

❖ **CASA OAXACA** ❖  
MR

REFORMA

*Cocina de Carbón*



# BREAKFAST



**MONDAY TO SATURDAY**

**BREAKFAST**  
8:00 AM - 12:45 PM

**LUNCH**  
1:20 PM - 7:00 PM

**DINNER**  
7:30 PM - 11:00 PM

**SUNDAY**

**BREAKFAST**  
10:00 AM - 12:45 PM

**LUNCH**  
1:20 PM - 6:00 PM

# Hot drinks

Americano	\$ 50
Café de olla	\$ 65
Cappuccino or latte	\$ 60
<b>Infusions:</b> pennyroyal, cedrón, lemongrass, chamomile, spearmint	\$ 45
Hot chocolate made with water	\$ 55
Hot chocolate made with milk	\$ 62
Chocolate with almond milk	\$ 71
Amaranth atole made with milk	\$ 62
Champurrado atole	\$ 62

# Seasonal fruit juices

\*Freshly squeezed

<b>Green juice:</b> ginger, lime, honey, spinach, green apple, pineapple, orange	\$ 86
<b>Red berry juice:</b> strawberry, raspberry, blueberries, watermelon, lime, honey	\$ 93
<b>Antiflu juice:</b> orange, guava, ginger lime, honey	\$ 86
Orange juice, grapefruit	\$ 72
Carrot juice	\$ 60
Mixed juice	\$ 89



QUESADILLAS WITH GUACAMOLE

# Fruit bowls

**Red bowl;** oat, seeds, strawberries, cranberries, raspberries, watermelon, prickly pear, homemade yogurt, honey \$169

**Seasonal fruit plate** with cottage cheese or yogurt, served with homemade granola \$129

# Bread

**Concha with clotted cream and red berries** \$ 55

**Carrot cake** \$ 38

**Clotted cream bread** \$ 42

**Homemade sweet bread** \$ 35

# From our comal

**Quesadillas** \*3 pieces with guacamole \$ 95

**Assorted quesadillas** \*3 pieces (meat, squash blossoms and mushrooms) \$115

**Memelitas** \*3 pieces with pork rind paste, red sauce, cheese and onion \$ 92

**Memelitas** \*3 pieces with squash blossom, mushrooms, and beef tasajo \$115

**Empanada filled with amarillo mole sauce, chicken, coriander, chile de agua strips** \$135

**Chile relleno tacos** \*2 pieces with Oaxacan string cheese, beans, Oaxacan chorizo, grilled on the comal and served with guacamole \$189

**Corn sope** \*1 piece with carnitas, pressed cheese from the Coast, wild greens quelites salad, molcajete sauce \$235

ENCAMISADOS-STYLE FRIED EGGS  
IN GREEN SAUCE



## Eggs

**Encamisados fried eggs with hoja santa martajada green sauce**, habanero chili, Oaxacan chorizo, fresh cheese \$175

**Rancheros from the comal with grilled cheese**, hoja santa, chile de agua sauce \$162

**Scrambled eggs with Oaxacan chorizo** from Teotitlán del Valle, turkey ham, or a la Mexicana style \$162

**Scrambled eggs with bacon** \$169

**Martajada sauce with eggs**, pork rind, Oaxacan chorizo from Teotitlán del Valle \$185

## Omelettes

**Omelette with Oaxacan string cheese, squash blossom, epazote** and topped with bean sauce made with avocado leaf and morita chili \$195

**Mushroom omelette** with corn smut, caramelized onion, and topped with cheese sauce \$210

**Veggie omelette** with poblano chili, bell pepper, leek, zucchini, chard, and topped with chile de agua sauce \$195

GUAJILLO CHILAQUILES  
WITH BEEF TASAJO



# Our classics

<b>Entomatadas with heirloom tomato sauce with cheese</b>	\$175
<b>Enfrijoladas with avocado leaf and santanero bean sauce</b> , stuffed with Oaxacan string cheese or chicken	\$185
<b>Pork ribs</b> 200g <b>with wild greens quelites from</b> our kitchen garden (PORTOZUELO) and served in morita chili sauce	\$240
<b>Suizas style enchiladas in green tomatillo sauce with al oregano chicken and melted Oaxacan string cheese</b>	\$240
<b>Hoja santa and habanero green chilaquiles with beef barbacoa</b> 100g <b>Zaachila style</b>	\$275
<b>Guajillo or black bean chilaquiles, served with marinated pork cecina adobada</b> 100g <b>from Teotitlán del Valle or beef tasajo</b> 100g <b>from San Antonino</b>	\$255
<b>Grilled beef tasajo from San Antonino</b> 100g) <b>with melted Oaxacan string cheese from Etna, and topped with chile de agua sauce</b>	\$245
<b>Coloradito mole sauce enchiladas stuffed with chicken or Oaxacan string cheese</b>	\$215
<b>Confit suckling pig</b> 150g <b>with pasilla mixe chili sauce</b> and wild greens quelites from our kitchen garden (PORTOZUELO)	\$255

## EXTRAS

<b>100g of beef tasajo from San Antonino, marinated pork cecina adobada or Oaxacan chorizo from Teotitlán del Valle</b>	\$ 75
<b>2 eggs</b>	\$ 45
<b>Guacamole</b>	\$ 79



# Oaxacan Breakfast

Americano or hot chocolate made with water

Sweet bread or homemade bread

Orange juice

Enfrijoladas with beef tasajo (70g)

\$ 315 MXN Price per person

# Ranchero Breakfast

Americano or champurrado atole

Sweet bread or homemade bread

Orange juice

Grilled beef tasajo (70g) with melted Oaxacan string cheese and chile de agua sauce

\$ 315 MXN Price per person

We can provide separate bills for a maximum of 8 people per reservation

Visit our kitchen garden, farm and firewood restaurant Portoziuelo  
[www.portozuelo.com.mx](http://www.portozuelo.com.mx)

 Orgánicos Sustentables Portoziuelo  portozuelo\_