BREAKFAST

CACHITO

GLUTEN-FREE
CONTAINS NUTS
VEGETARIAN
VEGAN
SLIGHTLY SPICY

DRINKS

Juices

ORANGE JUICE -$15** (V) (GF)

GREEN JUICE -$17** (V) (GF)

BEETROOT JUICE WITH ORANGE -$15** (V) (GF)

CARROT JUICE WITH ORANGE -$17** (V) (GF)

Smoothies

STRAWBERRY-PINEAPPLE (450 ml) -$18** (V)

CHOCO-BANANA (450 ml) -$18** (V)

APPLE-CINNAMON (450 ml) -$18** (V)

RED BERRIES (450 ml) -$18** (V)

Hot Beverages

CHOCOLATE -$8** (V) (GF)
Made with Oaxacan almond chocolate

CHAMPURRADO -$6** (V)
Traditional with piloncillo, corn dough, cinnamon, and a touch of chocolate

ATOLE OF THE DAY -$6** (V) (GF)
Ask for the flavor of the day

CAFÉ DE OLLA -$6** (V)
Mexican spiced coffee

AMERICANO -$6**

EXPRESO -$5**

CAPPUCCINO -$6**

LATTE -$6**

TEA -$6**
Ask about our variety

Refreshers

FLAVORED WATERS AND SOFT DRINKS (355 ml) -$7**

DESAYUNOS DULCES

MEXICAN SWEET BREAD -$4**
1 piece of your choice

CHOCOLATINE OR CROISSANT -$4**
1 piece, choice between natural or whole grain

FRUIT PLATE -$15** (V) (GF)
Seasonal fruit cut in order

BIRCHER -$17** (V) (GF)
Oats hydrated in orange juice, nuts, and Granny Smith apple, choice of Greek yogurt or soy milk

BANANA AND COCOA PUDIN -$17** (V) (GF)
Oats hydrated in soy infusion, cocoa, and banana, served with blueberries and cocoa nibs

RED BERRIES BOWL -$17** (V) (GF)
Red berries accompanied by Greek yogurt, homemade granola, and agave honey

FRENCH TOAST -$18** (V)
Homemade brioche served with red berries, house compote, and maple honey ice cream

PAN CAKES -$18** (V)
Choice between traditional, banana, or chocolate, served with red berries, house compote, and agave honey

SWEET TAMALES (2 PIECES) -$16** (V)
House recipe, soft masa with corn, raisins, and cream cheese

MUCHOS HUEVOS

(a la or eggs)

EGGS YOUR WAY -$16**
Includes 2 ingredients of your choice: ham, bacon, cheese, spinach, mushroom, tomato, onion. Served with refried beans with cheese and tortillas

HUEVOS MOTULEÑOS -$18** (V)
Tostada with refried beans, fried eggs, tomato and ham sauce, accompanied by fried plantain and cheese

HUEVOS A LA MEXICANA -$16** (V)
Scrambled eggs with tomato, onion, and jalapeño chili, served with refried beans with cheese and chunky sauce

HUEVOS CON LONGANIZA -$18** (V)
Scrambled eggs with Valladolid-style longaniza sausage sautéed with onion, served with refried beans with cheese and chunky sauce

OMELETTE OAXAQUEÑO -$21** (V)
Filled with quesillo cheese and sautéed squash blossom, bathed in a sauce of fried chilies and grasshoppers

HUEVOS DIVORCIADOS -$17** (V)
Traditional eggs with ranchero sauce and chunky green salsa, served with refried beans and avocado

HUEVOS CON MOLE -$18** (V) (GF)
Tortilla fried in lard, accompanied by chicken and topped with Oaxacan black mole, with two fried eggs

¡HUEVOS ROTOS, DE AQUÍ! -$18**
Broken eggs. Crispy potatoes, perfectly fried eggs, and pork cracklings, accompanied by habanero sauce (can also be ordered with traditional serrano ham)

CACHITO -SPECIALS-

The best of the best! Treat yourself to our selection of authentic Mexican breakfasts

CHILAQUILES -$16** (V)
Red, green, or divorced
with one egg cooked to your liking -$15**
With chicken -$18**
With grilled tasajo beef -$18**

NORTEÑO BREAKFAST -$21**
Tasajo beef, longaniza sausage, and grilled onion, served with fried eggs and refried beans with cheese

EMPANADAS (3 PIECES) -$16** (V)
Corn dough with Oaxaca filled with edam cheese, accompanied by soft-ro tomato sauce, strained beans, and xoipoli

TACOS DE CARNITAS (3 PIECES) -$19**
Crispy pork skin, lean pork, pork stomach, or mixed, served with pico de gallo, chipotle chili sauce, and homemade pickled jalapeños

QUESADILLA, DOES IT HAVE CHEESE? (2 pieces) -$18**
Choose between pressed pork rind, mushrooms, longaniza sausage, or shredded chicken tinga, served with green sauce and avocado (yes, you can order them with or without cheese, to avoid any fights)

TAMALES (2 PIECES) -$17**
Pork with green mole and chicken with red mole, accompanied by quelites mix and chunky sauce

MOLLETES (2 PIECES) -$18**
Traditional bread, beans, and quesillo cheese, served with Valladolid-style longaniza sausage, accompanied by pico de gallo and green sauce

ENFRIOLADAS (4 PIECES) -$17** (V)
Tortillas filled with smoked Tenochtitlan meat, topped with strained beans, onion, cream, and cheese

PELLIZCADA -$18**
Pellizcada with beans, quesillo cheese, hard-boiled egg, fried plantain, and avocado
With longaniza sausage -$22**
With spicy cured beef -$22

AVOCADO TOAST -$16**
Homemade sourdough integral bread, poached egg, and arugula salad dressed with sherry vinegar

EXTRAS

EGG (1 piece) -$7**

CHICKEN (60 gr) -$8**

TASAJO (60 gr) -$8**

LONGANIZA (60 gr) -$8**

BACON (60 gr) -$8**

AVOCADO (60 gr) -$7**

DAY'S -SPECIALS-

MONDAY

FRIJOL CON PUERCO -$18**
Pork and bean stew, accompanied by radish, onion, habanero pepper, and coriander, served with handmade tortillas

THURSDAY

POZOLE -$21**
Red pork pozole with trotters and leg, accompanied by pork cracklings, tostadas, avocado, and garnishes

SATURDAY

BIRRIA -$21**
Plate of birria served with coriander and onion, accompanied by handmade tortillas and spicy sauce

SUNDAY

COCHINITA -$21**
Served plated, accompanied by handmade tortillas, xoipoli, and habanero sauce

Consuming raw or undercooked foods may increase the risk of foodborne illness. The food prepared here may contain the following ingredients: dairy, nuts, gluten, soy, seafood, and fish, among others. If you have a specific allergy or dietary requirement, please inform a member of our team.

The weight of food is raw before preparation.
Prices in Mexican pesos, taxes included.

CACHITO
COCINA MEXICANA

THE BEST 24 2024

THE REEF AWARENESS