



# LEGADO

# MIENU



@boutique.legadoartesanal

## Breakfast

### Combos

#### Combo 1 \$120

Juice, fruit, coffee, sweet bread or toast.

#### Combo 2 \$280

Juice, fruit, coffee, sweet and salty bread, chilaquiles with a protein of your choice (egg, steak, chicken, cecina).

#### Combo 3 \$198

Juice, fruit, coffee, sweet and savory bread, chilaquiles, enchiladas or eggs to taste (natural, Mexican, ham, sausage), accompanied with something from the comal.

## Breakfast

#### Eggs to Taste \$120

Eggs to taste: Mexican, ham, bacon, sautéed, casserole, vegetarian, chilorio, chorizo, with Hash Brown potatoes as garnish.

#### Omelette \$140

Spinach, ham, vegetables, bacon, chorizo. with Hash Brown potatoes and salad as garnish.

#### Enchiladas Clásicas \$120

3 pieces of corn tortillas fried in oil, stuffed with chicken in green or red sauce with cream, cheese, red onion and avocado.

#### Molletes \$136

Bread with beans, ham, gratin manchego cheese, chorizo, and Pico de Gallo as garnish.

#### Tuna Salad \$114

Lettuce mix with tuna mix with tomato, onion, serrano chili, lemon juice and mayonnaise.

## Breakfast

### Enchiladas Suizas \$150

3 pieces of fried corn tortilla stuffed with chicken, bathed in creamy green sauce, with grilled manchego cheese, tomato, avocado and red onion.

### Del Comal \$125

Three picaditas, three quesadillas, three tlacoyos .

### Hot Cakes \$100

3 pieces accompanied with fruit.

### French Toast Traditional Recipe \$121

### French Toast Strawberry with cream cheese \$150

### French Toast Nutella/Fresa \$150

### Sincronizadas \$120

4 pieces of flour tortilla stuffed with ham and manchego cheese. With Pico de Gallo as garnish.

### Oat Bowl \$67

Oat with milk or water and berries.

### Fruit Bowl \$88

Melon, papaya, watermelon, strawberry, apple and banana mix with plain yogurt and granola.

## Ciabattas o Baguettes

### Roostbeef \$200

### Serrano Ham \$200

### Ham & Cheese \$161

### Selva Negra \$200

### Ciabatta de Chilaquiles \$130

Crispy bread stuffed with chilaquiles and topped with sour cream, cheese and onion, serve with fried eggs.

# LEGADO

## Meals

### House Salad \$150

*Green mix with red onion, orange slides, dehydrated cranberries, strawberry, cashew, feta cheese with orange mustard vinaigrette.*

### Waldorf \$125

*Mixed lettuce with celery, grapes, red and green apples, caramelized walnuts. With garnish.*

### Chef's Salad \$180

*Mixed lettuce with chicken, turkey ham, manchego cheese, boiled egg, tomato and cucumber, with garnish.*

### Pasta Alfredo \$165

*Tagliatelle pasta, covered with cheese sauce and served with chicken, parmesan cheese and parsley.*

### Pasta poblana \$100

*Tagliatelle pasta, topped with poblano chile sauce and parmesan cheese.*

### Three Cheese Ravioli \$180

### Pasta al Pesto \$150

### Boloñesa \$180

### Garlic Pasta with Shrimp \$154

*Tagliatelle pasta with garlic shrimp and parsley.*

### Mole con Pollo \$150

*One chicken dumbbell covered in mole poblano with rice.*

### Enmoladas \$130

*4 pieces of fried tortilla stuffed with chicken covered in mole poblano with sesame seeds and red onions.*

### Tacos de arrachera \$200

*4 pieces of corn tortilla, with marinated arrachera, guacamole, pickled onions and cheese crust.*

## Comidas

### Arrachera

**\$250**

200 gr of arrachera meat served with refried beans, guacamole, roasted nopal, roasted panela cheese and chiles toreados.

### Pipian

**\$200**

Chicken Mancuerna into a seeds sauce, with rice as garnish.

### Encacahuatado

**\$200**

Chicken Mancuerna into a peanut sauce, with rice as garnish.

### Flautas de Pollo

**\$135**

4 pieces filled with chicken on a bed of lettuce, dressed with cream, fresh cheese, green and red sauce.

### Curried Sausages

**\$119**

Deep fried turkey sausages dipped in curry sauce, with wedge potatoes.

### Hot Dogs

**\$180**

2 pieces of bread with sausage, manchego cheese au gratin, bacon and rooster and French fries as garnish.

### Pepito de Arrachera

**\$200**

Baguette bread with guacamole, beans, 150 gr arrachera meat, lettuce, tomato, onion and french fries as garnish.

### Club Sándwich

**\$220**

Type of bread to be chosen by the client. 3 pieces of box bread, with chicken, sausage, ham, manchego cheese, bacon, lettuce and tomato.

### Vegetarian Burger

**\$200**

Brioche bread with marinated portobello, grilled cheese, lettuce, tomato, onion, house dressing and French fries as garnish.

### Botana Poblana

**\$178**

3 mini tostadas, 3 mini tacos dorados, 3 mini chalupas, 3 mini enmoladas.

## Comidas

**Botana de la Casa \$180**

*3 mini cemitas, 3 mini pambazos,  
3 mini chanclas.*

**Trilogía de Mini Tortas \$180**

*Pork leg, ham, egg with chorizo.*

**Croissant Ham and Cheese \$102**

**Baguel Ham and Cheese \$118**

**Sándwich Pulled Pork \$220**

**Hamburguesa de la Casa \$230**

*Pan brioche con 200 gr de carne  
de res, aderezo de la casa,  
cebolla caramelizada, tocino,  
jamón, queso manchego,  
lechuga, jitomate. Guarnición :  
papas a la francesa*

**Wings \$180**

**Nachos \$220**

**French Fries \$70**

**Wedge potatoes \$75**

**Chicken Tenders \$160**

## Pizzas

**Pepperoni \$200**

**Mexicana \$200**

**Margarita \$175**

**Serrano Ham \$350**

**Anchovies \$300**

# LEGADO

## Samplers

### Botaneros

Dish that consists of the possibility of choosing between 2 combo's of main course and the garnish.

 +  +  **\$380**

#### Main Courses

- Chicken Tenders
- Baguette 2 small pieces
- Hot Dog 2 pieces
- Hamburguer 2 pieces
- Wings

#### Garnish

- Wedge potatoes
- French Fries
- Onion Rings
- Jalapeño Poppers

## Non-Alcoholic

### Drinks

<b>Lemonade</b>	<b>\$40</b>
<b>Orangeade</b>	<b>\$40</b>
<b>Hibiscus Water with Strawberry</b>	<b>\$35</b>
<b>Fruit water (melon, watermelon or papaya)</b>	<b>\$30</b>
<b>Soda 355 ml</b>	<b>\$30</b>
<b>Mineral Water</b>	<b>\$20</b>
<b>Coca Cola</b>	<b>\$32</b>
<b>Bonafont Water</b>	<b>\$18</b>
<b>Coca Cola Sugar Free</b>	<b>\$27</b>
<b>Tea (Ask for available options)</b>	<b>\$55</b>

**\*Solicita detalles a tu Mesero.**

# LEGADO

## Smoothies

Oats with Apple	\$39
Banana	\$35
Chocolate	\$46
Red Berries	\$52

## Coffee

American Coffee	\$30
Espresso	\$40
Double espresso	\$80
Capuchino	\$55
Cold Coffee	\$55

## Juices

Green Juice	\$40
Bosque Juice	\$60
Orange Juice	\$40
Carrot Juice	\$45
Antigripal Juice	\$60
V8 Juice	\$60

## Desserts

Banana Split	\$95
Chocolate Volcano	\$83
Cheese Cake	\$70
Flan	\$60
Ice Cream	\$55



# LEGADO

## Liqueurs

Cocktail Legado	\$140
Mezcal 2oz.	\$100
JW Black 2oz.	\$121
Tequila 2oz.	\$109
Bacardí 2oz.	\$60
Whiskey Maple 2oz.	\$100
Extra Mixer	\$30
Mezcalina	\$120

## Digestif

Carajillo 2oz.	\$130
Mojito Tequila	\$110
Mojito Ron	\$70

## Wines

Chardonney	\$129
Merlot	\$90
Tempranillo	\$157
Malbec	\$73

## Specials

Hidromiel Prim	\$233
Hidromiel Bucarelli	\$233
Brett Saison	\$730

## Beer

Corona	\$35
Victoria	\$35
Modelo	\$40

# LEGADO

## Craft Beer Barrel

### Tierra Clara

Brewery Transpeninsular  
Style: Blonde Ale

6 oz. \$50

12 oz. \$108

16 oz. \$133

### Bock

Brewery Momentum  
Style: Bock

6 oz. \$40

12 oz. \$87

16 oz. \$107

### Lager Local

Brewery Morenos  
Style: Lager

6 oz. \$29

12 oz. \$62

16 oz. \$77

### Chasing Rainbows

Brewery Morenos  
Style: DDH IPA

6 oz. \$49

12 oz. \$107

16 oz. \$131

### Asimetria

Brewery Principia  
Style: Peanut Butter Stout

6 oz. \$45

12 oz. \$97

16 oz. \$120

### American Wheat

Brewery Principia  
Style: American Wheat

6 oz. \$45

12 oz. \$97

16 oz. \$120

## Craft Beer Barrel

### Invierno Tropical

Brewery Cyprez  
Style: Hazy IPA

6 oz. \$53

12 oz. \$116

16 oz. \$142

### Noche Igual

Brewery Cyprez  
Style: Latte Stout

6 oz. \$51

12 oz. \$109

16 oz. \$135

### Chamomile Maibock

Brewery Artificio  
Style: Maibock

6 oz. \$29

12 oz. \$62

16 oz. \$77

### Portillo VIII

Brewery Portillo  
Style: Belgian Strong Dark Ale

6 oz. \$31

12 oz. \$66

16 oz. \$81

### Babilonia

Brewery BrewHigh  
Style: DoppelBock

6 oz. \$37

12 oz. \$81

16 oz. \$100



# LEGADO

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## *Our Schedules*

**MONDAY-THURSDAY**

**9:00AM A 5:00PM**

**FRIDAY**

**2:00PM A 11:00PM**

**SATURDAY**

**9:00AM 11:00PM**

**SUNDAY**

**11:00-9:00 PM**

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