



café corazón

SPRING MENU

COFFEE

Fresas Con Crema
strawberry & lechera

Brigadeiro Latte
lechera & Peruvian cacao

HOT \$7
ICED \$7.50

TEA

Honey Jasmine Yerba
honey, jasmine, yerba
mate

Matcha del Moro
rose, pistachio, matcha

COCKTAILS

Wild-berry Mojito
white rum, wild blackberry,
lemon, agave, mint, topo chico



**Fresas
con
Crema**

**Honey Jasmine
Yerba**

Brigadeiro Latte

Wildberry Mojito

**Matcha
del
Moro**



LATIN SPECIALTIES

DULCE DE LECHE LATTE

dulce de leche

• **HORCHATA LATTE**

cinnamon • vanilla • rice & whole milk

CHURRO ATOLE LATTE

organic blue corn pinole • maple syrup • cinnamon

• **MOCHA AZTECA**

artisanal Oaxacan chocolate • cinnamon • cocoa nibs • peanuts • homemade whipped cream

LATTE FLIGHT

horchata • dulce de leche • churro atole

• **CAFÉ DE OLLA**

black coffee • cinnamon • panela

CAFÉ CON LECHE

espresso • milk • panela

SPICY MAYAN MOCHA

organic Peruvian cacao, ancho + chipotle chili • homemade whipped cream

LATIN HOUSEBLEND

COFFEE

Chiapas Mexico • Brazil

CAFÉ CUBANO

whipped cane sugar

• **CAFÉ BOMBÓN**

sweet condensed milk

MOCHA SEVILLA

organic Peruvian cacao • orange • homemade whipped cream

CORTADITO

espresso • milk

MOCHA FLIGHT

spicy mayan • sevilla • azteca



ESPRESSO BASICS

MOCHA

COLD BREW

MACCHIATO

CAPPUCCINO

CAFÉ CORTADO

LATTE

AMERICANO

LATIN BLEND

ESPRESSO SHOT



NOT COFFEE

CHAI

MATCHA

LATIN SODA

LONDON FOG

SAMBA LIMEADE

HONEY YERBA MATE LATTE

AGUA DE JAMAICA-HIBISCUS

HOT CHOCOLATE

Classic

White

Mexican

Spicy Mayan

Dulce de Leche



SMOOTHIES

La Mestiza - Berries, juniper, aronia

Cielo Azul - Blue spirulina, mango

Açai Corazón - Açai, mango, banana

YERBA MATE

1

CHOOSE A YERBA MATE

- traditional smoked organic
- fresh green unsmoked organic
- açai berry organic
- chai spice organic



2

CHOOSE A LIQUID

- hot water
- tereré (iced water)
- mate de leche (steamed milk)
- juice

YERBA MATE FLIGHT

in house only 10.
choose 3 yerbas & 1 liquid

3

CHOOSE A HERBAL ADDITION

- hibiscus • mint • lavender • rose petals • chamomile





FOOD

MENU

café corazón

VEGAN = (V)
GLUTEN FREE = (GF)

EMPANADAS

- **BEEF**
ground beef • onion • hardboiled egg • peppers
- **FUGAZETTA**
mozzarella • caramelized onions
- **BREAKFAST**
egg • bacon • cheese
- **APPLE (V)**
apple • cinnamon
- **RATATOUILLE (V)**
zucchini • mushrooms • peppers • onion



TAMALES (GF)



- **PORK**
white corn masa • pork • salsa roja
- **CHICKEN**
white corn masa • chicken • salsa verde
- **RAJAS**
blue corn masa • jalapeño • cheese

BREAKFAST

- **CHORIZO BURRITO**
rice • beans • chorizo • eggs
- **PLANT-BASED BURRITO (V)**
*seitan • potatoes • onions • spinach
egg • vegan cheese sauce*



PASTRIES VARY DAILY



ALCOHOL MENU

ADD ALCOHOL
TO ANY COFFEE

COCKTAILS

● **RONCHATA**

aged rum, cinnamon, horchata

● **DRUNKEN SAMBA LIMEADE**

aguardiente, lime-oleo, sweetened condensed milk, lime juice

10 GLS / 38 PITCHER

10 GLS / X PITCHER

KALIMOTXO (CAL-EE-MO-CHO)

Red wine, cinnamon, piloncillo, anise, lemon juice, Mexican coke

10 GLS / 38 PITCHER

LA LLORONA BLOODY MARIA

Bloody Mary mix, tequila, chamoy, tajin

10 GLS / X PITCHER



CERVEZA - BEER

MODELO ESPECIAL

Mexican pilsner

5

TOÑA

Nicaraguan lager

5

MODELO CHELADA

Mexican pilsner

5

VINO - WINE

ROSE´ & SPARKLING

D. BOSLER ROSÉ CHILE
watermelon, apple, mild acidity



glass bottle
9. 32.

ROJO - RED

AUPA PIPEÑO CHILE
light bodied, red berries



glass bottle
9. 32.

BLANCO - WHITE

PAVAO VINHO VERDE PORTUGAL
sweet citrus, effervescent



glass bottle
8. 28.

PONCHE - LIQUERS

SERVED NEAT OR OVER ICE 6.5
ADD TO SODA OR TONIC WATER 9.
IN A LATIN SODA 10.

PONCHE PAJAROTE GUAYABA GUADALAJARA

sweet guava, fruity, low ABV

XILA LICOR DE AGAVE MEXICO CITY

Espadin-based liqueur. Sweet, pineapple, spicy ancho & warm spice

CAN DE LA CALLE AGAVE WINE JALISCO

By La Gritona. Lightly sweet, easy drinking gently reminiscent La Gritona's delicious reposado

SPIRITS

ADD A SHOT TO ANY COFFEE DRINK 3.5
ADD TO SODA OR TONIC WATER OR MEXICAN COKE 9.
IN LATIN SODA 10.

GUSTOSO AGUARDIENTE MICHOACAN

Blanco- buttery, cinnamon, smooth Aged- caramelized banana, vanilla, brown sugar

TRÄ KÁL PATAGONIA

apple & pear spirit distilled with four native berries and seven native herbs. Anise, mint, pepper

LA GRITONA TEQUILA JALISCO

floral, banana, grapefruit



YERBA MATE

MENU

cafécorazón

MILK

Oat • Almond • Soy • Coconut

1

CHOOSE A YERBA MATE

- traditional smoked organic
- açai berry organic

- fresh green unsmoked organic
- chai spice organic



2

CHOOSE A LIQUID

- hot water
- mate de leche (milk)

- tereré (iced water)
- juice

3

CHOOSE A HERBAL ADDITION

- hibiscus
- rose petals

- mint

- lavender
- chamomile



YERBA MATE FLIGHT

in house only
choose 3 yerbas & 1 liquid

