

BEBIDAS

Botella de agua (500 ml / 1.5 L) / \$35.00 / \$50.00

Bottle of water

Vaso de agua del día / \$45.00

Glass of fresh water of the day.

Jarra de agua del día / \$85.00

Pitcher of fresh water of the day.

Refresco / \$55.00

Soda

Café americano continuo / \$45.00

Black coffee refill.

Café expresso / \$35.00

Capuchino / \$65.00

Té de sobre / \$25.00

Bag tea.

Té Tianté / \$40.00

Tianté loose leaf tea.

Vaso de chocolate frío o caliente / \$45.00

Glass of chocolate milk or hot cocoa.

Jarra de chocolate frío o caliente / \$85.00

Pitcher of chocolate milk or hot cocoa.

Malteada / \$89.00

Chocolate, fresa o vainilla.

Vanilla, strawberry, or chocolate milkshake.

Cerveza en botella de vidrio / \$65.00

Beer in glass bottle.

Cerveza en lata / \$75.00

Beer in can.

ANTOJITOS

Queso fundido sencillo: \$130.00 / con champiñones: \$155.00 / con chorizo o mixto (chorizo + champiñones): \$155.00

Gouda cheese melted together or with mushrooms or with chorizo or mushrooms and chorizo, served with corn or flour tortillas.

Tacos mar y tierra (3. pzas.) / \$195.00

De tortilla de harina o maíz con filete de res, camarones, queso gratinado, cilantro, salsa de chile de árbol y cebollitas cambray.

Tacos made with corn or flour tortilla filled with beef tenderloin, shrimps, grilled cheese, served with Mexican salsa, coriander, chile de árbol salsa and spring onions.

Tacos de lengua (3 pzas.) / \$255.00

De tortilla de maíz con lengua de res al vapor, con salsa molcajetada de chile de árbol, cebolla, cilantro y cebollitas cambray.

With corn or flour tortilla filled with steamed beef tongue, served with mortared chile de árbol salsa, onion, coriander and spring onions.

Sopes sencillos (3 pzas.) / \$95.00

Con crema ácida, lechuga romana, frijoles y queso cotija acompañado de guacamole.

Small thick tortillas with sour cream, romaine lettuce, beans and Cotija cheese, served with guacamole.

Sopes de carne asada o cochinita pibil (3 pzas.) / \$165.00

Topped with roast meat or cochinita pibil (slow roasted pork).

Sopes de cecina (3 pzas.) / \$195.00

Topped with beef jerky.

Megaquesadilla de queso / \$110.00

De tortilla de harina burrera con queso gouda, guacamole y salsa mexicana.

Quesadilla made with large flour tortilla with gouda cheese, guacamole and Mexican salsa.

Megaquesadilla de cecina / \$195.00

With beef jerky.

Megaquesadilla Cocoyoc / \$185.00

Con carne asada o cochinita pibil.

With roast meat or cochinita pibil (savory, slow-roasted pork).

Flautas de pollo (3 pza.) / \$135.00

Three crunchy tacos filled with chicken, topped with lettuce, with a side of fried beans and guacamole, sprinkled with sour cream and cheese.

ENSALADAS

Ensalada de nopal / \$65.00

Nopales curados, cebolla morada, cilantro, queso panela y jitomate.

Cured nopal cactus chopped with fresh onion, coriander, Panela cheese and tomato.

Ensalada Arcos / \$95.00

Lechuga italiana, lechuga sangría, uvas, jitomate cereza, crutones, nuez caramelizada, pepino, arándanos deshidratados y aderezo de queso azul.

Italian lettuce, red leaf lettuce, grapes, cherry tomato, croutons, caramelized pecan nut, cucumber, dried cranberries and blue-cheese dressing.

Ensalada César / \$95.00

Lechuga orejona con aderezo César, crutones y queso parmesano.

Romaine lettuce with Caesar dressing and Parmesan cheese.

Ensalada de quinoa y albahaca / \$85.00

Quinoa, aguacate, ajonjolí garapiñado y perfume de albahaca.

Quinoa, avocado and candied sesame seeds, scented with basil.

Ensalada balsámica / \$95.00

Lechugas mixtas, ajonjolí negro, queso panela, jitomate cherry, pepino, sandía y crema de balsámico.

Mixed lettuce, black sesame seeds, panela cheese, cherry tomato, cucumber, watermelon and balsamic cream.

 **Vegetarian**  **Gluten Free**

◆ PARA COMPARTIR ◆

Tabla de quesos / \$240.00

Queso gouda, queso de cabra, queso parmesano y queso panela; acompañados de jamón serrano, tostas de pan, aderezos, aceitunas y nueces.

Gouda cheese, goat cheese, Parmesan cheese and Panela cheese; accompanied with serrano ham toast, dressings, olives and pecan nuts.

SOPAS Y CREMAS

Jugo de carne / \$75.00

Con cebolla, cilantro y chile serrano.

Beef meat juice with onion, coriander, Serrano pepper and lime.

Consomé de pollo y arroz / \$55.00

Chicken broth with rice,

Sopa de fideo / \$45.00

En caldillo de jitomate especiado y verduras en juliana.

Noodle soup in spiced tomato broth and vegetables.

Sopa de hongos / \$55.00

Champiñones en caldillo de jitomate y chipotle.

Mushroom soup with onion, coriander, Serrano pepper and lime.

Caldo Xóchitl / \$65.00

Caldo de pollo con arroz, pollo deshebrado, chile, aguacate, cebolla y cilantro.

Chicken broth with rice, shredded chicken, chili, avocado, onion and coriander.

Crema de frijol / \$55.00

Acompañada con un taquito dorado de chorizo.

Bean cream with a taquito filled with chorizo (spicy pork sausage).

Sopa Cocoyoc / \$75.00

Caldo de jitomate y guajillo, tortilla frita, queso gouda, chile pasilla y aguacate.

Tomato and Guajillo chili broth, fried tortilla, Gouda cheese, Pasilla chili and avocado.

Crema de calabaza / \$65.00

Crema de calabaza, elote y leche de coco, acompañada de elote salteado y tortilla frita.

Zucchini, corn and coconut milk soup with sautéed corn and fried tortilla.

Panza de res / \$155.00

Beef tripe in broth with a red chili pepper base served with onion, oregano and lime.

*Media porción de sopa / \$45.00

PASTAS

Pasta con salsa a elegir

Espagueti, fusilli o fettuccine.
Spaghetti, fusilli or fettuccini.

Salsa carbonara, tres quesos o / \$110.00 a la boloñesa.

Carbonara sauce, three cheese or Bolognese.

Salsa Alfredo, arrabiata, o / \$110.00 pomodoro

Alfredo, arrabiata or pomodoro sauce.

Al burro / \$89.00

Butter style.

Pasta al pesto Cocoyoc / \$140.00

Espagueti, fusilli o fettuccine con pesto de nuez pecana, queso parmesano, albahaca y aceite de oliva.

Spaghetti, fusilli or fettuccini with pecan nut pesto, Parmesan cheese, basil and olive oil.

Fettuccine de mariscos / \$220.00

Con pescado blanco, camarones, calamares y mejillones con salsa cremosa de jitomate.

Fettuccini pasta with white fish, shrimps, squid and mussels in a creamy tomato sauce.

Lasaña a la boloñesa / \$165.00

Con salsa de res, queso parmesano y guarnición de ensalada verde.

Beef Bolognese lasagna with Parmesan cheese and a side serving of green salad.

Lasaña vegetariana / \$130.00

Con salsa pomodoro, calabaza, champiñones, poro, espinacas y queso parmesano acompañada de ensalada verde.

Lasagna with pomodoro sauce, zucchini, mushrooms, spinach, Parmesan cheese and a side serving of green salad.

Crepa Hacienda / \$75.00

Rellena de espinacas, champiñones y tocino, bañada en salsa holandesa.

Crepe filled with spinach, mushrooms and bacon, bathed with Hollandaise sauce.

Pizza / \$140.00

Cuatro quesos, Margarita o pepperoni.

Four cheese (Gouda, Parmesan, cream cheese and blue cheese), Margarita or pepperoni.

Pizza de jamón serrano / \$185.00

Con jamón serrano y arúgula.

With serrano ham and arugula.

VEGETARIANOS

Yakimeshi de frutos secos / \$85.00

Arroz frito y sazonado al estilo japonés con verduras, nueces y arándanos.

Fried rice, seasoned in classic Japanese style with vegetables, pecan nuts and cranberries.

*Con camarones o carne asada / +\$49.00

*With shrimps or roast meat / +\$49.00

Fideos orientales / \$85.00

Fideos de arroz, tofu y vegetales salteados en aceite de sésamo.

Rice noodles, tofu and vegetables sautéed with sesame seed oil.

*Con camarones o carne asada / +\$49.00

*With shrimps or roast meat / +\$49.00

PLATILLOS CON POLLO

Pechuga asada (180 g) / \$155.00

Con puré de papa y verduras salteadas.
Grilled chicken breast, served with mashed potatoes, sautéed vegetables.

Pechuga Hacienda (180 g) / \$195.00

Pechuga al grill acompañada de polenta, espárragos y salsa de pimienta.
Grilled chicken breast served with polenta, asparagus and pepper sauce.

Milanesa de pollo (180 g) / \$155.00

Con papas a la francesa o media ensalada verde.
Chicken milanesa with a serving of French fries or half a portion of green salad.

Pollo parmesano (180 g) / \$185.00

Pechuga empanizada con queso parmesano, gratinada con queso gouda y acompañada con fettuccine pomodoro.
Chicken breast covered in Parmesan cheese, bathed in grilled Gouda cheese and served with fettuccini pomodoro.

Enchiladas rojas o verdes / \$140.00

Rellenas de pollo, queso panela o mix de vegetales.
Three fried and rolled tortillas filled with chicken or cheese or mixed vegetables, bathed in tomato or green tomato sauce.

Enchiladas suizas o con mole / \$140.00

Three fried and rolled tortillas filled with chicken, cheese or mixed vegetables, bathed in Swiss sauce or mole (typical Mexican sauce), Cotija cheese, sour cream sauce.

Pollo con mole / \$155.00

Chicken breast or whole leg bathed in mole (typical Mexican sauce).

Nuggets de pollo (6 pzas.) / \$75.00

Chicken nuggets.

PLATILLOS CON RES

Carne asada Cocoyoc (130 g) / \$220.00

Tampiqueña de res a la plancha acompañada de frijoles refritos, una quesadilla, guacamole y rajas poblanas.

Griddled long beef tenderloin served with a side of fried beans, one quesadilla, guacamole and sliced poblano peppers with onion.

Milanesa de res (180 g) / \$125.00

Con papas a la francesa o media ensalada verde.
Beef milanesa with a serving of French fries or half a portion of green salad.

Cecina / \$230.00

Acompañada de cebollitas cambray, frijoles refritos, guacamole, salsa mexicana, una quesadilla y cebollitas cambray.

Grilled beef jerky served with spring onions, fried beans, guacamole, Mexican salsa, one quesadilla and spring onions.

Arrachera (180 g) / \$285.00

Acompañada de cebollitas cambray, frijoles refritos, guacamole, salsa mexicana, una quesadilla y cebollitas cambray.

Hanger steak served with spring onions, fried beans, guacamole, Mexican salsa, one quesadilla and spring onions.

Filete de res al gusto (160g) / \$240.00

Con salsa de champiñones o a la pimienta, acompañado de puré de papa.

Beef tenderloin bathed with mushroom sauce or black pepper sauce, served with mashed potatoes.

Lengua de res en chile morita / \$295.00

Medallones de lengua de res en salsa de chile morita servidos con elote baby y puré de papa o arroz.

Beef tongue medallions drowned in Morita chili sauce served with baby corn and mashed potatoes or rice.

PLATILLOS CON CERDO

Cochinita pibil / \$175.00

Cerdo marinado con achiote y naranja, acompañado de frijoles refritos, cebollas encurtidas y guacamole.
Typical savory, slow-roasted pork dish of Mayan origin seasoned with achiote, citrus juice and spices, served with a side of fried beans, guacamole and pickled red onions.

Panuchos (3 pzas.) / \$145.00

Tortilla rellena de frijol negro con cochinita pibil, cebollitas encurtidas y aguacate.

Tortillas filled with black beans and cochinita pibil, onion and avocado.

PESCADOS Y MARISCOS

Filete de pescado (130 g) / \$125.00

A la plancha, empanizado, al mojo de ajo o al ajillo acompañado de verduras a la mantequilla y arroz blanco.

Fish fillet griddled or breaded or al mojo de ajo (garlic and lime) or al ajillo (chili and garlic), served with a side of buttered vegetables and white rice.

Camarones (180 g) / \$235.00

A la diablo, a la plancha, al ajillo, al mojo de ajo o empanizados, acompañados de verduras a la mantequilla y arroz blanco.

Shrimps prepared a la diablo (spicy tomato sauce), griddled, al ajillo (chili and garlic), al mojo de ajo (garlic and lime) or breaded, served with a side of buttered vegetables and white rice.

Cóctel de camarón / \$120.00

Salad shrimp with chopped tomato, avocado, onion and coriander served with saltine crackers.

Ceviche maya / \$110.00

Marinado con cítricos, cebolla morada, chile habanero, cilantro, pepino y aguacate.

Fish ceviche marinated in citrus juice, red onion, habanero pepper, coriander, cucumber and avocado.

Chile relleno de mariscos / \$195.00

Chile poblano relleno de pescado blanco, camarones y mariscos (calamares y mejillones) con una salsa cremosa de huitlacoche.

Poblano pepper stuffed with white fish, shrimps, seafood (squid and mussels) in a creamy huitlacoche sauce.

Salmón con risotto de aguacate / \$250.00

A la plancha acompañado de una cama de risotto. Salmon with avocado risotto.

SÁNDWICHES

🌱 Sándwich vegetariano / \$85.00

Acompañado de papas a la francesa o ensalada. Made with whole-grain bread, tomato, avocado and Gouda cheese, served with a side of French fries or salad.

Club sándwich Cocoyoc / \$135.00

Acompañado con papas a la francesa o ensalada rusa. Filled with ham and cheese, chicken salad, tomato and pickles, bacon served with a side of French fries or Russian.

Hamburguesa de res (130 g) / \$155.00

Acompañada de papas a la francesa o ensalada. Made with whole-grain bun, 130 g of lean meat, Gouda cheese, lettuce and tomato, served with a side of French fries or salad.

Hamburguesa Hacienda (150 g) / \$170.00

Acompañada de papas a la francesa o ensalada. Made with brioche bread, 150 g of lean and juicy beef, Gouda cheese, bacon, lettuce, tomato and pickles, served with a side of French fries or salad.

Hamburguesa de pollo crunch / \$145.00

Acompañada de papas a la francesa o ensalada. Brioche bread, crispy chicken, onion, lettuce, tomato and cheese, served with French fries or salad.

Hot dog / \$69.00

POSTRES

Churro (1 pza. o 3 pzas.) / \$30.00 o \$80.00

Sweet, fried dough dusted with sugar.

Crepas (2 pzas.) / \$75.00

De queso crema con salsa de zarzamora o salsa de cajeta al tequila y nuez.

Two crepes filled with cream cheese and blackberry coulis or cajeta sauce with tequila drizzled with pecan nut.

Pay de manzana / \$65.00

Slice of apple and cinnamon pie.

Pastel de elote / \$65.00

Decorado con salsa de cajeta.

Corn cake garnished with cajeta.

Pastel de chocolate / \$75.00

Relleno de crema de chocolate semi-amargo con fresas frescas y menta.

Dark chocolate cake filled with semisweet chocolate cream, fresh strawberries and peppermint.

Pastel de zanahoria / \$75.00

Carrot cake.

Cheesecake de zarzamora / \$85.00

Cheesecake slice with blackberry jam.

Gelatina de cajeta / \$75.00

Servida con salsa de rompoppe.

Caramel jelly with eggnog sauce.

Flan de queso / \$65.00

Acompañado de fresas frescas.

Slice of cheese flan served with fresh strawberries.

Profiteroles (3 pzas.) / \$95.00

Rellenos de helado (120 g) y bañados en ganache de chocolate semi-amargo.

Three French style cream puffs filled with ice cream (120 g) and drizzled with semisweet chocolate ganache.

Helado / \$45.00

Dos bolas de helado de vainilla, fresa, chocolate o chai con crocante de vainilla.

Cup with two ice cream scoops to choose: vanilla, strawberry, chocolate or chai with vanilla brittle.

Nieve / \$40.00

Dos bolas de nieve de limón o maracuyá con crocante de vainilla.

Cup with two ice cream scoops to choose: lime or passion fruit with vanilla brittle.

ÓRDENES EXTRA

Aguacate	\$35.00
Avocado	
Nuez	\$25.00
Pecan nut	
Queso gouda (40 g) o panela (50 g)	\$25.00
Gouda cheese or Panela cheese	
Queso parmesano (50 g)	\$35.00
Parmesan cheese	
Salchicha (65 g)	\$25.00
Sausage (65 g)	
Chorizo	\$35.00
Spicy pork sausage	
Jamón York	\$25.00
York ham	
Tocino (80 g)	\$35.00
Bacon	
Pollo a la plancha o deshebrado (65 g)	\$25.00
Grilled or shredded chicken breast	
Camarones	\$49.00
Shrimps	
Guacamole con totopos	\$95.00
Guacamole served with tortilla corn chips	
Guacamole con chicharrón	\$120.00
Guacamole served with pork rind	
Cebollitas cambray	\$20.00
Spring onions	
Chiles toreados	\$25.00
Blistered peppers	
Nopal asado (1 pza.)	\$15.00
Grilled nopal cactus	
Papas a la francesa	\$55.00
French fries	
Verduras del día	\$25.00
Vegetables of the day	
Pan tostado (3 pzas.)	\$20.00
Toast bread	
Plátano	\$20.00
Banana	

Precios con impuestos incluidos.