



ALL FRESH
M E N U
BREAKFAST / BRUNCH / LUNCH

Menu hours:
Monday - Sunday
Opening-2pm

THE LIGHTER SIDE

SUNRISE OATS / 12

Seasonal fruit, coconut milk, pumpkin seeds, and wild honey.

CONDESA GARDEN TOAST / 12

Toasted sourdough, smashed avocado, sunflower seeds, cherry tomatoes, spinach, basil pesto, and two eggs cooked your way.

MEDITERRANEAN SUNRISE TOAST

/ 12

Toasted sourdough, two over-easy eggs, chickpea hummus, pumpkin seeds, avocado, and feta cheese served over fresh greens.

DI PARMA HARVEST SALAD / 14

Mixed greens with mango, cantaloupe, feta cheese, olives, and Prosciutto di Parma tossed in Italian vinaigrette.

HONEY POMEGRANATE BEET

SALAD / 12

Roasted beets, mixed greens, candied walnuts, goat cheese, orange, cucumber, and honey pomegranate dressing.

TULUM BEACH BOWL / 13

Chimichurri-marinated steak or chicken, avocado, edamame, furikake, tamarind-morita chile glaze, ginger jasmine rice, and ponzu sauce.
Add grilled shrimp for an upgrade.

COASTAL SHRIMP QUINOA BOWL

/ 13

Quinoa sauté served over mixed greens with poached eggs, grilled shrimp, avocado, and feta cheese.

ALL ABOUT EGGS!

MORNING STANDARD / 13

Two eggs prepared your favorite way, served with Condesa potatoes, your choice of pork sausage, bacon, or German sausage, and toast.

GARDEN EGG WHITE OMELETTE

/ 13

Egg white omelette with broccoli, spinach, bell peppers, mushrooms, onions, creamy avocado spread, and a side of fresh fruit.

SANTORINI GREEK OMELETTE / 14

Stuffed with sautéed spinach, feta cheese, Kalamata olives, tomatoes, and onions. Served with home fries or creamy grits.

BRUNCH PROTEIN OMELETTE / 14

Black beans, avocado, Italian sausage, spinach omelette, asparagus, and sourdough bread.

EL RANCHERO OMELETTE / 14

Three-egg omelette stuffed with Mexican chorizo, spinach, mushrooms, roasted peppers, and Chihuahua cheese, served with potatoes.

CONDESA OMELETTE / 13

Three-egg omelette filled with red chilaquiles, queso fresco, sour cream, and avocado, served with refried beans and potatoes.

TRADITIONAL BENEDICT . 12

Two poached eggs and Canadian bacon over a flaky biscuit, topped with hollandaise sauce, served with potatoes.

SMOKED SALMON BENEDICT / 14

Two poached eggs with smoked salmon over a biscuit, topped with hollandaise sauce, served with potatoes.

MEXICAN BENEDICT / 13

Two poached eggs over a biscuit with chorizo, tomato, spinach, avocado, and potatoes.

PARISIAN EGGS / 12

Asparagus, eggs cooked your way, home fries, hollandaise sauce, and sourdough bread.

SANDWICHES

PLAZA CLUB / 12

Grilled chicken sandwich with bacon, avocado, tomato, and lettuce.

Choose a side: Tarascan soup or sweet corn cream soup.

FRENCH TOAST SANDWICH / 14

Scrambled eggs, maple syrup, Chihuahua cheese, bacon, and Condesa potatoes on French toast bread.
Choice of protein: pork ham, turkey ham, pork sausage, or Italian sausage.

TACOS

WAKE-UP TACOS / 14

Three flour tortillas filled with scrambled eggs, grilled steak, avocado, queso fresco, and chipotle mayo, served with black beans and pico de gallo.

JALISCO BIRRIA TACOS / 14

Two corn tortillas filled with slow-braised birria, Chihuahua cheese, onion, cilantro, avocado, rice, and beans.

ASADA STREET TACOS / 14

Two corn tortillas with grilled steak, crispy Chihuahua cheese crust, pico de gallo, guacamole, rice, and beans.

CREAMY TINGA TACOS / 13

Two corn tortillas with Chihuahua cheese, chicken tinga, queso fresco, sour cream, and cabbage.

POLLO ADOBADO TACOS / 13

Two corn tortillas filled with adobo-marinated chicken breast, chickpea hummus, and avocado gremolata.

ENCHILADAS

PUEBLA ENCHILADAS / 13

Two enchiladas filled with chicken tinga, topped with authentic Mole Poblano sauce, queso fresco, sour cream, served with rice and beans.

ENCHILADAS SUIZAS / 13

Two enchiladas stuffed with chicken tinga and topped with creamy tomatillo sauce, cheese dip, queso fresco, served with rice and beans.

THE CURE ENCHILADAS / 14

Two enchiladas filled with grilled steak and shrimp, Chihuahua cheese, guacamole, and topped with creamy chipotle sauce, served with rice and beans.

ENCHILADAS VERDE-AGAVE / 13

2 grilled chicken and cheese enchiladas drizzled with our special agave tomatillo sauce, touch of cheese dip, fresh red onions, cilantro and cheese. Served with white rice

SPINACH ENCHILADAS / 13

Two corn tortillas filled with delicious sautéed spinach. Topped with creamy poblano pepper sauce, and queso fresco. Served with a side of rice.

ENCHILADAS EL JEFE LUNCH / 14

Two enchiladas filled with carne asada, grilled corn, and onions. Topped with cheese, sour cream, and a special creamy corn sauce. Served over a bed of rice.



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HOUSE SPECIALTIES

STEAK & EGGS / 21

Grilled steak, two eggs your way, potatoes, toast, avocado, and chimichurri.

ABUELA'S CHILAQUILES / 15

Crispy tortilla chips layered over refried beans and tossed in your choice of red or green salsa, topped with sour cream, queso fresco, avocado, onion, cilantro, and two eggs your way.

Add chicken, chorizo, or ribeye steak for an upcharge.

HASH BOWL / 14

Condesa potatoes topped with two eggs your way, parmesan cream sauce, Chihuahua cheese, avocado, and grilled steak.

BROCCOLI CREAMY SOUP / 12

Traditional creamy soup made with cheddar cheese, broccoli, carrots, and onions.

BISCUITS FLORENTINE / 12

Eggs cooked your way over a buttery biscuit with sautéed spinach, topped with creamy parmesan sauce. Served with home fries or creamy grits.

STEAKHOUSE BREAKFAST

SKILLET / 14

Savory casserole with bell peppers, poached eggs, steak, and creamy yogurt cheese, served with sourdough bread.

CHIMICHANGA / 13

Fried flour tortilla, filled with your choice of shredded beef or chicken. Topped sour cream, and creamy cheese sauce. Served with a side of rice and beans.

QUESADILLA RELLENA / 13

One quesadilla filled with shredded beef or chicken. Served with a side of crema salad.

LUNCH FAJITAS / 15

Lunch sized portion. Choice tender grilled chicken or steak, onions, bell peppers. Served with a side of rice, refried beans, pico de gallo, sour cream, and tortillas.

BURRITOS

MORNING FIESTA BURRITO / 13

Scrambled eggs, potatoes, ham, bacon, mixed cheeses, avocado, cheese dip, and potatoes.

BACON BURRITO / 13

A bacon-wrapped burrito filled with scrambled eggs, potatoes, jalapeños, tomatoes, and Chihuahua cheese, served with seasonal fruit.

BUFFALO CRUNCH WRAP / 13

Flour tortilla with a crispy cheese crust, stuffed with fried chicken tossed in buffalo sauce, garlic parmesan ranch, carrots, celery, and served with fries.

BURRITO DELUXE / 14

Burrito filled with beans and your choice of beef or chicken. Topped with burrito sauce, lettuce, sour cream, cheese, and pico de gallo. Served with a side of rice or beans.

BURRITO SAN JOSE / 14

Burrito filled with grilled chicken, chorizo, rice, and beans. Drizzled with creamy cheese sauce, sour cream, and pico de gallo.

BURRITO TEXANO / 14

Burrito filled with tender grilled chicken, steak, and shrimp. Topped with creamy chipotle cheese sauce, and mango sauce. Garnished with sour cream, and pico de gallo.

FAJITA BURRITO / 14

Burrito filled with tender grilled chicken or steak, with sautéed onions. Topped with cheese sauce and sour cream. Served with a side of rice and beans.

SWEET CREATIONS

WAFFLE MAURICE / 11

Tres leches waffle topped with strawberries, toasted coconut, vanilla flan cream, and maple syrup. Add fried chicken for an upcharge.

CAFÉ TIRAMISU TOAST / 10

Brioche French toast with coffee and amaretto crème anglaise, mascarpone white chocolate ganache, cocoa powder, and mixed berries.

LEMON LOAF PANCAKES / 12

Lemon ricotta pancakes topped with vanilla cream, toasted pistachios, and blueberries.

SOUTHERN BANANA CRÊPE / 13

Crêpe filled with banana pudding, Nilla wafers, fried bananas, whipped cream, and toffee bits.

BERRY BLISS CRÊPE / 13

Crêpe stuffed with creamy cheesecake filling, strawberries, blueberries, and raspberries.

KIDS MENU

\$9 all kids menu dishes, comes with a soda.

KIDS #1

1 egg with a choice of bacon, ham, or sausage. Served with home fries.

KIDS #2

Grilled cheese with fries.

KIDS #3

Chicken fingers and fries.

KIDS #4

Mac and cheese with fries.

SIDES

- PANCAKE
- SIDE OF POTATOES
- SIDE OF SOUR CREAM
- SIDE OF PICO DE GALLO
- SIDE OF AVOCADO
- TOAST
- SEASONAL FRUIT CUP
- SIDE OF BACON
- SIDE OF SAUSAGE
- EGGS (EACH)

COFFEE SPECIALTY

REGULAR COFFEE / 2.95

LATTE / 6.75

Double shot of espresso and whole milk.

CAPPUCCINO / 6

Double shot of espresso and whole milk.

MOCHA COFFEE (ICED) / 6

Double shot of espresso, chocolate syrup, vanilla syrup cold foam vanilla and whole milk.

CREEME BRULEE MACCHIATO (ICED) / 6.75

Cold brew coffee, vanilla syrup cold foam vanilla, heavy cream and whole milk.

LATTE MORNING FUEL / 6.75

Double shot of espresso, chocolate syrup, vanilla syrup cold foam vanilla and whole milk.

ICED COFFEE / 5

Cold brew coffee, vanilla syrup.

ESPRESSO / 3

Thirty ml brew coffee.

DOUBLE ESPRESSO / 5

Sixty ml brew coffee.

HOT CHOCOLATE / 5

Chocolate syrup, whole milk and whip cream. You can add vodka, rum, tequila or baileys to make it spiked.

MOCHACCINO / 5

Double shot of espresso, chocolate syrup and whole milk.

MACCHIATO / 6.75

Cold brew coffee, syrup, cold foam vanilla, heavy cream and whole milk.

MATCHA LATTE / 7.95

Matcha tea, and whole milk.

SPANISH SHAKEN ICE LATTE / 6.75

Condensed milk, double espresso shaken and topped with whole milk.

AFFOGATTO / 6.75

Double shot of espresso and ice cream.

CHAI TEA LATTE / 6.75

Chai tea and whole milk.

TIRAMISU LATTE (ICED OR HOT) / 6.75

Double shot of espresso, tiramisu syrup, whole milk, (mascarpone cheese foam only in the iced version) and dark powder chocolate on top.

FLAVORS

Choco macadamia / salted caramel / mango / caramel / brown sugar cinnamon / coconut.

MILK

Whole milk / almond milk / coconut milk / oat milk / 2% milk.