

11:11 Café Boutique

HOT DRINKS

Made from mexican coffe, from Coatepec, Veracruz.

American or Long Black	\$38
Espresso	\$37
Long black w/foam milk	\$41
Espresso w/foam milk	\$39
Long macchiato	\$43
Flat White	\$52
Capuchino	\$46
Mokka (expresso & chocolate)	\$52
White Mokka (white chocolate + expresso)	\$52
Latte	\$46
Latte with syrups	\$55
Hazelnut,,Vainilla, Almond.	
Mexican Caramel Capuchino	\$48
Capuchino Rompopo	\$75
Capuchino Baileys	\$85
Add a expresso +\$12	
Almond milk +\$6	

Specials

Hot Chocolate	\$45
Hot chocolate sugar free	\$58
White Chocolate	\$48
Pink latte (Beet, spices, chocolate, honey)	\$55
Chai vainilla or spiced	
Choco-chai	
Chocomint white or dark	
Taro	
Coco	
Matcha	
Horchata w/pecans	

Beverages based milk and coffe are served at 65° C.for best taste experience.

FRUIT HERBAL TEAS

	H	C
	295 ml	350 ml
Fantasia Tropical: coco, pinnapple, strawberry	\$45	\$55
Strawberry-Kiwi		
Mango-Lemon		
Beries mix.		

INFUSIONS

Strawberry-Vainilla	
Mojito-mint	
Ginger & peach	
Zero stress: Organic	
Champagne -green: grapes,roses.	

295 ml 350 ml

H	C
\$42	\$52

LIGHT DRINKS

Cold beverages, with natural ingredients, low sugar or sugar free

Long black 350ml*	\$45
Greek 350ml 2 Expressos,touch of cream	\$55
Cold Latte 350ml	\$52
Chocolate 350ml	\$58
Espresso Tonic tonic water , 1 expresso, ice	\$62
Tisane Tonic fruty tea, tonic and ice	\$65
Mandolin Kombucha	\$65



OTHERS

Lemonade 450ml	\$39
Honey Lemonade	\$48
Lavander Lemonade	\$48
Berries Lemonade	\$48

Italian Soda pops o jellys strawberry, mango, passion fruit & lychee 450ml	\$79
*Extra de Pops or jellys	\$15
Italian Soda 450ml	\$65
Can of soda 355 ml	\$29
Bottled water 600ml	\$25
Perrier 330ml	\$38
San Pellegrino /choose flavor 330ml	\$38



COLD & FRAPPE DRINKS

(coffe based)

Capuchino
Capuchino Caramel
Capuchino Almond
Moka
White Moka
Capuchino Oreo
Mazapuchino

M G
350 ml 470ml

\$62 \$75

SPECIALTY BEVERAGES

Fruits of the forest (mix of,berries)	\$75 \$89
Chai vainilla/Spices	
Choco-chai	
Taro	
Coco	
Dark Chocolate	
White Chocolate	
Chocomint (white or dark)	
Matcha	
Horchata w/pecans	

M G
350 ml 470ml

\$75 \$89

EXTRAS

Cleriquot	\$95
Vin Brulée	\$65
Glass of wine	\$65

Carajillo Espresso + Licor del 43 (1.5 oz)	\$85
Carajillo + ice cream (1.5 oz)	\$95

11:11 Café Boutique

Salmon Carpaccio \$129

Raw laminated salmon, capers, onion, olives marinated in black sauce mix with baked chapata bread.

CHAPATAS

El clásico	\$85
Turkey baked ham, manchego cheese, hydroponic lettuce, tomato, mayo & onion	
El ecléctico	\$98
Bbq chicken, goat cheese, hydroponic lettuce, tomato & onion	
El carnívoro	\$125
Skirt steak, gouda, tomato, onion, hydroponic lettuce, mayo and chimichurri.	
El alternativo	\$125
Grilled salmon, hydroponic lettuce, tomato, onion, mango, arugula & philadelphia..	
El campirano	\$98
Prosciutto, manchego, tomato, hydroponic lettuce, arugula & alioli (garlic mayo).	
Figaro	\$98
Prosciutto, creme cheese, sundried tomatoes, arugula and sweet chipotle.	
El ligerito	\$89
Fresh tomato, gouda, goat cheese, pesto & sundried tomatoes.	
El granjero	\$99
Grilled chicken, mustard, gouda cheese, avocado, tomato, h. lettuce and mayo.	

CROQUE-MONSIEUR

(Typical french sandwich whit salad*)

Croque Monsieur*	\$86
Turkey ham, gouda, gruyère, honey mustard, mayo & bechamel sauce.	
Croque Madame*	\$92
The same, topped with a fried egg.	
Croque Serrano*	\$99
Prosciutto, gouda, gruyère, honey mustard, mayo & bechamel sauce.	

MOLLETES & BURGUERS

Molletes 11:11

Chapata bread, melted gouda, smashed beans, olives and pico de gallo. \$89

Molletes de Arrachera \$135

Chapata bread, melted gouda, smashed beans, skirt steak & pico de gallo.

Chicken Burguer \$ 109 Arrachera Burguer \$ 125

Bbq chicken, arugula, goat cheese, skirt steak, onion, tomato, mayo, onion & potato chips. gouda, lettuce and potato chips.

SALADS

(all with hydroponic lettuce)

3 Estaciones	apples, bacon, pecans, edam, goat cheese, balsamic dressing.	\$105
11:11	BBQ chicken, onion, tomatoes, avocado, arugula, sesame and ranch.	\$96
Dulcinea	Apple, creme cheese, cranberries, pecans & red fruits dressing	\$85
Campesina	grilled chicken, peanuts, balsamic dress, goat cheese & bacon.	\$105
Casi Griega		\$92
Olives, cherry tomatoes, seeds mix, goat cheese, avocado, cucumber & mustard dress.		
Mirazole		\$110
strawberries, arugula, prosciutto, goat cheese, caramelized seeds & balsamic dressing.		
Medieval		\$119
grilled salmon, goat cheese, sesame, cranberries and red fruits dressing		

FEEL FREE TO ORDER YOUR FOOD CHEESE FREE

Chips order \$65

Potato chips with ranch, spicy sauce and lemon.

CROISSANTS

Ham Croissant	\$75
Ham, gouda, mayonese, lettuce and tomato	
Croissant Biarritz	\$89
Prosciutto goat cheese, caramelized onions peach jam, tomato.	
Croissant Monet	\$95
grilled chicken, edam cheese, mayo, tomato, and sweet chipotle.	

SANDWICHES

Veggie	\$69
Tomato, onion, cucumber, lettuce, arugula, carrot, avocado & peanut cream.	
Martina	\$88
Sundried tomato, avocado, poached egg, bacon and mayo.	
Tuna Sandwich	\$82
Tuna w/mayonese, tomato, onion, avocado, lettuce and capers.	
Pesto Sandwich	\$75
Avocado, lettuce, almond pesto, gouda, goat cheese.	

DESSERTS

Chocolate Molten	w/vainilla ice cream (baked in 20min)	\$79
NY Cheesecake		\$68
Nata Cake	order of 2 slices, nata and pecans	\$63
Tiramisú		\$69
Carlota de limón	mexican layered dessert, based cookies w/condensed milk & lemon juice	\$63
Apple Tart	touch of 43 liquor & ice cream on top	\$75

Ask for the special dessert of the day

Hora del café \$65

Un café americano + orden de scones u orden de panqué.

SWEET CREPES

Nutella	\$65
Nutella, bananan, ice cream	\$85
Peach jam and creme cheese	\$72
Special Crepe:	strawberries, bananas, ice cream (caramel or chocolate) \$85
Marquesita Crepe:	Edam cheese, caramel and vainilla ice cream \$85

CREPES

Edam & turkey ham	\$78
3 Cheese:	Edam, gouda, goat cheese \$92
Bayona:	Prosciutto, creme cheese, pesto. \$85

BAKERY & WAFFLES

Conchitas w/nata (2)	\$62
Croissant w/Nutella	\$55
Scones order (2pz)	\$44
Waffles Noisette:	nutella, vainilla ice cream, creme cheese \$99
Waffles 11:11	\$88
strawberries, panna, vainilla ice cream topped w/chocolate.	
Parfait de yogurth	\$65
Yogurth, trawberry sauce, seasonal fruits, cereals.	

