

HOT & COLD

REFRESHMENTS

Americano	\$60	Coca Cola	\$55
Refilled coffee	\$70	Diet Coke	\$55
Capuccino	\$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
		Sour orange suero	\$75

Nutella Latte	\$90	Light lactose-free milk	+\$10
Vanilla Foam Latte	\$90	Almond milk	+\$15
S'mores Latte	\$90	Oat milk	+\$15
Maple and Biscoff Latte	\$90	Coconut milk	+\$15
Shaken Espresso	\$85	Mix for suero	+\$15
Oat milk and brown sugar		(lemon and salt)	

ICED ONLY

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 BAR

Make your own juice by following the next 3 steps! \$95

- Choose your base:**  
Orange juice - Milk - Almond milk +\$15  
Coconut milk +\$15 - Oat milk +\$15 - 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 \$85

HOT CAKES \$185  
with bacon +\$45

FRUIT SALAD \$135

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

AÇAÍ BOWL \$195

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

MOLLETE \$185

Sourdough 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, sau-  
teed 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, vegeta-  
bles, 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 sand-  
wich 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.

SÁNDWICHES

Croissant - Bagel - Brioche with sunflower seeds - Baguette +\$15 - Sourdough +\$20

FIT PANELA \$205

Turkey breast, panela cheese (soft  
flavored, creamy, frim and fresh type of  
Mexican cheese), veggies and pesto.  
Served with chips and homemade sauce  
or salad aside. *change the panela  
to gouda cheese\**

SALMON \$220

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

BACON \$215

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

SERRANO \$220

Serrano ham, honey, goat cheese, pecans,  
veggies and pesto. Served with chips and  
homemade sauce or salad aside.

VEGAN \$195

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

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.

BRUNCH

ARRACHERA TACOS \$210

3 arrachera tacos served with gratin oxaxaca 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..

Starting  
at 12pm



## 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	<del>+\$40</del>
Valladolid's longaniza (chorizo)	<del>+\$45</del>
Chicken	<del>+\$45</del>
Temozon's smoked meat	<del>+\$45</del>
Castacán (pork belly)	<del>+\$45</del>

### 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.

extra sauces	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 <del>+\$15</del>
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.

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

### 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 sauteed 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.

extras	Salmon	\$75
	Castacán (pork belly)	\$45
	Temozon's smoked meat	\$45
	Arrachera 120gr	\$120
	Nutella	\$35
	Avocado	\$25

la *Lip Bertad*  
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

### WINE

LA CETTO WHITE ZINFANDEL	\$120	\$450
LA CETTO CHARDONNAY	\$120	\$500
SANTO TOMAS MERLOT	\$120	\$500

### BEERS

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

glass

bottle

