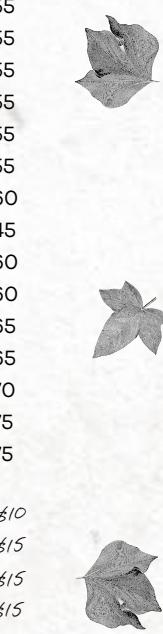


HOT & COLD

REFRESHMENTS			
Americano	\$60	Coca Cola	\$55
Refilled coffee	\$70	Diet Coke	\$55
Cappuccino	\$75	Coca Cola no sugar	\$55
Double Espresso	\$65	Mundet	\$55
Latte	\$80	Sprite	\$55
Cardamom Latte	\$85	Sparkling water	\$55
Matcha Latte	\$85	Topo chico	\$60
Horchata Latte	\$90	Water bottle	\$45
Chai Latte	\$90	Lemonade	\$60
Banana Latte	\$90	Orangeade	\$60
Caramel Waffle Latte	\$90	Sparkling orange juice	\$65
Affogato	\$95	Sparkling lemon juice	\$65
Chocomilk	\$70	Orange juice	\$70
Organic Tea	\$85	Green juice	\$75
Nutella Latte	\$90	Sour orange suero	\$75
Vanilla Foam Latte <small>sugar free</small>	\$90	<i>with oregano salt</i>	
S'mores Latte	\$90	Light lactose-free milk <small>+\$10</small>	
Maple and Biscoff Latte	\$90	Almond milk <small>+\$15</small>	
Shaken Espresso <small>Oat milk and brown sugar</small>	\$85	Oat milk <small>+\$15</small>	
		Coconut milk <small>+\$15</small>	
		Mix for suero <small>(lemon and salt)</small>	<small>+\$15</small>

ICED ONLY

REFRESHMENTS			
Nutella Latte	\$90	Coca Cola	\$55
Vanilla Foam Latte <small>sugar free</small>	\$90	Diet Coke	\$55
S'mores Latte	\$90	Coca Cola no sugar	\$55
Maple and Biscoff Latte	\$90	Mundet	\$55
Shaken Espresso <small>Oat milk and brown sugar</small>	\$85	Sprite	\$55

**ARTISAN SODAS \$105**

Basil and citrus with ginger and cardamom infusion.	Mandarin, guava with cinnamon infusion.	Berries, mint leaves and citrus with red berries infusion.
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JUICE BARMake your own juice by following the next 3 steps! **\$95**

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



smoothie
BANANO \$110
Milk, banana, peanut butter, oats and honey.
Switch to almond milk +\$15

smoothie
HASS \$110
Milk, hass avocado, cocoa, agave syrup and vanilla.
Switch to almond milk +\$15

ANTI- smoothie
OXIDANT \$120
Mango, coconut milk, cinnamon, curcumin, cardamom, ginger, nutmeg and agave syrup.

BREAKFAST**HOME BAKED BREAD \$85****HOT CAKES \$185**
with bacon +\$45**FRUIT SALAD \$135**

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

AÇAI BOWL \$195

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

MOLLETE \$185Sourdough bread with black beans, gouda grilled cheese and pico de gallo on top (onion, tomato and coriander).
Valladolid's Longaniza (chorizo) +\$45
Temozon's smoked meat +\$45**FRENCH TOAST \$190** *Our specialty*

Homemade brioche bread with sunflower seeds. Choose your filling:

Nutella +\$35
Cream cheese +\$45
Peanut butter +\$35
Nutella and edam cheese +\$50
Ice cream +\$45**AVOCADO TOAST \$185**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 \$185**

Sourdough bread with guacamole, sautéed mushrooms, melted gouda cheese, dehydrated tomatoes and alfalfa sprout.

EGG BURRITO \$210

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 \$175

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

POBLANO CREPES \$235

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, vegetables, and cream. Choose your salsa:

Green \$165 Red \$165 Poblana \$185

You can also add:

Avocado +\$35
Valladolid Longaniza +\$45 Ham +\$35
Temozon's smoked meat +\$45 Castacán +\$45**CROQUE MADAME \$220**

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

LA LIBERTAD TOASTS \$175

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 \$225

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

ENFRIJOLADAS \$235

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 \$125**THE WAFFLES \$170**

Freshly made, includes a topping, choose between:

Oreo - Strawberries - Banana - Apple and cinnamon - Nutella - Chocolate chips - Peanut butter
Extra topping +\$25 Ice cream +\$45**CHICKEN & WAFFLES \$245**

Delicious fried chicken on top of our freshly made waffles. Topped with bacon, red fruits, butter, honey mustard dressing and xcatic.

WAFFLE SANDWICH \$220

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

SÁNDWICHESCroissant - Bagel - Brioche with sunflower seeds - Baguette +\$15 - Sourdough +\$20**FIT PANELA \$205**Turkey breast, panela cheese (soft flavored, creamy, firm and fresh type of Mexican cheese), veggies and pesto. Served with chips and homemade sauce or salad aside. *change the panela to gouda cheese****VEGAN \$195**

Organic chickpea hummus, mushrooms, sautéed peppers with pesto, spinach and veggies. Served with chips and homemade sauce or salad aside.

SALMON \$220

Smoked salmon, cream cheese, capers, pesto and veggies. Served with chips and homemade sauce or salad aside.

SANDWICH CLUB \$245

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

BACON \$215

Turkey breast, cheddar cheese, bacon and coriander mayonnaise. Served with chips and homemade sauce or salad aside.

THREE-CHEESE BAGUETTE \$225

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

*Starting at 12pm***BRUNCH****ARRACHERA TACOS \$210**

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 \$235

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 \$225

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

4 CHEESE PASTA \$250

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

CHILAQUILES

CHILAQUILES \$180

Fried tortilla chips covered with salsa. Topped with cheese, avocado, cilantro, sour cream and onion.

Choose your salsa: green, red or poblana.

Egg +\$40

Valladolid's longaniza (chorizo) +\$45

Chicken +\$45

Temozon's smoked meat +\$45

Castacán (pork belly) +\$45

GOURMET CHILAQUILES

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

Egg \$235

Valladolid's longaniza (chorizo) \$235

Chicken \$235

Temozon's smoked meat \$245

Castacán (pork belly) \$245

PEANUT SALSA CHILAQUILES

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

Egg \$235

Valladolid's longaniza (chorizo) \$235

Chicken \$235

Temozon's smoked meat \$245

Castacán (pork belly) \$245

ARRACHERA CHILAQUILES \$260

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 \$245

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 \$245

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.

Red	\$40
Green	\$40
Peanut salsa	\$45
Poblana	\$45
Gourmet	\$45
Tatemada	\$45

EGGS

EGGS \$145

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 \$195

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

YUCATAN'S EGGS BENEDICT \$195

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 \$185

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

TURKISH EGGS \$210

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 \$170

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.

Chicken	\$45
Valladolid's Longaniza	\$45
Turkey breast	\$50
Edam cheese	\$35
Bacon	\$55
Eggs (2)	\$40

EGGS

EGGS WITH LONGANIZA \$165

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

FIT OMELETTE \$185

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 \$195

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 \$190

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

LONGANIZA OMELETTE \$195

3 organic eggs in salsa tatemada, filled with longaniza, Oaxaca cheese, and pickled onions. Served with beans and avocado.

TEMOZON EGGS \$165

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 libertad
desayunos & brunch.

DESDE 2015

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

ONLY IN 47TH STREET DOWNTOWN

COCKTAILS

MIMOSA \$95

TINTO DE VERANO \$125

SPRITZ \$165

MAYAN GIN BY GIN47 \$150

MARGARITA \$110

CARAJILLO \$120

GIN TONIC \$120

BEERS

XX LAGER \$40

AMSTEL ULTRA \$45

HEINEKEN \$45

BOHEMIA CLARA \$45

BOHEMIA OBSCURA \$45

CHELADA \$15

MICHELADA \$20

OJO ROJO \$25

WINE

LA CETTO WHITE ZINFANDEL

\$120

glass

\$450

LA CETTO CHARDONNAY

\$120

bottle

\$500



SANTO TOMAS MERLOT

\$120

\$500

