

Bistro COBOJO

COFFEE

Espresso	\$45.00
Espresso Cortado	\$50.00
Double Espresso	\$60.00
Double Espresso Cortado	\$65.00
American Espresso	\$55.00
Cappuccino	\$70.00
Latte	\$70.00
Moka	\$75.00

*Flavors + \$10 caramel, Irish cream, vanilla.

*Cold + \$10

SPECIALTIES

Hot chocolate	\$65.00
Milk or water base	
Chai	\$70.00
Mass	\$70.00
Matcha	\$70.00
Dirty Chai	\$80.00
Carajillo	\$160.00
Cold Brew	\$70.00

Latte or Tonic + \$20

*Frio + \$10 Frappé + \$20

INFUSIONS

"Tea Forté" Hot - Cold	\$90.00
English Breakfast	
Blueberry Merlot	
Chamomile Citron	
Citrus Mint	

FRAPPE

Frapuccino	\$85.00
Moka	\$90.00
Caramel	\$90.00
Mass	\$90.00
Matcha	\$90.00

*Change the milk (almond, coconut, soy) +\$15

*Extra coffee charge + \$20

Bistro C O B O J O

BREAKFAST

Avocado Toast **\$145.00**

Sourdough bread, guacamole, 2 poached eggs, mix of greens with citrus vinaigrette.

Eggs how you like 'em **\$135.00**

Omelette or Scrambled. Choose 3 ingredients: tomato, onion, mushroom, spinach, ham, or cheese. Served with potatoes and refried beans. Extra ingredient +\$15.00. Egg whites only +\$15.00.

Chilaquiles **\$135.00**

Red or green sauce, served with sour cream, Cotija cheese, red onion, and cilantro. Add: egg (1) +\$30.00, chicken (100g) +\$65.00, or flank steak (100g) +\$75.00.

Enchiladas **\$145.00**

Red or green sauce, filled with chicken (80g), served with sour cream, Cotija cheese, red onion, and cilantro.

Omellet Milpa **\$135.00**

Zucchini, corn, white onion, goat cheese, served with refried beans and baby potatoes.

Cobojo Special **\$185.00**

Pancakes (2), eggs (2), bacon, seasoned baby potatoes, and refried beans.

Enfrijoladas **\$145.00**

With bean sauce, filled with chicken (80g) or fresh cheese (80g), served with sour cream, Cotija cheese, onion, and cilantro.

Rancheros Eggs **\$140.00**

Fried eggs (2) on two tortillas with beans, topped with pasilla chili ranchera sauce, accompanied by panela cheese, onion, cilantro, and avocado.

Rotos Eggs **\$185.00**

Fried eggs (2) served with poached potatoes, onion, garlic flakes, Serrano ham, and arugula.

Casserole Eggs **\$175.00**

Fried eggs (2), sautéed mushrooms, spinach, and onion with roasted pepper sauce and goat cheese.

BOJO SWEET

Seasonal Fruit **\$95.00**

Granola, honey, and yogurt.

French Toast **\$155.00**

Red fruits, coconut crumble, and vanilla ice cream.

Hot Cakes (3) **\$145.00**

Butter, seasonal jam, and maple syrup.

Waffle Churro **\$155.00**

Sprinkled with cinnamon and sugar, served with vanilla ice cream and caramel sauce.

BETWEEN BREAD

Torta de Milanesa **\$175.00**

Breaded chicken cheddar-monterey cheese, refried beans, guacamole, and mixed greens. Add: chilaquiles +\$25.00

La Dama **\$195.00**

Brioche sandwich with turkey ham, crispy bacon, topped with cheese sauce, fried egg, and arugula, served with French fries.

Croissant **\$185.00**

Turkey ham with cheddar cheese, scrambled egg, mixed greens, dehydrated tomato, and onion, served with French fries.

Club Sandwich **\$215.00**

Two levels: bacon, turkey ham (2 slices), chicken (50g), cheddar cheese, lettuce, tomato, and garlic citrus vinaigrette. Served with French fries.

KIDS MENU

Fruit with Yogurt **\$95.00**

Pancakes (2) **\$110.00**

Maple syrup and jam.

Scrambled Eggs **\$95.00**

Scrambled with ham, served with baby potatoes.

Sandwich **\$115.00**

Ham and cheese sandwich, served with French fries.

Corn quesadillas (3) **\$90.00**



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LUNCH/DINNER

STARTERS

Marinated Olives and Cheese \$ 125.00

Served with Focaccia.

Fish & Chips \$ 185.00

Catch of the day (100g), French fries, served with tartar sauce.

Fondue \$ 195.00

Cheese mix (150g) melted with mezcal and sautéed mushrooms.

Papas Bistró \$130.00

Potatoes (160g) with Parmesan cheese, truffle oil, and parsley.

ANTIPASTOS

Pelicano Salad \$ 145.00

With lettuce, arugula, crispy bacon, egg, and cherry tomatoes, dressed with mustard dressing.

Agridulce Salad \$ 145.00

Mixed lettuce, canned peach, pear, goat cheese, caramelized pumpkin seeds, and citrus vinaigrette.

Creamy Risotto \$ 195.00

With shrimp and gremolata.

Fettuccini or Fusilli \$ 165.00

With Alfredo sauce, Marinara sauce, Bolognese sauce, or Pesto.

Add:

Shrimp (120g) +\$90 Chicken (100g) +\$65

PIZZETAS

Cobojo \$ 225.00

White sauce, Provolone cheese, onions with balsamic vinegar, and a mix of mushrooms.

Serrana \$ 235.00

Serrano ham, Cheddar-Monterey cheese, caramelized pear, and arugula.

4 Cheeses \$ 225.00

Monterey, Cheddar, goat cheese, and Provolone, with a touch of thyme.

Margarita \$ 225.00

Provolone cheese, confit tomatoes, and basil.

MAIN COURSES

Beef Burger (150g) \$ 220.00

Cheddar cheese, bacon, caramelized onions, pickles, and mixed greens. Served with French fries.

Fried Chicken Sandwich \$ 210.00

Coleslaw with house dressing. Served with French fries.

Focaccia Surf & Turf \$ 245.00

Tartar sauce, skirt steak (100g), garlic shrimp (120g), cheese blend, arugula, and dehydrated tomatoes. Served with French fries.

Catch of the Day (190g) \$ 375.00

With green Romesco sauce, roasted vegetables, spicy leaves, and mustard seeds.

Grilled Octopus (170g) \$ 370.00

Hummus, roasted onions, fresh greens, and charred avocado.

Pork Loin (190g) \$ 325.00

Slow-cooked, served over sweet potato purée, piloncillo and balsamic vinegar reduction, macha sauce, and Hasselback potatoes.

Milanesa Napolitana (180g) \$ 320.00

Topped with Pomodoro sauce, gratinated with Provolone cheese and Serrano ham. Served with fresh leaves.

Short Rib \$ 425.00

Braised with beer, mashed potatoes and onions, coffee jus, and bazlama.

KIDS MENU

Mac & Cheese \$ 110.00

Cheese Sticks \$ 110.00

Corn Quesadillas (3) \$ 90.00

French Fries (80g) \$ 90.00

Bistro COBOJO

DRINKS

CLASSICS

\$160

Negroni

Gin, Vermouth Rosso, Campari.

Espresso Martini

Café espresso, coffee liqueur and vodka.

Manhattan

Whiskey, Vermouth Rosso, angostura bitters.

Old Fashioned

Whiskey, sugar, angostura bitters.

Dry Martini

Gin and Vermouth.

Daiquiri

Ron, sugar, lime juice.

Carajillo

Licor 43, café espresso.

Paloma

Tequila, grapefruit juice, soda, lime juice.

Cantarito

Tequila, grapefruit juice, orange juice, lime juice, rosemary infusion

Aperol Spritz

Aperol, Prosecco and soda.

French 75

Gin, Prosecco, lime juice, simple syrup.

POPULARS

\$120

Mimosa

Piña Colada

Sangría

Margarita

Gin Tonic

Clericot



HOUSE CREATIONS

\$160

Mezcala

Mezcal, Ancho Reyes, red fruit shrub, pineapple juice, lime juice.

Guayabitos

Tequila, guava jam, Rosso Vermouth, orange juice, lime juice.

Mezcal y Playa

Mezcal, Triple Sec, tamarind pulp, agave honey, lime juice, topped with fresh soda.

La Higuera

Whiskey, fig compote, lime juice, pineapple juice, Amaretto.

Cobojo Bramble

Gin, homemade raspberry liqueur, lime juice.

Limoncello Spritz

Homemade Limoncello, Prosecco, topped with sparkling water.

Labios de Fuego

Tequila, pineapple and serrano chile infusion, lime juice, pineapple juice, Aperol.

Bugambilia Breeze

Gin, bougainvillea infusion, lime juice, grapefruit juice, smoked with cinnamon.

MOCKTAILS

\$90

Hawaiian punch

Flavored lemonade:

- Cucumber
- Pink
- Berries