on crispy rice, peach puree, and accompanied by avocado mousse. Simply delicious!

From The Grill

PREMIUM CHOICE RIB EYE \$540

320g grilled cut, accompanied by mashed potatoes, roasted onions, and grilled chiles.

SPECIAL SKIRT STEAK \$390

290 g. Served with baked potato, guacamole, and toreados chilies.

POZOLLI SALMON \$425

Delicious portion of wild salmon with cacahuazintle puree, guajillo and soy glaze. Topped with a smooth corn foam with leeks.

Creams And Pastes

ROASTED TOMATO CREAM \$185

Smooth cream with a smoky touch, accompanied by croutons and goat cheese.

FETTUCCINE WITH DONKEY \$195

Pasta sautéed in butter, accompanied by Parmesan cheese and fine herb croutons.

CREAMY FETTUCCINE \$195

Pasta in a creamy tomato sauce accompanied by Parmesan cheese, garlic croutons, and fresh mint.

FETTUCCINE PICACHOS \$195

Fresh homemade pasta in a smooth cream with a touch of parsley and topped with strips of grilled chicken breast.

Kids

KIDS BURGER \$145

Beef burger with yellow cheese and served with French fries.

FETTUCCINE KIDS \$165

With cream and ham. Small portion.

MINI TENDERS \$150

Small strips of chicken breaded with Panko and accompanied by French fries.