

HOT & COLD

COFFEE

Americano	\$50
Refilled coffee	\$55
Capuccino	\$65
Double Espresso	\$50
Latte	\$65
Cardamom Latte	\$70
Roses Latte	\$70
Matcha Latte	\$70
Horchata Latte	\$75
Chai Latte	\$75
Marshmallow Latte	\$70
Banana Latte	\$85
Caramel waffle Latte	\$85
Nutella Latte	\$85
Moka	\$65
Affogato	\$65
Chocomilk	\$60
Organic chocolate milk	\$60
Organic Tea	\$70
Light lactose-free milk	<i>+\$10</i>
Almond milk	<i>+\$15</i>
Coconut milk	<i>+\$15</i>

REFRESHMENTS

Coca Cola	\$40
Diet Coke	\$40
Coca Cola no sugar	\$40
Mundet	\$40
Sprite	\$40
Sparkling water	\$40
Topo chico	\$45
Water bottle	\$35
Lemonade	\$50
Orangeade	\$50
Sparkling orange juice	\$60
Sparkling lemon juice	\$60
Fresh Waters	\$45
Orange juice	\$65
Green juice	\$70



ARTISAN SODAS \$75

Basil and citrus
with ginger and
cardamom infusion.

Mandarin, guava
with cinnamon infusion.

Berries, mint leaves
and citrus with
red berries infusion.

JUICE BAR

Make your own juice by following the next 3 steps! **\$80**

- Choose your base:**
Orange juice - Milk - Almond milk *+\$15*
Coconut milk - Water.
- Choose 3 ingredients:** *extra ingredient +\$10*
Banana - Guava - Kiwi - Cucumber - Carrot -
Papaya - Spinach - Apple - Celery - Strawberry -
Mint leaves - Berries - Cantaloupe - Ginger - Chia.
- Choose your sweetener:**
Honey - Splenda - Stevia - Sugar - Brown sugar.



smoothie
BANANO \$95

Milk, banana, peanut
butter, oats and
honey.

*Switch to
almond milk +\$15*

smoothie
HASS \$95

Milk, hass avocado,
cocoa, agave syrup
and vanilla.

*Switch to
almond milk +\$15*

ANTI- *smoothie*
OXIDANT \$105

Mango, coconut milk,
cinnamon, curcumin,
cardamom, ginger,
nutmeg and agave
syrup.

BREAKFAST

HOME BAKED BREAD \$80

HOT CAKES \$165
with bacon *+\$45*

FRUIT SALAD \$105

Fruit from the season with yogurt,
homemade granola and honey.

AÇAÍ BOWL \$170

Açaí smoothie made with almond milk
and organic honey. Toppings: banana,
berries and homemade granola.

MOLLETE \$165

Sourdough bread with black beans,
grilled cheese and pico de gallo on top
(onion, tomato and coriander).

Valladolid's Longaniza (chorizo). *+\$35*
Temozon's smoked meat. *+\$45*

FRENCH TOAST \$165 *Our specialty*

Homemade brioche bread with sunflower
seeds. Choose your filling:
Nutella *+\$25*
Cream cheese *+\$25*
Peanut butter *+\$25*
Nutella and edam cheese *marquesita style +\$35*
Ice cream *+\$40*

AVOCADO TOAST \$170

Our delicious homemade bread toast
with sunflower seeds with fresh guaca-
mole, poached eggs on top and roasted
garlic and xcatic olive oil. Served with
house salad. Sourdough *+\$20*

VEGETARIAN TOAST \$170

Sourdough bread with guacamole, sau-
téed mushrooms, melted gouda cheese,
dehydrated tomatoes and alfalfa sprout.

EGG BURRITO \$185

Creamy eggs, beans, bacon, pico de
gallo, cheddar cheese and avocado. With
chipotle homemade sauce and potatoes
or salad on the side.

OVERNIGHT OATS \$145

Coconut milk, greek yogurt, cinnamon, chia
and agave honey, topped with banana, honey,
grated coconut, cocoa nibs, blueberries,
strawberry and peanut butter.

POBLANO CREPES \$200

Mexican crepes (3) stuffed with our poblano
filling (shredded chicken, gouda cheese,
corn, poblano pepper slices and sour cream),
green sauce and sour cream on top.

LA LIBERTAD QUESADILLA

Wheat flour tortilla stuffed with Oaxaca
style shredded cheese, with salsa on the top.
Choose your salsa:

Green \$145 Red \$145 Poblana \$160

You can also add:

Avocado *+\$25*

Valladolid Longaniza *+\$35* Ham *+\$25*

Temozon's smoked meat *+\$40* Castacán *+\$40*

CROQUE MADAME \$185

Turkey breast, cheese and bechamel sauce
sandwich with a fried egg and melted cheese
on top. Salad with honey mustard dressing
at the side. We use our homemade brioche
bread with sunflower seeds.

"LA LIBERTAD" TOASTS \$155

Plantain toast with traditional pork meat on
top, avocado and xnipec (grilled pineapple).
Choose your meat:
Lechon (juicy oven cooked pork meat).
Cochinita (juicy slow cooked pork meat
marinated in achiote and sour orange).

BREAKFAST LA LIBERTAD \$195

2 eggs to taste, bacon, hot cakes, green or
red chilaquiles and black beans.

ENFRIJOLADAS \$220

4 tortillas filled with chicken and gratin
cheese, dipped in bean and sausage
sauce, garnished with cream, fresh
cheese, sausage and green leaves.

EGGS WITH HAM AND FRUIT

Includes a small orange juice or chocolate milk.

HOT CAKES AND FRUIT

Includes a small orange juice or chocolate milk.

WAFFLES AND FRUIT

Includes a small orange juice or chocolate milk.

KIDS
MENU
\$105



THE WAFFLES \$150

Freshly made, includes a topping, choose between:

Oreo - Strawberries - Banana - Apple and cinnamon - Nutella - Chocolate chips - Peanut butter

Extra topping *+\$25* Ice cream *+\$40*

CHICKEN & WAFFLES \$225

Delicious fried chicken on top of our
freshly made waffles. Topped with bacon,
strawberries, butter, honey mustard
dressing and xcatic (grilled pineapple).

WAFFLE SANDWICH \$185

Waffle sandwich with smoked turkey breast,
melted cheese, avocado, pesto and veggies.
Chips and chipotle homemade sauce on the
side.

SÁNDWICHES

All of our sandwiches include chips and
homemade sauce or salad aside.

You can choose the type of bread you want:

Croissant - Bagel - Brioche with sunflower seeds - Sourdough *+\$20*

FIT PANELA \$175

Turkey breast, panela cheese (soft
flavored, creamy, firm and fresh type of
Mexican cheese), veggies and pesto.

*change the panela to gouda cheese**

SALMON \$190

Smoked salmon, cream cheese, capers,
pesto and veggies.

SERRANO \$190

Serrano ham, honey, goat cheese, pecans,
veggies and pesto.

BACON \$190

Turkey breast, cheddar cheese, bacon and
coriander mayonnaise.

VEGAN \$170

Organic chickpea hummus, mushrooms,
sauteed peppers with pesto, spinach
and veggies.

SANDWICH CLUB \$225

Sunflower seed bread, mayonnaise, lettuce,
avocado, tomato, turkey breast, cheddar chee-
se, bacon, turkey ham, egg omelette chipotle
homemade sauce.

BRUNCH

ARRACHERA TACOS \$195

3 arrachera tacos served with gratin Oaxaca cheese and roasted onion, with green salsa,
guacamole and roasted serrano chile on the side.

"LA LIBERTAD" BURGER \$210

200 gr. beef burger with a bacon and coffee jam, cheddar, lettuce, garlic mayo
and grilled xcatic (local sweet pepper).

CRISPY CHICKEN BURGER \$195

Crispy chicken served on brioche bread with spinach, cheddar cheese, yoghurt and
parmesan cheese dressing, with french fries on the side.

4 CHEESE PASTA \$235

Sautéed garlic linguini, cherry tomatoes and dry chilli pepper.
Served with serrano ham and parmesan cheese.

*Starting
at 12pm*

CHILAQUILES

CHILAQUILES \$150

Fried tortilla chips covered with salsa. Topped with cheese, avocado, cilantro, sour cream and onion. Choose your salsa: green, red or poblana.

- Egg + \$30
- Valladolid's longaniza (chorizo) + \$35
- Chicken + \$40
- Temozon's smoked meat + \$40
- Castacán (pork belly) + \$40

GOURMET CHILAQUILES

Fried tortilla chips covered with black beans salsa, pasilla pepper and garlic. Topped with avocado, caramelized onion and goat cheese.

- Egg \$185
- Valladolid's longaniza (chorizo) \$190
- Chicken \$185
- Temozon's smoked meat \$190
- Castacán (pork belly) \$190

PEANUT SALSA CHILAQUILES

Fried tortilla chips covered with a spicy peanut salsa. Topped with fresh cheese and avocado.

- Egg \$185
- Valladolid's longaniza (chorizo) \$190
- Chicken \$185
- Temozon's smoked meat \$190
- Castacán (pork belly) \$190

ARRACHERA CHILAQUILES \$220

Fried tortilla chips covered with tatemada red sauce, served with skirt steak, grilled onion, gratin cheese, avocado, toreado chili peppers and black beans.

LECHÓN CHILAQUILES \$190

Fried tortilla chips covered with salsa. Topped with lechón (juicy oven cooked pork meat) and pico de gallo (onion, tomato and coriander). Choose your salsa: green or red.

COCHINITA CHILAQUILES \$190

Fried tortilla chips covered with salsa. Topped with cochinita (juicy slow cooked pork meat marinated in achiote and sour orange) and habanero onions. Choose your salsa: green or red.

CHILAQUIL TORTA

Bolillo bread stuffed with chilaquiles (fried tortilla chips with salsa), black beans, cheese and avocado.

Choose your salsa: green, red or poblana.

- Egg \$140
- Chicken \$140
- Valladolid's Longaniza (chorizo) \$150
- Temozon's smoked meat \$150
- Castacán (pork belly) \$150
- Lechón \$160
- Cochinita \$160

EGGS

EGGS \$125

All of our egg dishes have black beans and bread on the side. Choose 2 ingredients:

- Smoked ham Tomato
- Cheese Onion
- Bacon Poblano pepper
- Spinach Extra ingredient + \$15
- Mushrooms

EGGS BENEDICT \$170

2 organic poached eggs served on our homemade bread with sunflower seeds, guacamole, serrano ham and hollandaise sauce. Salad with roasted garlic vinaigrette on the side.

YUCATAN'S EGGS BENEDICT \$175

2 poached eggs served on sourdough bread and guacamole with lechón (juicy oven cooked pork meat) covered with pumpkin seeds sauce and topped with Valladolid's longaniza (chorizo) and toasted pumpkin seeds. Salad with roasted garlic vinaigrette on the side.

DROWNED EGGS \$155

2 organic poached eggs in tomato sauce with poblano pepper, onion and melted cheese. Black beans and bread on the side.

TURKISH EGGS \$190

Jocoque base seasoned with yellow lemon and garlic confit, topped with three poached eggs, crispy onion and butter sauce with garlic, chili flakes and paprika, with sourdough bread on the side.

MOTULEÑOS \$155

2 organic sunny side eggs served on crunchy fried tortillas with black beans, plantain, smoked ham, shredded edam cheese and peas covered with red sauce.

EGGS WITH LONGANIZA *chorizo* \$140

3 organic eggs scrambled with longaniza, cheese, onion and coriander. Black beans, avocado and bread or tortillas on the side.

FIT OMELETTE \$155

Made with egg whites only, stuffed with panela cheese, onion, spinach and mushrooms. Avocado and salad with honey mustard dressing at the side or black beans on the side.

POBLANO OMELETTE \$170

Made with 3 organic eggs, stuffed with poblano pepper slices, corn, Oaxaca cheese and poblano pepper sauce. Black beans, avocado and bread on the side.

MUSHROOM OMELETTE \$165

Made with organic eggs, stuffed with sauteed peppers, red onion, garlic mushrooms and goat cheese. Black beans, avocado and bread on the side.

GREEK OMELETTE \$175

Made with organic eggs, stuffed with black olives, spinach, feta cheese, red onion and cherry tomatoes. Covered with a spicy peanut sauce.

TEMOZON EGGS \$150

3 organic eggs scrambled with smoked Temozon's meat, cheese, caramelized onion and coriander. Black beans, avocado and bread or tortillas on the side.

la *Lip Bertad* .desayunos & brunch.

everything in our menu is freshly made, thanks for your patience

ONLY IN 47TH STREET DOWNTOWN

COCKTAILS

- MIMOSA \$85
- TINTO DE VERANO \$95
- SPRITZ \$110
- MAYAN GIN BY GIN47 \$135
- MARGARITA \$110
- CARAJILLO \$100
- GIN TONIC \$110

WINE

- LA CETTO WHITE ZINFANDEL
- LA CETTO CHARDONNAY
- SANTO TOMAS MERLOT

BEERS

- XX LAGER \$40
- AMSTEL ULTRA \$45
- HEINEKEN \$45
- BOHEMIA CLARA \$45
- BOHEMIA OBSCURA \$45
- CHELADA \$15
- MICHELADA \$20
- OJO ROJO \$25

glass

- \$85
- \$90
- \$95

bottle

- \$400
- \$420
- \$450



extras

- Chicken \$40
- Valladolid's Longaniza \$35
- Turkey breast \$40
- Edam cheese \$30
- Bacon \$45
- Eggs (2) \$30

extras

- Salmon \$65
- Castacán (pork belly) \$40
- Temozon's smoked meat \$85
- Arrachera 120gr \$35
- Nutella \$25