Menu Breakfast



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. 011223

PHONE: 6241434616

IT`S TIME FOR BREAKFAST

WWW.CASASOLACAFE.COM

HOLA@CASASOLACAFE.COM

Wistart the day of the start t

Eggs Any Style \$190 . (Eggs 180g)

FRIED OR SCRAMBLED EGGS, WITH ONE INGREDIENT OF YOUR CHOICE:
TURKEY HAM / CHORIZO / BACON / TURKEY SAUSAGE / POLISH SAUSAGE
/ MUSHROOMS SUNDRY SHREDDED BEEF +\$40 ARRACHERA 100G +\$50

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

Omelette \$215 • (Eggs 180g) With Monterrey jack cheese or panela cheese(100g)

1 INGREDIENT TO CHOOSE: BACON(30G) • CHORIZO(40G) • MUSHROOMS • SPINACH

POLISH SAUSAGE (63G) • TURKEY SAUSAGE (45G) • TURKEY HAM BREAST (52G)

SUNDRY SHREDDED BEEF (40G) +\$50 ARRACHERA (100G) +\$40 CHICKEN (120G) +\$10

GARNISH TO CHOOSE:

POTATOES AND BEANS / SALAD / RED OR GREEN CHILAQUILES +\$30

IS NOT ENOUGHT? BATHE YOUR OMELET WITH THESE SAUCES (8 OZ):

GREEN, RED OR MORITA SAUCE +\$15 • RANCH SAUCE +\$20

Brunch \$225

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

Bagel Brunch \$200

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

Glendale French \$200

(DECORATED WITH ICING SUGAR AND MAPLE SYRUP)

TASTY COMBINATION OF FRENCH TOAST SCRAMBLED EGGS(120G), SEASONED POTATOES, SEASONAL FRUIT & BACON(30G)

Ma Cherie \$200

TWO PIECES OF GRILLED BREADS WITH FRIED EGGS(120G), POLISH SAUSAGES (63G), SEASONED POTATO AND RED OR GREEN CHILAQUILES

Tortilla Española \$180 (SLOW COOKED)

EGG OMELETTE(1806) WITH POTATOES AND ONION, SPRING SALAD GARNISH WITH TOMATOE, AVOCADO AND HOUSE DRESSING.

Rancheros Eggs (1206) \$185

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

Crepe Brunch \$205

CREPE WITH MASCARPONE CHEESE, BANANA, DECORATED WITH MAPLE SIRUPE AND SUGAR GLASS, SCRAMBLED EGGS(120G), BACON(30G), SPECIAL SEASONAL FRUIT. POTATO WEDGES.

Le Croissant au Saumon \$275

SMOKED SALMON(436) WITH CAPER CREAM, RED ONION, SCRAMBLED EGG(1206) WITH SOUR CREAM AND CHIVE, SAUSAGE WITH ROASTED GARLIC(636), SPRING SALAD WITH HOUSE DRESSING AND FETA CHEESE(56), NATURAL YOGURT(806) 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) \$210 • Chicken(120G) or Egg(60G) \$195 •
Sundry Shredded Beef(40G) \$207

Machaca Order \$275

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 (3pz) \$275

Flour tortilla with Baja regional sundry shredded beef (800), served with beans and panela cheese (1000).

Mollete Chorizo (856) / Chicken (1206) \$195 · Arrachera (1006) \$230 Bolillo cut in half, slapped with beans and melted Monterrey Jack Cheese (906). Has Avocado!!

SANDWICH & DAGUETTE

Includes: Manchego Cheese (400) + Tomato + Sliced Onion + Lettuce +Sprout Wheat + Mayonaise + Mustard + Chipotle Dressing + Avocado

SANDWICH - BAGUETTE

lung (100g) (DOES NOT HAVE CHEESE) · · · · · · · · \$110	•	\$120
Turkey (52G)	•	\$125
Pastrami (446)	•	\$125
***	* *	春春

Club Sandwich \$250

White Bread + Turkey (60G) + Chicken (150G) + Bacon (20G) + Cheese (40G) + Potato wedges

CRISPY CHICKEN BURGER

BRIOCHE BUN, CRISPY CHICKEN (1006), COLESLAW TOMATO, RED ONION, MAYONNAISE, PICKLES, RANCH DRESSING AND POTATO WEDGES

\$155

Florentine EGSS

POACHED EGGS (1206) SERVED ON A BAGUETTE BREAD, ROASTED TOMATOES, ARUGULA AND ORGANIC SPINACH, DRESSED WITH A BLUE CHEESE SAUCE. GARNISH OF SPRING SALAD WITH FETA (5G) CHEESE AND VINAIGRETTE DRESSING.

\$200

EGGS BENEDICTS

Poached eggs.(1206) on a baguette bread with butter, topped with hollandaise sauce, served with bacon.(206), smoked ham.(456) and Chive. Garnish of spring salad with feta cheese.(56) and vinaigrette dressing.

> BENEDICTOS SALMÓN

\$200

Poached eggs (1200), smoked salmon (450) and chives, mounted on baguette bread, topped with hollandaise sauce. Garnish of spring salad with feta cheese (50) and vinaigrette dressing.

\$255

*French Toast *

\$250

FRENCH RECIPE... CASASOLA TOUCH.. OH LA LALA!

DECORATED WITH SEASONAL FRUIT, ICING SUGAR, MAPLE HONEY

AND MASCARPONE CHEESE (15G)

egg burger

BRIOCHE BUN, EGGS (1206), MOZZARELLA CHEESE (306) ONION, CHIPOTLE DRESSING, BACON (306), BABY SPINACH AND POTATO WEDGES

\$145



PANCAKES (3PZ) \$220

A BLAST FROM THE CHEF, YOU HAVE TO TRY THEM!!
(DECORATED WITH SEASONAL FRUIT AND ICING SUGAR)

WAFFLES (4PZ) \$200 BELGIAN STYLE WAFFLES

+\$80 200G

(DECORATED WITH SEASONAL FRUIT AND ICING SUGAR)

CREPE (1PZ) \$120

MAKE COMBINATION WITH TWO TOPPINGS TO CHOOSE FROM BANANA / STRAWBERRY / NUTELLA / PEANUT BUTTER / PHILADELPHIA CHEESE / HOMEMADE JAM

CALIFORNIA PANCAKES \$265

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

FRUIT WITH YOGUR or COTTAGE CHEESE \$195 SEASONAL FRUIT SALAD WITH YOGURT O COTTAGE CHEESE (80G), GRANOLA AND HONEY.

Benedictines CRISPY CHICKEN 2200

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.

\$255

Bruschetta De Huevo

Fried eggs (1206) 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.

\$140.00

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

\$225

& Salmón &

Smoke salmon (500), capers cream with celery and chives, cucumber, purple onion, dill. Spring salad and feta cheese (50) garnish

\$200.00 MX

Dishes mounted on peasant bread

Affer Affer

Mounted on slice of roasted pear, cottage cheese (80G), blue cheese (4G)

and pecan nut, seasoned with regional honey.

\$110.00

Crushed avocado, cottage cheese (803), chives, grape tomatoes with house dressing.

EREL \$135.00

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

EXTRA INGREDIENTS OR MODIFICATION OF DISHES CAN GENERATE ADDITIONAL COST AND LONG PREPARATION TIME.

SOME INGREDIENTS MAY VARY ACCORDING TO THE SEASON



IF YOU NEED INVOICE YOU CAN GET IT ON OUR WEBSITE WITH YOUR CONSUMER TICKET AT WWW.CASASOLACAFE.COM OR REQUEST BY EMAIL

FACTURACION@CASASOLACAFE.COM





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. 011223

PHONE: 6241434616

IT`S TIME FOR BREAKFAST

WWW.CASASOLACAFE.COM

HOLA@CASASOLACAFE.COM

The favorite one to share with breakfast, enjoy it black or with milk.

ITALIAN CAPPUCCINO \$50 8 0Z

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 \$70 12 oz

Foamy and delicious. The best way to enjoy an expresso is with milk foam.



Two shots of expresso, the rest is milk, perfect to star the day.

HOT CHOCOLATE

Very hot and bubbly... the grandma style

12 oz	16 oz
\$30 TEA	\$40 ICED TEA
\$70 TISANA	\$75 ICED TISANA

Strawberry + Blackberry

Strawberry + Blackberry + Mango + Orange Juice

Mango + Blackberry + Yogurt

Mango + Chia Seed + Pineapple Honey + Orange Juice

Banana + Mango + Ginger + Honey Orange Juice + Almond Milk

lactose free milk, almond milk.

STRAWBERRY 16 oz \$95
BANANA 16 oz \$95
PAPAYA 16 oz \$95
APPLE 16 oz \$100
MANGO. 16 oz \$100
CHOCOMILK (SPRINKLED WITH CINNAMON) 16 oz \$80
CHOCO BANANA (SPRINKLED WITH CINNAMON) 16 0Z \$95
JUICES
ORANGE JUICE 16 oz \$85
WITH CARROT JUICE+\$15
With Grapefruit Juice+\$20
With Grapefruit & Carrot Juice+\$25

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

Contains a load of coffee (1oz Expresso)

CAPPUCCINO 16 oz \$100

Classic frappe well prepared and extremely delicious.

CARAMEL 16 oz \$100 A frappe to taste it with time.

Oh chocolate! Accomplice of

lovers, blissful perdition. COCO PARADISE 16 02 \$100

Delicious combination of coconut syrup & white chocolate

OREO.... When its about Oreo.. nothing more to say.

VANILLA 16 oz \$120 We improved the recipe... We

add more vanilla. SWEET BABY 16 oz \$100

Combination of strawberry syrup with white chocolate.

CHAI LATTE 12 02 \$105

Blend of black tea and spices with aromatic herbs and a touch of vanilla flavor.

CHAI ON THE ROCKS. 16 oz \$125 Iced Chai Latte. Just like that.

CHAI FRAPPE 16 oz \$130 Chai Latte with crushed ice and whipped cream

LATTE ON THE ROCKS 16 oz \$70 Milk with coffee and lots of ice.

FRENCH MOND 16 oz \$90

Latte on the rocks with vanilla and almond syrup.

AMERICANO ON THE ROCKS..... 16 oz \$45 With two shots of expresso, water and lots of ice

