Pasta | Pasta

Bolognesa	$190
Alfredo con tocino/ Alfredo with bacon	$170
Ajillo con Camarón / Garlic pasta with shrimp	$240
Salmón / Salmon	$220
Al pesto	$155
Quesos / Cheese Pasta	$175

Hecho en Casa
Homemade

Especiales de Almuerzo

Lunch Specials

Sándwiches

Opciones de pan: Pan de masa madre, baguette, Bagel y Croissant/sourdough bread baguette, bagel, and croissant.

Huevo con tocino / Bacon and eggs	$150
Huevo con Jamón de Pavo/ Egg with ham	$170
Huevo con salchicha / Eggs with American sausage	$150
Jamón de Pavo / Turkey ham	$200
Tostadas de Aguacate / avocado toast	$200
Queso con tocino / Cheese and bacon	$180
Pollo / Chicken	$175
Jamón serrano / Spanish cured ham	$185
Mix de Queso a la parrilla / Grilled cheese	$190
Ensalada de pollo/ Waldorf salad	$210

Ve por más y no dudes en agregar cualquier combinación por un costo extra a tu platillo favorito.

Postres | Desserts

Pregunta por nuestro postre de temporada / Ask about our seasonal dessert

Galletas / Cookies	
Chocolate oscuro / Dark chocolate	$60
Nuez y chocolate blanco / Nuts and white chocolate	$60
Nutella con crema de cacahuate / Nutella with peanut butter	$60
Scone	
Fresa / Strawberry	$65
Chocolate / Chocolate	$65
Muffin de zanahoria / Carrot muffin	$60
Opción gluten free / Gluten-free option	
Galleta de blueberry / Blueberry cookie	$67
Galleta de chocolate / Chocolate cookie	$67
Bomba de energía / Energy bomb	$27
Brownie con queso crema / Brownie with cream cheese	$95
Opción vegana / Vegan option	
Panqué de plátano y cardamomo / Banana and cardamom loaf	$70
Panqué de plátano y nuez / Banana and nut loaf	$70
Muffin de chocoplátano / Chocobanana muffin	$50

CAFÉ B

Experiencias hechas en casa

Sucursal Condesa

Popocatéptl #30,
Col. Condesa. CDMX

Tel. 55 6585 9439

Sucursal Cabo

Carretera transpeninsular
Km 6.5 col. Santa Carmela,
Cabo San Lucas, BCS. 23

Tel. 62 4120 8535

CAFEBMX

CAFEB.MX

www.cafe-b.com

Quejas y sugerencias:
luis@cafe-b.com

Bebidas | Drinks

Café / Coffee

	Medium MED	Large GDE
Americano / Regular	$55	$67
Capuchino / Cappuccino	$74	$82
Latte	$74	$82
Chai / Taro / Matcha / Chocolate	$87	$97
Moka	$87	$97
Flat White	$70	
Coldbrew		$80
Espresso	$45	
Espresso doble / Double espresso	$50	
Carajillo	$115	

También contamos con opción sin cafeína / We also have a decaffeinated option

Cambio de leche / Type of milk
-Deslactosada / Lactose-free / Light +$7
-Soya / Coco / Almendra / Avena / Soy / Coconut / Almond / Oat Milk +$15

Shot de leche / Milk Shot
-Entera / Light / Deslactosada / Des. Light / Lactose-free light +$10
-Soya / Coco / Almendra / Avena / Soy / Coconut / Almond / Oat Milk +$18

Shot Café / Coffee Shot +$18
Shot jarabe / Sweet syrup shot +$25

Tés / Tea

Pregunta por nuestro té de temporada	Medium MED	Large GDE
Organic Everyday Green	$68	$73
Tangerine Sencha	$68	$73
Earl Grey	$68	$73
Menta / Mint	$68	$73
Roiboos con lavanda / With lavender	$68	$73
Litchi con pétalos de rosas / Litchi with rose petals	$75	$80
Moras / Berries mix	$75	$80
Fresa / Kiwi / Strawberry	$75	$80
Imperial Chai	$68	$73
Infusión de jengibre, miel y limón / Ginger, honey, and lemon infusion	$68	$73

Frappés

Café / Coffee
-Base agua / Leche regular – Light / Water based /regular – light milk $97
-Deslactosada / Lactose-free $97
-Coco / Soya / Almendra / Avena / Coconut / Soy / Almond /oat milk $104

Chai / Taro / Matcha / Chocolate
-Base agua / Leche regular – Light / Water based /regular – light milk $105
-Deslactosada / Lactose-free $105
-Coco / Soya / Almendra / Avena / Coconut / Soy / Almond /oat milk $117

Otras / Others

Agua embotellada/ Water bottle	$25
Agua mineral / Mineral water	$50
Limonada / Lemonade	$70
Naranjada / Orangeade	$70
Gingerale	$85
Cerveza / Beer	$85

Desayunos | Breakfasts

Chilaquiles verdes / rojos

Red or Green chilaquiles

Huevo / With eggs	$160
Pollo / With chicken	$180
Solos / Plain	$130
Chorizo vegano / With vegan chorizo	$170

Molletes

Bread with beans and cheese

Pollo / With chicken	$170
Chilaquiles / With chilaquiles	$170
Tocino / With bacon	$165
Sencillos / Simple	$120
Chorizo vegano / With vegan chorizo	$160

Waffles

Manzana caramelizada / caramelized apple	$100
Plátano / Banana	$100
Compota de frutos rojos / Red berries compote	$110
Pan Francés / French toast	$175

Huevos al gusto / Eggs ad you like them

Incluye papas al horno y pan de masa madre/Includes baked potatoes and sourdough bread.

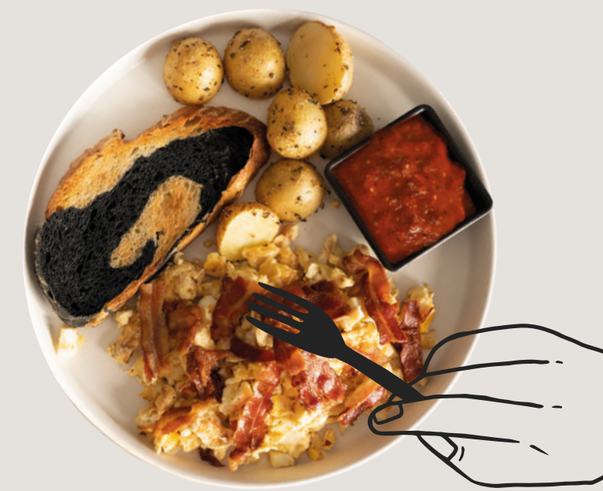
Revueltos , Estrellados , Omellete + $35 / Scrambled, Sunny side up or Omellete +$35

Solos	$130
Tocino / Bacon	$170
Jamón de pavo / Turkey ham	$180
Chorizo vegano / Vegan chorizo	$170
Mix Veggie	$150
Champiñones / Mushrooms	$150
Mexicana / Mexican style	$150
Salchicha americana/american sausage	$170
Huevos con machaca / Eggs with dried and crushed meat	$180

Burritos

Incluyen huevo, frijol y queso / Includes scrambled eggs, beans, and cheese

Tradicional / Traditional	$115
Mix Veggie	$115
Espinaca y tocino / Spinach with bacon	$140
Machaca / Crushed dried meat	$150
Pollo / Chicken	$180
Camarón / Shrimp	$210



Especiales de Almuerzo

Lunch Specials

Incluye chorizo vegano o pollo / Includes chicken or Vegan chorizo

Enchiladas verdes o rojas (red or green)	$185
Enmoladas	$185
Enfrijoladas	$185

Hamburguesas/ Burgers

Hamburguesa de carne con quinoa / Beef burger with quinoa	$180
Hamburguesa de atún tartare / Tuna tartare burger	$190
Hamburguesa vegana / Vegan burger	$180

Ensaladas/Salad

Ensalada de la casa / House salad	$175
Ensalada de compota frutos rojos / Red fruit compote salad	$175
Ensalada mediterranea/ mediterranean salad	$185

CAFÉ

Experiencias hechas en casa

Healthy Menu

Jugos / Juices

Cabo Green **$78**
Jugo verde: Piña, espinaca, nopal, apio, jugo de naranja
Green juice: Pineapple, spinach, cactus, celery, orange juice

Cabo Mango **$83**
Jugo verde con mango / Green juice with mango

Orange Time

Jugo de naranja / Orange juice	**$67**
Jugo de naranja con plátano / Orange juice with banana	**$78**
Jugo de naranja con fresa y plátano / Orange juice with banana and strawberries	**$90**
Jugo de naranja con frutos rojos / Orange juice with berries	**$90**
Jugo de naranja con fresa y mango / Orange juice with strawberry and mango	**$90**
Jugo de naranja con plátano y mango / Orange juice with banana and mango	**$90**

Smothies

Base agua, yogurt o jugo de Naranja/water, yogurt, or orange juice

Fresa/strawberry	$125
Mango/ Mango	$125
Frutos Rojos / Red fruits	$125

Licuados / Milkshakes

Energy Vegan **$115**
Dátil, chía, linaza, almendra, nuez y aceite de coco
Date, chia, flaxseed, almond, nuts, and coconut oil

Morning Star **$115**
Espinaca, chía, amaranto, nuez, plátano y mora azul
Spinach, chia, amaranth, nuts, banana, and blueberries

Cacao Joy **$115**
Cacao, plátano, nuez, miel
Cacao, banana, nuts, and honey

Frutos rojos / red berries	**$95**
Fresa / strawberry	**$95**
Plátano / banana	**$90**

Extras

+ Peanut Butter	+$27
+ Protein	+$55
+ Avena – chia / Oatmeal – chia	+$17

Cambio de leche / Type of Milk

Deslactosada / Des. Light / Lactose-Free	+$7
Soya / Coco / Almendra / Avena Soy / Coconut / Almond / Oat milk	+$15

Ocean water

Nuestras deliciosas aguas de frutas / These are our unique Mexican flavored waters

Piña / Pineapple	**$65**
Piña con hierbabuena / Pineapple with mint	**$72**
Piña con fresa / Pineapple with strawberry	**$80**
Mango	**$65**
Fresa / Strawberry	**$80**
Agua de Coco / coconut water	**$50**

Healthy Wave **$98**
Agua de coco con espinaca y piña / Coconut water with spinach and pineapple

Green Room **$98**
Agua de coco con espinaca y plátano / Coconut water with spinach and banana

Pink Wave **$98**
Agua de coco con plátano y fresa / Coconut water with banana and strawberry

SMOTHIE BOWLS

Con yogurt o base agua / With yogurt or water base.

Shipwreck Bowl **$200**
Plátano, espinaca, aguacate, carbón activado y coco / Banana, spinach, avocado, activated charcoal, and coconut
Toppings: Plátano, manzana, amaranto, almendra / Banana, apple, amaranth, almond

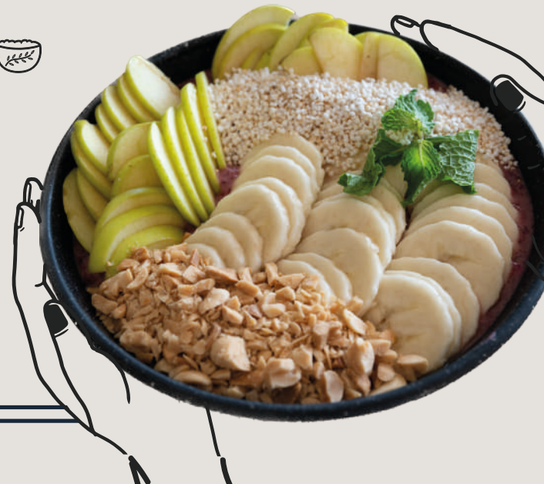
Cabo Bowl **$200**
Plátano, piña, mango, jugo de naranja / Banana, pineapple, mango, orange juice
Toppings: Plátano, manzana, chía, linaza / Banana, apple, chia, flaxseed

Todos Santos Bowl **$200**
Plátano, fresa y mora azul / Banana, strawberry and blueberries
Toppings: Plátano, manzana, amaranto, cacahuate / Banana, apple, amaranth, and peanuts

Desayuno Ligero / Light breakfast

Plato de fruta con Yogurt miel y granola **$170**
Fruit plate with yogurt, honey, and granola

Plato de avena con plátano, manzana y miel **$150**
Oatmeal with banana, apple, and honey



Hecho en Casa

Homemade