

MENU

Breakfast & Brunch



🌱 vegetarian

Sweet dishes

BERRIES YOGURT 🌱	\$170
Greek yogurt bowl with berries and vanilla crumble. (50gr)	
ACAI BOWL 🌱	\$230
Acai sorbet topped with banana, strawberry, mango, cocoa nibs and grated coconut.	
FRENCH TOAST 🌱	\$209
Fluffy brioche bread topped with berries, whipped cream and vanilla crumble.	
FLUFFY PANCAKES 3pzas	\$250
Fluffy pancakes topped with berries coulis, pistachio, maple syrup and whipped cream accompanied with bacon.	
Lemon & blueberry muffin	\$45
Croissant	\$45
Chocolatín	\$52
Cinnamon Roll	\$55

House Specials

SIMONETTA OMELETTE	\$210
Omelette stuffed with green sauce chilaquiles, sour cream, bathed with mornay cheese sauce.	
CASSEROLE EGGS	\$185
Poached or scrambled eggs bathed with special red sauce, served with buttery potatoes, sour cream and manchego cheese.	
SPECIAL SIMONE BOWL	\$197
Bowl served with scrambled eggs, baby potatoes, bacon, bacon italian sausage, caramelized onions with a touch of tomato sauce, cheddar cheese and chives.	
CHICKEN AND WAFFLES 120gr	\$210
Kentucky-style chicken served with belgian waffles and house made maple syrup.	
BENEDICT EGGS	\$215
Poached eggs on top of brioche bread, served with salmon or salami with hollandaise sauce.	

Salty dishes

AVO TOAST 🌱	\$195	HABANERO SWISS ENCHILADAS	\$195
Sourdough bread, candied tomatoes, baby arugula and poached eggs.		Shredded chicken Enchiladas bathed in mild habanero swiss sauce, topped with melted cheese, sour cream and pickled onions.	
SALMON BAGEL 80gr	\$235	CHILAQUILES 🌱	\$197
Parmesan cheese bagel, sriracha cream cheese, baby arugula and salmon.		Traditional chilaquiles served with chicken bathed in red or green sauce, melted cheese, sour cream, pickled onions. <i>Substitute chicken for rib-eye. +\$99</i>	
CROQUE MADAME / MONSIEUR	\$235	EGGS ANY STYLE 🌱	\$160
Brioche bread layers with ham, gruyere cheese, served with mornay sauce. <i>Choose between bacon or egg.</i>		Eggs of your choice (omelette, scrambled, divorced, rancheros, poached) served with cambray potatoes and fried beans.	
AMERICAN BRIOCHE	\$195	GRILLED CHEESE SANDWICH 🌱	\$260
Brioche bun sandwich, scrambled eggs, caramelized onions, cheddar cheese, bacon and fresh chives.		Sourdough bread stuffed with cheddar cheese, manchego cheese and gruyere cheese. Served with tomato soup to chop. (120ml)	
HEALTHY OMELETTE 🌱	\$187	MOLLETES 🌱	\$165
Omelette suffed with mushrooms, bell peppers, spinach and onions. Served with grilled asparagus bathed in green sauce. <i>Can be made with egg whites. +\$25</i>		Ciabatta bread with beans, melted manchego cheese and protein of your choice (chorizo, ham, or bacon). Served with pico de gallo.	
STEAK AND EGGS 200gr	\$330	STUFFED CROISSANT	\$180
Juicy steak served with two sunny-side-up eggs and home made cambray potatoes.		Croissant filled with gruyere cheese, turkey ham, onion, tomato, avocado, lettuce and tartar sauce.	

All prices include taxes.

Does not include tips.

Eating raw or undercooked food is the responsibility of each individual.

@simonettabistromx

MENU

Drinks



Coffee bar

Espresso	\$45
Americano	\$55
Capuccino	\$65
Latte	\$65
Matcha latte	\$75
Chai latte	\$75
Mocha	\$75
Hot Chocolate	\$65

(Substitute or add almond, oat, coconut, or soy milk +\$15)

Teas & tisanes

(Hot or cold) Milk +\$15

Chamomile, peppermint or mint.	\$45
Honeybush amaretto Honeybush, almond bits, strawberry leaves, mallow flower, sunflower petals, natural amaretto flavor. <i>Caffeine-free.</i>	\$75
Black chai Tea Black tea, anise seeds, cinnamon, ginger bits, rooibos, black pepper, cloves.	\$75
Tulsi-After Lunch Tisane Lemon balm, apple bits, mint, sweet cane, chamomile, fennel, cumin, calendula, anise, natural vanilla flavor. <i>Caffeine-free.</i>	\$75
Forest Fruit Tisane Apple, hibiscus, rosehip, blackberries, strawberries, blackberry leaves. <i>Caffeine-free.</i>	\$75
Sencha and Genmaicha Green Tea Green tea, blueberries, red and yellow rose petals, chrysanthemum, natural pitaya, pear and melon flavoring.	\$75

Juice bar

Green juice Grapefruit-based green juice with spinach, cucumber, pineapple, and celery.	\$75
Red berries juice Raspberry, strawberry, cherry, blueberry, with a touch of lemon and orange juice.	\$75
Orange or grapefruit juice House-made.	\$65

Refreshers

Raspberry lemonade	\$75
Orangeade	\$55
Lemonade	\$55
Coconut lemonade	\$75
Sodas Coca cola, diet coke, coca cola zero, fanta, sprite, sprite zero, delaware.	\$55
Topocho mineral water	\$65
Bottled water	\$40

Smoothies & Shakes

Very Berry Shake Almond or soy milk, vanilla dairy protein, strawberries, raspberries, and peanut butter cream.	\$125
Matcha Vainilla Shake Almond or soy milk, vanilla dairy protein, organic matcha, and banana.	\$125
Espresso Banana Shake Almond or soy milk, vanilla dairy protein, espresso shot, and banana.	\$145
Mango Passionfruit Pineapple, mango, and passion fruit, no added sugar.	\$95
Green smoothie Spinach, apple, cucumber, ginger, celery, pineapple, and lemon, no added sugar.	\$95

Mornings are for mimosas



Mimosas 2x1	\$135
Aperol Spritz 2x1	\$180