

DESAYUNOS/BREAKFAST

Plato de fruta de temporada. Fruta de temporada con yogurt & granola orgánica *Seasonal fruit platter with Yoghurt & organic granola	 	\$120
Acai bowl. Frozen Acai, plátano, frutos del bosque, granola orgánica, chía & coco rayado *Frozen Acai, banana, seasonal berries, organic granola & shaved coconut	  	\$150
Salmon toast. Pan de hogaza, salmón noruego ahumado. hueva de lumpo, alcaparras crujientes, emulsión de jalapeño & verdes de temporada *Smoked Salmon, caviar., crispy capers, jalapeño emulsion & seasonal greens		\$280
Avocado toast. Pan de hogaza, aguacate machacado, queso asado, tomates confitados, ajonjolí tostado & aceite de chile guajillo *Avocado toast, roasted cheese, confit tomatoes, toasted sesame & guajillo oil		\$225
Huevos benedictinos. Huevos pochados sobre pan de hogaza, tocino crocante, cherrys confitados & salsa holandesa de almoraduz *Eggs benedict, crispy bacon, homemade Hollandaise & confit cherry tomatoes		\$240
Huevos Casa Joseph. Huevos al gusto, frijoles & queso fresco, pico de gallo & pan de hogaza *Eggs your way, black beans, pico de gallo & bread		\$220
Chilaquiles rojos. Totopos en Salsa roja caldosa de chile pasilla oaxaqueño, tasajo de res, crema natural, queso de aro, ensalada de cebollas con hierbas & aguacate *Corn chips, red sauce, sour cream, beef, avocado, cheese & pickled onions		\$220
Chilaquiles verdes. Salsa verde de chile de Tuxtla, crema natural, queso manchego, ensalada de cebollas con hierbas & aguacate *Corn chips, green sauce, sour cream, manchego cheese, pickled onions & avocado	 	\$180
		*Add Chicken breast +\$70
Omelette oaxaqueño. Relleno de quesillo gratinado, chorizo oaxaqueño, aguacate & flor de calabaza en salsa de chile morita *Omelette, stuffed with regional cheese, oaxacan chorizo, avocado & zucchini flowers on a "morita" sauce		\$190
Omelette vegetariano. Relleno de champiñón con espinaca y cebolla caramelizada, queso vegetal de tapioca, tomates cherrys & pesto verde *Omelette, stuffed with mushrooms, spinach, caramelized onion, tapioca cheese, cherry tomatoes & green pesto	 	\$190
Hot cakes con cacao bites y maple. Hot cakes con bites de cacao oaxaqueño, frutos del bosque, ricotta dulce & maple. *Hot cakes with cacao bites, seasonal berries, ricotta & maple		\$220
French toast. Curd de limón real, frozen de yogurt griego, miel, frutos rojos de temporada & nuez garapiñada *Lemon curd, hanged yoghurt, honey, seasonal berries & candied walnuts		\$220

EXTRAS/SIDES

Huevo orgánico (1) *Organic egg (1)	\$ 40
Salmón ahumado (40g) *Smoked salmon (40 g)	\$100
Tocino (60g) *Bacon (60g)	\$ 50
Pollo (80g) *Chicken (80g)	\$ 70

JUICE BAR

Orange juice	\$80
Grapefruit juice	\$80
The green juice (Pineapple, celery, spinach, cactus, orange & parsley)	\$110
The vida (orange, pineapple, ginger, celery, beetroot & carrot)	\$110
The red one (orange juice & red berries)	\$110
The power one (banana, strawberries, apple & oat milk)	\$110
The tropical one (orange, pineapple, passionfruit & mint)	\$110

COFFEE BAR

Americano	\$ 65
Latte	\$ 75
Capuccino	\$ 95
Espresso	\$ 55
Macchiato	\$ 85
Oaxacan chocolate	\$ 85
Té	\$ 75
Affogato	\$110
Latte matcha	\$ 85



CASA JOSEPH

Breakfast

Joseph

- Seasonal fruit platter
 - Salmon toast
 - Orange juice / Green juice
 - Coffee /Tea
 - Croissant
- \$555

Zicatela

- Seasonal fruit platter
 - Green Chilaquiles
 - Orange juice / Green juice
 - Coffee /Tea
- \$450

Tamarindos

- Acai bowl
 - A la mexicana eggs
 - Orange juice / Green juice
 - Coffee /Tea
- \$450



Gluten free




Dairy free



Vegetarian

 casajosephzicatela.com

 [casajosephzicatela](https://www.instagram.com/casajosephzicatela)

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Servicio de 8:00 am - 11:30 am
From 8:00 am to 11:30am