



Casona

de los Cedros



Menu Breakfast

Chef Jorge Hdefonso

Complete breakfast \$ 380 MXN

Cafe / Capuchino / Tea

Juice of the day \$ 50

Bread «cubano» with marmalade of the season \$ 80

Fruit plate \$ 110

Main course – choice of:

Chia and oat pudding • Vegan • \$145

Seasonal fruit, house-made granola

-

Avocado toast \$ 190

Sourdough bread, bean hummus with Valladolid longaniza, avocado, fried egg

-

Casona style eggs \$ 190

Bean puree with longaniza, roasted sweet chili sauce, 2 fried eggs, avocado

-

Mushroom toast • Vegan • \$ 190

Sourdough bread, mushrooms, sikil paak and tomato sofrito

-

Chilaquiles with tomato sauce \$ 150

Local avocado, cream and fire-roasted salsa

*extra egg /chicken/ longaniza / avocado \$ 45

-

Enchiladas poblanas \$ 180

Poblano pepper sauce and chicken, cream

-

Argentinian-style chorizo sandwich from Tizimín \$ 180

Fresh goat cheese, roasted tomato sauce

Extra

Coffee / Espresso \$ 45

Capuchino \$ 55

Tea \$ 45

Water Felix 355ml sparkling / natural \$ 70 / \$ 65

Water Agua de Piedra sparkling / natural 660ml \$ 150

JUICES

Verde - Pineapple, Chaya, parsley, celery \$ 70

Tropical - Pineapple, ginger, orange, mango \$ 70

Super C - Orange, grapefruit, pineapple \$ 70

Detox - Apple, cucumber, orange, chaya \$ 70

Very berries - Red fruits, watermelon, beets, lemon and mint \$ 70

* At Casona de los Cedros, we follow strict food handling and sanitation practices; however, the consumption of raw foods is the customer's responsibility. All prices include 16% VAT.
* Service charge not included

*Casona
de los Cedros*

from 8am to 11am

Breakfast

from 2pm to 5pm

Lunch

Menu Lunch

Chef Jorge Hedefonso

Guacamole with tortilla chips	\$ 160
-	
Sikil p'aak with wood-fired tortillas	\$ 145
-	
Fish Ceviche from San Felipe	
Pepper emulsion, cucumber and grilled tortilla	\$ 230
-	
Squash tacos in amaranth tempura • Vegan •	
Sikil pak, fresh leaves of the garden, avocado	\$ 195
-	
Wood-fired cauliflower tacos • Vegan •	
Peanut emulsion, toasted pumpkin seeds	\$ 195
-	
Wood-fired carrots and goat cheese	
Sucila goat cheese and caramelized squash seeds	\$ 195
-	
Sikil p'aak Tostadas	
Requeson cheese from Sucila and avocado	\$ 195
-	
Garlic Mushroom Tostadas	
Guacamole, fines and mint	\$ 200
-	
Baked pork Tacos	\$ 255
-	
Sashimi of fish of the day	
Tomatos heirloom gazpacho, mint, oliva oil	\$ 230
-	
Tomatos salad • Vegan •	
Sauce with tatemado peppers, kombucha vinaigrette	
Mix fresh leaves of the garden	\$ 200
-	
Fresh Sucila Burrata	
Tomato salad, avocado and chive and parsley vinaigrette	\$ 255
-	
Plantain tostada	
Green tomato and dried chili sauce, Sucilá-style requesón	
and fire-roasted "bárbaro" plantain	\$ 200
DESSERTS	
Corn cake	
Coconut ice cream, seed brittle	\$ 180
-	
Cheesecake	
Guava in syrup, pumpkin seed crumble	\$ 180
-	
Seasonal ice cream • Vegan •	
Fresh guava and hibiscus chamoy	\$ 180

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from 7pm to 10pm

Dinner

Menu Dinner

Chef Jorge Hedefonso

Menu 3 Courses - \$ 700 MXN

Menu 5 Courses- \$ 880 MXN

1st dish

Squash tacos in amaranth tempura • Vegan • Sikil pak, fresh leaves of the garden, avocado	\$ 195
-	
Beet Salad Lime vinaigrette, grapefruit, ricotta cheese of sucila	\$ 200
-	
Wood-fired carrots and goat cheese Sucila goat cheese and caramelized squash seeds	\$ 195
-	
Sashimi of fish of the day Tomatos heirloom gazpacho, mint, oliva oil	\$ 230
-	
Tomatos salad • Vegan • Sauce with tatemado peppers, kombucha vinaigrette, mix fresh leaves of the garden	\$ 200
-	
Fresh Sucila Burrata Tomato salad, avocado and chive and parsley vinaigrette	\$ 255

2nd dish

Gnocchi of local camote Sucilá cheese sauce, Campeche grilled shrimp and chaya chlorophyll oil	\$ 325
-	
Creamy rice with grilled chicken Seasoned with Valladolid sausage, avocado and Sucila cream	\$ 320
-	
Grilled fish of the day from San Felipe Creamy sauce with tatemado peppers, potatoes, parsley vinaigrette	\$ 365
-	
Lechón Banana puree, lechon juice, charred sweet potato puree and fresh leaves of the garden	\$ 375
-	
Grilled Bean Tamal • Vegan • Candied vegetables, lentil soup	\$ 320
-	
Mushroom stew • Vegan • Grilled onions and red chilmore fresh beans	\$ 315
-	
Short Rib Tamal from Sucilá Veal jus, charred onions	\$ 355

3rd dish

Tres Leches Cake Chocolate frosting, butter crunch	\$ 180
-	
Cheesecake Guava in syrup, pumpkin seed crumble	\$ 180
-	
Carrot Cake Aged cheese frosting, honey, caramelized peanuts	\$ 180
-	
Seasonal ice cream • Vegan • Fresh guava and hibiscus chamoy	\$ 180

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