

HOT & COLD

COFFEE

| | |
|-------------------------|--------|
| Americano | \$55 |
| Refilled coffee | \$60 |
| Capuccino | \$65 |
| Double Espresso | \$55 |
| Latte | \$75 |
| Cardamom Latte | \$80 |
| Roses Latte | \$80 |
| Matcha Latte | \$80 |
| Horchata Latte | \$85 |
| Chai Latte | \$85 |
| Marshmallow Latte | \$80 |
| Banana Latte | \$85 |
| Caramel Waffle Latte | \$90 |
| Nutella Latte | \$90 |
| Moka | \$80 |
| Affogato | \$85 |
| Chocomilk | \$65 |
| Organic Tea | \$75 |
| Light lactose-free milk | + \$10 |
| Almond milk | + \$15 |
| Coconut milk | + \$15 |

REFRESHMENTS

| | |
|------------------------|------|
| Coca Cola | \$45 |
| Diet Coke | \$45 |
| Coca Cola no sugar | \$45 |
| Mundet | \$45 |
| Sprite | \$45 |
| Sparkling water | \$45 |
| Topo chico | \$55 |
| Water bottle | \$40 |
| Lemonade | \$55 |
| Orangeade | \$55 |
| Sparkling orange juice | \$65 |
| Sparkling lemon juice | \$65 |
| Fresh Waters | \$45 |
| Orange juice | \$65 |
| Green juice | \$70 |



ARTISAN SODAS \$95

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! \$85

- 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.



smothie
BANANO \$110

Milk, banana, peanut
butter, oats and
honey.

*Switch to
almond milk + \$15*

smothie
HASS \$110

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

*Switch to
almond milk + \$15*

ANTI-smothie
OXIDANT \$120

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

BREAKFAST

HOME BAKED BREAD \$80

HOT CAKES \$170
with bacon + \$45

FRUIT SALAD \$120

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

AÇAÍ BOWL \$180

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

MOLLETE \$165

Sourdough bread with black beans,
gouda grilled cheese and pico de gallo
on top (onion, tomato and coriander).
Valladolid's Longaniza (chorizo). + \$40
Temozon's smoked meat. + \$45

FRENCH TOAST \$170 *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 \$175

Integral bread with sunflower seeds, with
guacamole, onion, poached eggs on top
and roasted garlic and xcatic olive oil.
Served with salad and honey-mustard
dressing. Sourdough + \$20

VEGETARIAN TOAST \$170

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

EGG BURRITO \$195

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

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.

OVERNIGHT OATS \$155

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

POBLANO CREPES \$220

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

LA LIBERTAD QUESADILLA

Wheat flour tortilla stuffed with Oaxaca style
shredded cheese, topped with salsa, vegeta-
bles, and cream. Choose your salsa:

Green \$155 Red \$155 Poblana \$170

You can also add:

- Avocado + \$25
- Valladolid Longaniza + \$40 Ham + \$25
- Temozon's smoked meat + \$45 Castacán + \$40

CROQUE MADAME \$195

Integral bread with sunflower seeds, turkey
breast, cheese and bechamel sauce sand-
wich with a fried egg and melted cheese on
top. Served with salad and honey-mustard
dressing.

LA LIBERTAD TOASTS \$160

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

BREAKFAST LA LIBERTAD \$215

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

ENFRIJOLADAS \$225

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

KIDS
MENU
\$115



THE WAFFLES \$160

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,
red fruits, butter, honey mustard
dressing and xcatic.

WAFFLE SANDWICH \$195

Waffle sandwich with smoked turkey breast,
melted gouda 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 - Baguette + \$15 - Sourdough + \$20

FIT PANELA \$185

Turkey breast, panela cheese (soft
flavored, creamy, firm and fresh type of
Mexican cheese), veggies and pesto.
*change the panela to gouda cheese**

SALMON \$195

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

BACON \$195

Turkey breast, cheddar cheese, bacon
and coriander mayonnaise.

SERRANO \$195

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

VEGAN \$175

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

SANDWICH CLUB \$230

Sunflower seed bread, mayonnaise,
lettuce, avocado, tomato, turkey breast,
cheddar cheese, bacon, turkey ham, egg
omelette and chipotle homemade sauce.

THREE-CHEESE BAGUETTE \$210

Toasted baguette bread with butter and pesto,
topped with goat, cheddar, and Gouda chee-
ses, crispy bacon, and a honey dressing with
chili flakes and truffle oil.
Served with roasted tomato salsa.

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 brioche bread and 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

Fettuccine sautéed in a 4-cheese sauce, served with crispy chicken tossed in a sweet
Sambal sauce..

*Starting
at 12pm*

CHILAQUILES

CHILAQUILES \$160

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) + \$40
- Chicken + \$40
- Temozon's smoked meat + \$45
- 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 \$195
- Valladolid's longaniza (chorizo) \$200
- Chicken \$195
- Temozon's smoked meat \$200
- Castacán (pork belly) \$200

PEANUT SALSA CHILAQUILES

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

- Egg \$195
- Valladolid's longaniza (chorizo) \$200
- Chicken \$195
- Temozon's smoked meat \$200
- Castacán (pork belly) \$200

ARRACHERA CHILAQUILES \$225

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 \$200

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

COCHINITA CHILAQUILES \$200

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

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|--------------|--------------|------|
| extra sauces | Red | \$35 |
| | Green | \$35 |
| | Peanut salsa | \$40 |
| | Poblana | \$40 |
| | Gourmet | \$40 |
| | Tatemada | \$40 |

EGGS

EGGS \$130

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

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

EGGS BENEDICT \$180

2 organic poached eggs served on our homemade bread with integral sun-flower seeds, guacamole, serrano ham and hollandaise sauce. Served with salad and honey-mustard dressing.

YUCATAN'S EGGS BENEDICT \$190

2 poached eggs served on sourdough bread and guacamole with lechón covered with pumpkin seeds sauce and topped with Valladolid's longaniza and toasted pumpkin seeds. Spinach, radish, and onion. Served with salad and honey-mustard dressing.

DROWNED EGGS \$165

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

TURKISH EGGS \$195

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 \$160

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

EGGS WITH LONGANIZA *chorizo* \$160

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

FIT OMELETTE \$165

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 \$180

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

MUSHROOM OMELETTE \$175

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

GREEK OMELETTE \$185

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

TEMOZON EGGS \$155

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

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 | \$85 | \$400 |
| LA CETTO CHARDONNAY | \$90 | \$420 |
| SANTO TOMAS MERLOT | \$95 | \$450 |

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



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



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|--------|-----------------------|------|
| extras | Salmon | \$65 |
| | Castacán (pork belly) | \$40 |
| | Temozon's smoked meat | \$45 |
| | Arrachera 120gr | \$85 |
| | Nutella | \$35 |
| | Avocado | \$25 |