

## BREAKFAST EXTRAS

Extras available as a supplement to a dish only.  
Not sold separately.

**Egg** / 1 piece / \$20

**Bacon** / 40 g / \$40

**Chicken or Ham** / 60 g / \$40

**Chorizo** / 60 g / \$40

**Cecina** / 60 g / \$50

**Machaca** / 40 g / \$70

**3 Mini Pancakes** / \$50

**Tortillas or sourdough bread** / \$20

**Tortilla chips and/or chicharrón** / \$60

**Avocado** / 120 g / \$50

**Crema** / 50 g / \$20

**Refried Beans** / 50 g / \$20

**Cheese** (gouda or fresh) / 40 g / \$40

**Extra salsa** (charred or suiza (serving)) / \$50 🌿

## COFFEE, TEA & HOT CHOCOLATE

**Single-Origin Coffee** / 270 ml / \$60  
(French Press)

**Americano** / 270 ml / \$50

**Single Espresso** / 30 ml / \$50

**Double Espresso** / 60 ml / \$75

**Latte** / 270 ml / \$70

**Flat White** / 120 ml / \$65

**Cappuccino** / 270 ml / \$70

**Mocha** / 270 ml / \$80

**Irish Coffee** / 200 ml / \$120

**Espresso Tonic** / 150ml / \$70

**Affogato** / 100 ml / \$70

**Extra espresso shot** / 45 ml / \$25

**Extra milk** / 60 ml / \$20

**Extra plant-based milk** / 90 ml / \$25

**Chocolate** / 270 ml / \$70

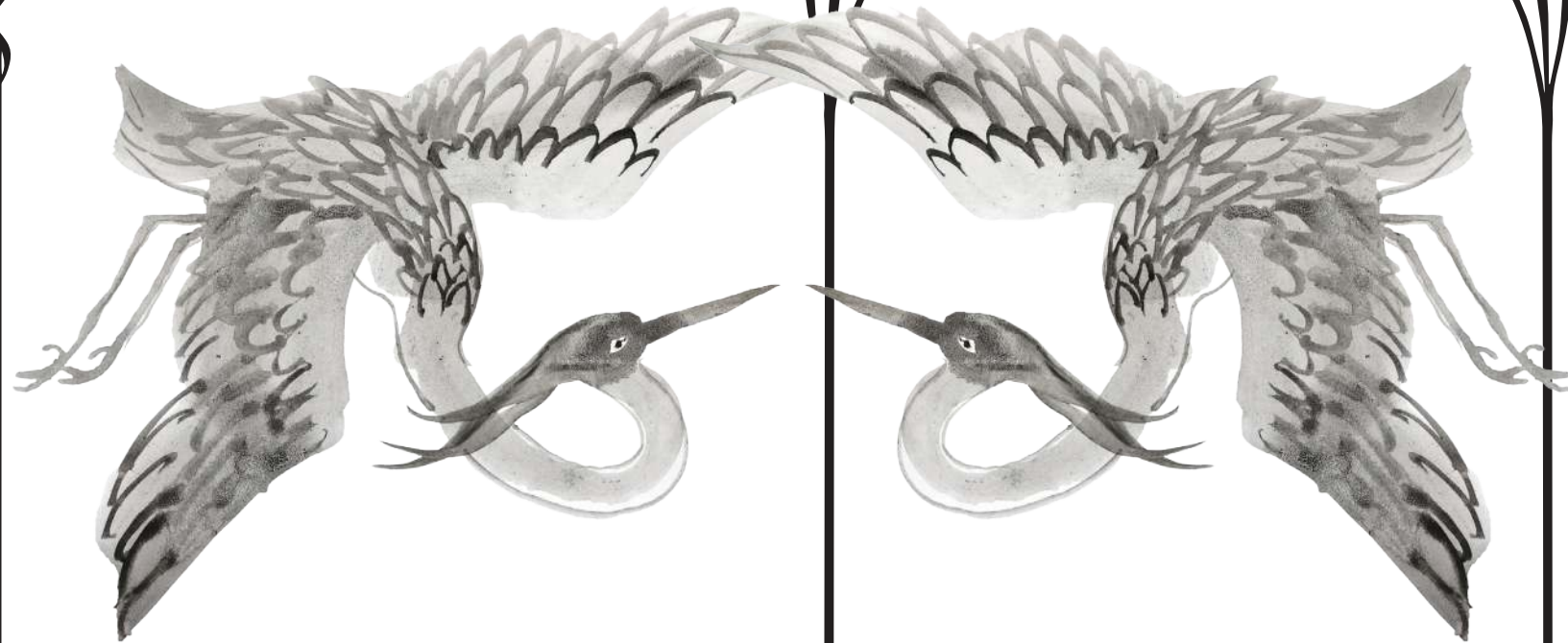
**Premium Tea** / 270 ml / \$60

Serenity (calming blend)

Good Appetite (digestive blend)

Wellness (lemon verbena)

Vital Air (cold & flu blend)



traspatio

### OPENING HOURS

Tuesday & Wednesday: 9:30 AM - 12:00 AM  
Thursday, Friday & Saturday: 9:30 AM - 1:30 AM  
Sunday: 9:30 AM - 9:00 PM

### RESERVATIONS

5552074309

Or via Instagram: @traspatio

### WIFI



All prices are in Mexican pesos and include IVA.

We accept cash and card payments.

## BREAKFAST

Service hours: 9:30 AM - 1:30 PM

**Traspatio Package** / + \$100

Includes: orange or grapefruit juice (207 ml) / café de olla with refill / fruit plate (90 g) and 3 mini pancakes (60 g)

**Oatmeal Bowl** / \$100 🌿 🥥

Cooked in coconut milk and peanut butter, topped with red apple, strawberries and toasted walnuts. 250 g

**Fruit Bowl** / \$80 🌿 🥥

Cantaloupe, papaya, apple, strawberries and watermelon, topped with a granola mix and honey. 235 g

**Egg Toast** / \$130 🌿

Sourdough bread with guacamole, baby arugula with lemon vinaigrette dressing and a fried egg. Served with macha salsa. 160 g

**BLT** / \$180 🌿

Sourdough bread with mayonnaise, bacon glazed in honey chipotle dressing, a bed of lettuce and tomato. Served with french fries. 440 g

**Molletes** / \$120 🌿

Sourdough bolillo topped with refried beans, melted gouda cheese and pico de gallo. 210 g

**Eggs Your Way** / \$130 🌿

Cooked to your preference (fried or scrambled) with one ingredient of your choice: ham, mushrooms, spinach or bacon. Served with refried beans and blue corn tortillas or sourdough bread. 270 g

**Omelette Your Way** / \$150

Classic omelette with gouda cheese and one ingredient of your choice: ham, mushrooms, spinach or bacon. Served with refried beans and blue corn tortillas or sourdough bread. 290 g

**Albañil Eggs** / \$140 🌿

Scrambled eggs smothered in charred red salsa. Served with refried beans and blue corn tortillas or sourdough bread. 310 g

**Eggs with Machaca** / \$180 🌿

Scrambled eggs with dried shredded beef and onion, with chiles on the side. Served with refried beans and blue corn tortillas or sourdough bread. 275 g

**Chilaquiles (red or green)** / \$120 🌿 🌿

Tortilla chips in charred salsa, topped with fresh cheese, crema and red onion. 400 g

**Enfrijoladas** / \$150 🌿 🌿

Blue corn tortillas stuffed with scrambled eggs, topped with black bean and chipotle sauce, chorizo, crema, cheese and avocado. 420 g

**Green Suiz Enchiladas** / \$165 🌿 🌿

Blue corn tortillas stuffed with chicken, bathed in suiza-style green salsa, gratinéed with gouda cheese and crema. 270 g

## FRESH JUICES

**Orange Juice** / 300 ml / \$50

**Grapefruit Juice** / 300 ml / \$50

**Green Juice** / 300 ml: baby cactus, pineapple, chaya, spinach / \$55



FOOD

## TO SHARE

### Guacamole / \$150 🌿

Freshly made in a molcajete with avocado, onion, cilantro, serrano chile and a hint of habanero. Seasoned with lime juice, salt and pepper. Served with tortilla chips, tostadas and chicharrón. 250 g

### Guacamole with Grasshoppers / \$180 🌿

Freshly made in a molcajete with avocado, onion, cilantro, serrano chile and a hint of habanero. Seasoned with lime juice, salt and pepper. Served with grasshoppers, tortilla chips, tostadas and chicharrón. 265 g

### Chicken Wings / \$200 🌿

Served with celery, cucumber and carrot crudités, with dill ranch dressing. Choice of sauce: New York-style Buffalo, BBQ or mixed. 500 g

### Traspatio Potato / \$150

Baked potato stuffed with bacon, gouda cheese and crema, finished with an extra layer of cheese melted on the grill. 300 g

### Classic French Fries / \$80

Crispy on the outside and soft on the inside, seasoned with salt and a touch of paprika. 150 g

### Loaded French Fries / \$120

Topped with crispy bacon, melted gouda cheese, parsley and dill ranch dressing. 300 g

### Patatas Bravas / \$150

Wedge-cut potatoes, golden and crunchy on the outside. Served with aioli and fermented tomato sauce with a spicy kick. 300 g

### Lemon Potatoes / \$150 🌿

Cambray potatoes sautéed with a mix of dark sauces, lime and a touch of cilantro. 400 g

### Black Potatoes / \$130

Baby potatoes sautéed with a blend of dark sauces, lime juice, and a touch of cilantro. 400 g

### Hummus / \$110

Natural chickpea seasoned with garlic, onion, cumin and a touch of paprika. Served with one piece of pita bread. 100 g

## FOOD EXTRAS

Extras available as a supplement to a dish only.  
Not sold separately.

Bacon / 40 g / \$40

Chicken / 60 g / \$40

Burger Patty / 180 g / \$120

Avocado / 120 g / \$50

Cheese (gouda or fresh) / 40 g / \$40

Mashed potato or sweet potato / 20 g / \$50

Caramelized onion / 15 g / \$30

Pita bread / 1 piece / \$25

Tortilla chips and/or chicharrón / \$60

Tortillas or sourdough bread / \$20

Traspatio Salad / 150 g / \$60

## FROM THE GRILL

Choice of sides (one): french fries (150 g), sweet potato purée (60 g), mashed potatoes (60 g) or Traspatio salad (80 g).

### Arrachera Burger / \$280

Sourdough brioche bun with mayonnaise, arrachera steak (200 g), gouda cheese, bacon (40 g), lettuce, tomato and onion.

### Classic Burger / \$220

Sourdough brioche bun with mayonnaise, seasoned ground beef patty (180 g), gouda cheese, bacon (40 g), lettuce, tomato and onion.

### Portobello Burger / \$190 🌿

Sourdough brioche bun with mayonnaise, portobello mushroom marinated in fine herb oil, goat cheese dressing, gouda cheese, tomato, lettuce and caramelized onion.

### Eggplant Burger / \$150 🌿

Sourdough brioche bun with mayonnaise, eggplant patty (120 g), carrot and celery, served with tomato, lettuce, caramelized onion and ranch dressing.

### Traspatio Choripán / \$180

Sourdough ciabatta stuffed with Argentine chorizo (175 g), gouda cheese and bacon (40 g), served with onion, tomato and chimichurri.

### Simple Choripán / \$170

Sourdough ciabatta spread with mayonnaise, with Argentine chorizo (175 g) and chimichurri.

### Rib Eye Tacos / \$320 🌿

Rib eye (200 g) seasoned with chimichurri, served in three blue corn tortillas with cilantro and onion.

### Arrachera Tacos / \$230 🌿

Arrachera beef strips (200 g) with gouda cheese, in three flour tortillas.

### Rib Eye Cut / \$450 🌿

Rib eye (300 g) served with two sides of your choice and chimichurri.

### Arrachera Cut / \$310 🌿

Arrachera (300 g) served with two sides of your choice and chimichurri.

### Salmon Escalope / \$315

Salmon (200 g) brushed with spiced butter and finished with Moroccan-style fermented eureka lemon, served with two sides of your choice.

### Tuna Medallion / \$195

Tuna (200 g) brushed with spiced butter and finished with Moroccan-style fermented eureka lemon, served with two sides of your choice.

## SALADS

### Greek Salad / \$155 🌿

Cherry tomato, cucumber, red onion and black olive, with croutons and feta cheese, dressed with olive oil, lemon and oregano. 440 g

### Popeye Salad / \$120 🌿 🥜

Baby spinach, mixed greens and arugula, with green apple, strawberry, chopped walnuts and goat cheese dip, dressed with honey mustard vinaigrette. 250 g

### Beet Salad / \$110 🌿

Natural goat cheese dressing with cooked beet, quinoa, cucumber, dill and fresh mint, served with honey-dill vinaigrette. 200 g

### Traspatio Salad / \$120 🌿

Mixed greens, spinach and arugula, with mint, candied sesame seeds, carrot and fermented beet, dressed with ginger vinaigrette. 250 g

🌿 - vegetarian

🌿 - vegan

🥜 - contains nuts

🌶️ - hot

## BURRITOS / FROM THE SEA

Choice of side (one): french fries (150 g), sweet potato purée (60 g), mashed potatoes (60 g) or Traspatio salad (80 g).

### Tuna Burrito / \$220

Confit tuna carnitas-style (200 g), with guacamole base and gouda cheese, wrapped in a flour tortilla.

### Vegetarian Burrito / \$150 🌿

Mushrooms sautéed with garlic, epazote, white beans, onion and tomato, with guacamole base and gouda cheese, wrapped in a flour tortilla.

### Machaca Burrito / \$180 🌿

Dried shredded beef (40 g) with scrambled eggs á la mexicana and refried beans, with guacamole base and gouda cheese, wrapped in a flour tortilla.

### Shrimp Tacos / \$200

Tempura shrimp (100 g), in three blue corn tortillas, served with avocado, fermented purple cabbage and chipotle mayo dressing.

### Tuna Tostadas / \$190 🌿

Seared tuna in fine herb oil (200 g), on two tostadas with chipotle mayo dressing, served with avocado and crispy leek. (No side included)

### Vallarta Tostadas / \$165 🌿

Fish ceviche freshly marinated in lime and orange, with celery, carrot, red onion, cilantro and habanero chile, on three tostadas on a guacamole base. (No side included)

### House Ceviche / \$200 🌿

Fish ceviche freshly marinated in tiger's milk, with avocado, mango, red onion, cilantro, mint and habanero chile. Served with three tostadas. (No side included)

## DESSERTS

Cajeta Crêpe with Vanilla Ice Cream / 220 g / \$90 🥞

Nutella Crêpe with Vanilla Ice Cream / 220 g / \$100

Chocolate Brownie with Vanilla Ice Cream / 120 g / \$85 🥞

Cheese Flan / 70 g / \$40

Fig Tart / 140 g / \$150

Sugar-free Ice Cream / 2 scoops / \$130

Sweetened with natural low-glycemic fructose.  
Ask your server about seasonal flavors.

Seasonal Pastry / Pan Dulce / \$45



## PET MENU

Carrot Ice Cream for Dogs / 2 scoops / \$150

