


A decorative border with ornate floral and scrollwork patterns in a dark brown color, framing the central text.

CASASOLA

CAFE & BRUNCH 

Restaurant

COMFORT FOOD & BRUNCH



— YOUR BREAKFAST WITH A GOOD DRINK —

Cocktails

▪ BLOODY MARY ▪ MIMOSA ▪ MARGARITAS ▪
CARAJILLO ▪ APEROL SPRITZ ▪ EXPRESSO MARTINI
LATTEQUILA ▪ MICHELADAS ▪ BELLINIS

MIGUEL HIDALGO SN COL. CENTRO, C.P. 23450, CABO SAN LUCAS, BAJA CALIFORNIA SUR, MEXICO

VISIT OUR WEBSITE
TO SEE THE MENU

— WWW.CASASOLACAFE.COM —

MENU COCKTAILS



PRICES ARE IN PESOS
INCLUDES 16% TAX

CASASOLA CAFÉ S DE RL DE CV
HIDALGO SN, COL. CENTRO, C.P. 23450
CABO SAN LUCAS, BAJA CALIFORNIA SUR.

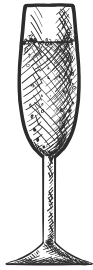
ISSUE No. 010325

TEL: 6241434616

DRINK RESPONSIBLY

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MIMOSA (7 oz)

Orange Juice, ASOLO Prosecco Superiore

\$120

BELLINI (7 oz)

Orange Juice, Peach Puree, ASOLO Prosecco Superiore

\$140

LYCHEE MIMOSA (7 oz)

Orange Juice, Lychee Puree, ASOLO Prosecco Superiore

\$175

MANGO MIMOSA (7 oz)

Orange Juice, Mango Puree, ASOLO Prosecco Superiore

\$125

PASSION FRUIT MIMOSA (7 oz)

Orange Juice, Passion Fruit Puree, Natural Syrup, ASOLO Prosecco Superiore

\$150



BLOODY BREW (14 oz)

Tomato Juice, Tabasco, Worcestershire, Lemon Juice, Vodka, Beer, Salt & Pepper

\$150

BLOODY CAESAR (14 oz)

Clamato, Tabasco, Worcestershire, Lemon Juice, Vodka, Salt & Pepper.

\$130

BLOODY MARY (14 oz)

Tomato Juice, Tabasco, Worcestershire, Lemon Juice, Vodka, Salt & Pepper.

\$130



MICHELADA (14 oz)

Coronita Extra or Pacifico, Clamato, Lemon Juice, Petroleo (black sauce mix)

\$150

PACIFICO BEER (12 oz)

Traditional Mexican lager and pilsner style beer, clear, pale golden in color and smooth

\$70

CORONITA BEER (12 oz)

One of the best beers in the world not only for its unmistakable flavor and being one of the most refreshing, but because it tops the podium as the best-selling Mexican beer globally.

\$50



MANGORON (14 oz)

Mango, Orange Juice, Bacardi White Rum, Cointreau.

\$185

RONHAWAII (14 oz)

Mango, Melon, Pineapple, Orange Juice, Bacardi White Rum, Cointreau.

\$225



MARGARITA (FROZEN) (14 oz)

Special Cuervo White Tequila, Cointreau, Lemon Juice, Lots of Ice

\$130

MANGO MARGARITA (FROZEN) (14 oz)

Special Cuervo White Tequila, Cointreau, Lemon Juice, Mango, Chamoy, Lots of Ice

\$130

STRAWBERRY MARGARITA (FROZEN) (14 oz)

Special Cuervo White Tequila, Cointreau, Lemon Juice, Strawberry, Lots of Ice

\$130



CARAJILLO (7 oz)

Liqueur 43, Espresso, Almond Milk.

\$120



ESPRESSO MARTINI (7 oz)

Absolut Vodka, Kahlua, Cocoa Cream, Espresso.

\$100



DIRTY CHAI LATTEQUILA ON THE ROCKS (16 oz)

Chai, Milk, Tequila Cream, Espresso (1oz), Half & Half Milk, Whipped Cream, Ice

\$230

LATTEQUILA ROCKS (16 oz)

Milk, Tequila Cream, Chocolate Liqueur, Espresso (2oz), Half & Half Milk, Whipped Cream, Ice

\$275

IRISH CREAM LATTE ON THE ROCKS (16 oz)

Espresso (2oz), Milk, Irish Cream, Half & Half Milk, Whipped Cream, Ice

\$135



MENU ESPRESSO



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IT'S TIME TO DRINK COFFEE

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AMERICAN ESPRESSO COFFEE \$45 12 oz
The favorite one to share with breakfast, enjoy it black or with milk.

ITALIAN CAPPUCCINO \$50 8 oz
The original one, and according to the Italian tradition it is drunk in the morning before 10:30 a.m... thats what they say.

CLASSIC CAPPUCCINO \$80 12 oz
Foamy and delicious. The best way to enjoy an espresso is with milk foam.



12 oz **\$80 LATTE COFFEE**
Two shots of espresso, the rest is milk, perfect to start the day.

6 oz **\$35 POLOX COFFEE**
Small and intense: espresso, hot water, half & half milk and brown sugar. Polox's favorite morning drink.

12 oz **\$80 HOT CHOCOLATE**
Very hot and bubbly... grandma style

Smoothies

MORALEJA \$130 16 oz
Strawberry + Blackberry+ Yogurt

MORENITA \$130 16 oz
Strawberry + Blackberry + Mango + Orange Juice

MANGOGo \$95 16 oz
Mango + Yogurt

ROSA BERRY \$95 16 oz
Strawberry + Yogurt

AMOR ADICTO \$95 16 oz
Mango + Blackberry + Yogurt

AMOR DE VERANO \$115 16 oz
Mango + Chia Seed + Pineapple Honey + Orange Juice

TOKIO:-) \$175 16 oz
Banana + Mango + Ginger + Honey + Orange Juice + Almond Milk

MILKSHAKES

Milks: whole milk, light milk, oat milk, lactose free milk, almond milk, soya milk

STRAWBERRY 16 oz \$100

BANANA 16 oz \$100

PAPAYA 16 oz \$100

APPLE 16 oz \$105

MANGO 16 oz \$110

CHOCOMILK (SPRINKLED WITH CINNAMON) 16 oz \$90

CHOCO BANANA (SPRINKLED WITH CINNAMON) 16 oz \$105

JUICES

ORANGE JUICE 16 oz \$90

WITH CARROT JUICE.....+\$15

WITH GRAPEFRUIT JUICE.....+\$20

WITH GRAPEFRUIT & CARROT JUICE....+\$25

GREEN JUICE 16 oz \$125

ORANGE JUICE + CELERY + PARSLEY + CACTUS + PINEAPPLE + HONEY

FRAPPES

Contains a load of coffee (1oz Espresso)

CAPPUCCINO 16 oz \$115
Classic frappe well prepared and extremely delicious.

CARAMELO 16 oz \$115
A frappe to taste it with time.

MOCHA 16 oz \$115
Oh chocolate! Accomplice of lovers, blissful perdition

COCO PARADISE 16 oz \$115
Delicious combination of coconut syrup & white chocolate

OREO 16 oz \$135
When its about Oreo.. nothing more to say.

VANILLA 16 oz \$130
We improved the recipe... We add more vanilla.

SWEET BABY 16 oz \$115
Combination of strawberry syrup with white chocolate.

CHAI LATTES

CHAI LATTE 12 oz \$110
Blend of black tea and spices with aromatic herbs and a touch of vanilla flavor.

CHAI ON THE ROCKS 16 oz \$135
Iced Chai Latte. Just like that.

CHAI FRAPPE 16 oz \$135
Chai Latte with crushed ice and whipped cream

ON THE ROCKS

LATTE ON THE ROCKS 16 oz \$75
Milk with coffee and lots of ice.

FRENCH MOND 16 oz \$95
Latte on the rocks with vanilla and almond syrup.

AMERICAN ON THE ROCKS 16 oz \$45
With two shots of espresso, water and lots of ice



LA ESPECIALIDAD DEL CHEF



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IT'S TIME FOR BREAKFAST

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Florentine EGGS

POACHED EGGS (120G) SERVED ON A BAGUETTE BREAD, ROASTED TOMATOES, ARUGULA AND ORGANIC SPINACH, DRESSED WITH A BLUE CHEESE SAUCE. GARNISH OF SPRING SALAD WITH FETA CHEESE (5G) AND VINAIGRETTE DRESSING.

\$225

Benedicts CRISPY CHICKEN

POACHED EGGS (120G) WITH HOLLANDAISE SAUCE, BACON (20G), MOUNTED ON BAGUETTE BREAD. ALONG WITH GARNISH OF SPRING SALAD WITH FETA CHEESE (5G) AND VINAIGRETTE DRESSING.

\$290

EGGS BENEDICTS

Poached eggs (120g) on a baguette bread with butter, topped with hollandaise sauce, served with bacon (20g), smoked ham (45g) and Chive. Garnish of spring salad with feta cheese (5g) and vinaigrette dressing.

\$260

CRISPY CHICKEN BURGER

BRIOCHE BUN, CRISPY CHICKEN (100G), COLESLAW TOMATO, RED ONION, MAYONNAISE, PICKLES, RANCH DRESSING AND POTATO WEDGES

\$165

SALMON BENEDICTS

Poached eggs (120g), smoked salmon (45g) and chives, mounted on baguette bread, topped with hollandaise sauce. Garnish of spring salad with feta cheese (5g) and vinaigrette dressing.

\$325

EGG BRUSCHETTA

Fried eggs (120g) on top of a spring salad (lettuce, spinach, organic chard) sliced avocado, cherry tomatoes and slice of rustic farmer bread house baked with house dressing.

\$175

SALMON & Bagel

Smoked salmon (50g), Cream cheese with capers, celery and chives, cucumber, purple onion, dill. Spring salad and feta cheese (5g) garnish

\$230 MX

JAUDIEL Special

Four pieces of fried eggs (240G), spring salad, house dressing, bacon (40G), grapes, kiwi, strawberries and orange slices.

\$295

EGG BURGER

BRIOCHE BUN, EGGS (120G), MOZZARELLA CHEESE (30G) ONION, CHIPOTLE DRESSING, BACON (30G), BABY SPINACH AND POTATO WEDGES

\$145

★ French Toast ★

With cinnamon roll or brioche bread

FRENCH RECIPE... CASASOLA TOUCH.. OH LA LALA!
DECORATED WITH SEASONAL FRUIT, ICING SUGAR, MAPLE SYRUP AND MASCARPONE CHEESE (15G)

\$295

MENU BREAKFAST



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Start the day WITH EGGS

Eggs Any Style \$215 • (eggs 180g)

FRIED OR SCRAMBLED EGGS + ONE INGREDIENT OF YOUR CHOICE:

TURKEY HAM (52g) / CHORIZO (40g) / BACON (30g) / TURKEY SAUSAGE (45g) / MUSHROOMS
POLISH SAUSAGE (63g) **SUNDRY SHREDDED BEEF (40g) +\$25** **ARRACHERA (100g) +\$35**

GARNISH TO CHOOSE: POTATOES & BEANS / SALAD / SEASONAL FRUIT

Omelette \$215 (Eggs 180g)

1 INGREDIENT TO CHOOSE:

BACON (30g), CHORIZO (40g) •
MUSHROOMS, SPINACH
POLISH SAUSAGE (63g)
TURKEY SAUSAGE (45g)
TURKEY HAM BREAST (52g)

Omelette \$275 (Eggs 180g)

SUNDRY SHREDDED BEEF (40g)

Omelette \$265 (Eggs 180g)

ARRACHERA (100g)

Omelette \$250 (Eggs 180g)

CHICKEN (120g)

Omelette \$200 (Eggs 180g)

CHILAQUILES FILLING!!
MORITA, GREENS OR REDS
SAUCES (8.45 OZ)

Cheeses to choose: Monterrey Jack or Panela (100g)

Garnish to choose: Potatoes & Beans or Salad or Chilaquiles +\$30

Brunch \$270

SCRAMBLED EGGS (120g), SEASONED POTATOES, POLISH SAUSAGE (63g),
FRUIT, A BANANA WITH CREAM CHEESE SANDWICH AND HOMEMADE JAM.

Bagel Brunch \$240

BAGEL WITH EGG (120g), SLICES OF PASTRAMI (33g), BACON (30g),
AVOCADO AND SPROUT WHEAT SERVED WITH SALAD OR SEASONAL FRUIT.

Glendale French \$235

TASTY COMBINATION OF FRENCH TOAST, SCRAMBLED EGGS (120g),
SEASONED POTATOES, SEASONAL FRUIT & BACON (30g)
(DECORATED WITH ICING SUGAR AND MAPLE SYRUP)

Ma Cherie \$225

TWO PIECES OF GRILLED BREAD WITH FRIED EGGS (120g), POLISH
SAUSAGES (63g), SEASONED POTATOES AND RED OR GREEN CHILAQUILES

Spanish Tortilla \$260 (SLOW COOKED)

EGG OMELETTE (180g) WITH POTATOES AND ONION, SPRING SALAD
GARNISH WITH TOMATOE, AVOCADO AND HOUSE DRESSING.

Ranchero Eggs \$190

SERVED ON A CORN TORTILLA DRESSED WITH OUR RANCHERO SAUCE
AND GARNISH OF POTATOES AND BEANS

Crepe Brunch \$215

CREPE WITH MASCARPONE CHEESE, BANANA, DECORATED WITH MAPLE
SYRUP AND ICING SUGAR, SCRAMBLED EGGS (120g), BACON (30g),
SPECIAL SEASONAL FRUIT, POTATO WEDGES

Le Croissant au Saumon \$325

SMOKED SALMON (43g) WITH CAPER CREAM, RED ONION, SCRAMBLED EGG (120g)
WITH SOUR CREAM AND CHIVE, SAUSAGE WITH ROASTED GARLIC (63g), SPRING
SALAD WITH HOUSE DRESSING AND FETA CHEESE (5g), NATURAL YOGURT (80g)
WITH CHIA.

LAS DE MI AMA

Chilaquiles

Red, green or chile morita, cotija cheese + beans
(topping with sour cream, onion, cilantro and sliced radishes)

Arrachera (100g) \$215 • Chicken (120g) o Egg (60g) \$195 •

Sundry Shredded Beef (40g) \$210

Machaca Order \$280

Baja Regional Sundry shredded beef (80g) mixed with onion &
chile poblano, served with wedge potatoes, fried beans &
flour or corn tortillas to choose.

Machaca Burritos (3px) \$280

Flour tortilla with Baja regional sundry shredded
beef (80g), served with beans and panela cheese (25g).

Mollete Chorizo (85g) or Chicken (180g) \$220 • Arrachera (100g) \$246

Bolillo cut in half, slapped with beans and melted
Monterrey Jack Cheese (90g). It has Avocado!!

Deliciay ★ MAÑANERAS ★

WAFFLES (4PZ) \$210

BELGIAN STYLE WAFFLES

WITH CRISPY CHICKEN +\$95 (200G)

(WAFFLES DECORATED WITH SEASONAL FRUIT AND ICING SUGAR)

PANCAKES (3PZ) \$235

A BLAST FROM THE CHEF, YOU HAVE TO TRY THEM!!

(DECORATED WITH SEASONAL FRUIT AND ICING SUGAR)

CREPE (1PZ) \$130

MAKE COMBINATION WITH TWO TOPPINGS TO CHOOSE FROM BANANA /
STRAWBERRY / NUTELLA / PEANUT BUTTER / PHILADELPHIA CHEESE / HOMEMADE JAM
(DECORATED WITH ICING SUGAR)

CALIFORNIA PANCAKES (3PZ) \$280

WITH A FRIED EGG (60g), BACON (30g) OR POLISH SAUSAGE (63g) AND SEASONAL FRUIT

FRUIT WITH YOGURT or COTTAGE CHEESE (80G) \$215

SEASONAL FRUIT SALAD WITH YOGURT OR COTTAGE CHEESE (80G), GRANOLA AND HONEY

MENU DELI & DESSERTS



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SANDWICH & BAGUETTE

They include: Manchego Cheese (40g) + Tomato + Onion + Lettuce + Sprout Wheat + Mayonnaise + Mustard + Chipotle Dressing + Avocado

SANDWICH - BAGUETTE		SANDWICH - BAGUETTE	
Tuna ^{(Canned tuna) (it doesn't have cheese)} _(100g)	\$135 • \$145	Casasola	\$185 • \$190
Turkey _(52g)	\$150 • \$155	Turkey (34g) + Salami(20g) + Pastrami(22g) + Bacon (20g) + Manchego Cream Cheese(10g)	
Pastrami _(44g)	\$140 • \$145	Club Sandwich	\$285 • \$310
		White Bread + Turkey (60g) + Chicken (150g) + Bacon (20g) + Cheese (40g) + Potato wedges	

Desserts

SLICE OF CAKE (Ask your waiter for flavor availability)

- Vanilla & Caramel Spread \$140 • Chocolate \$140 • Coconut \$140
- Carrot \$140 • Three Milks \$140 • Red Velvet \$150 •

CINNAMON ROLLS \$60

With cream cheese frosting

CINNAMON ROLL WITH CARMELIZED APPLE \$85

Cream cheese frosting and spoonful of caramelized apple filling.

CINNAMON ROLL WITH OREO COOKIE \$80

Cream cheese frosting with oreo cookie

AFFOGATO \$60

Vanilla Ice Cream, Espresso

CARAJA AFFOGATO \$96

Vanilla Ice Cream, Espresso, Liqueur 43 (1oz)



TOAST

Dishes mounted on peasant bread

PEAR TOAST \$100

Mounted on slice of roasted pear, cottage cheese (80g), blue cheese (4g) and pecan nut, seasoned with regional honey.

PEASANT TOAST \$135

Crushed avocado, cottage cheese (80g), chives, grape tomatoes with house dressing.

GREEK TOAST \$210

Salad of arugula, baby lettuce, purple onion, black olives, grape tomato, cucumber, capers and feta cheese, mounted on crushed avocado and bathed with Greek vinaigrette.

EXTRA INGREDIENTS OR MODIFICATION OF DISHES
MAY GENERATE ADDITIONAL COST AND PROLONG
PREPARATION TIME.

☆☆ SOME INGREDIENTS MAY VARY
DEPENDING ON THE SEASON ☆☆



IF YOU REQUIRE AN INVOICE
YOU CAN OBTAIN IT
ONLINE WITH YOUR CONSUMPTION TICKET IN
WWW.CASASOLACAFE.COM
OR SEND AN EMAIL TO:
FACTURACION@CASASOLACAFE.COM