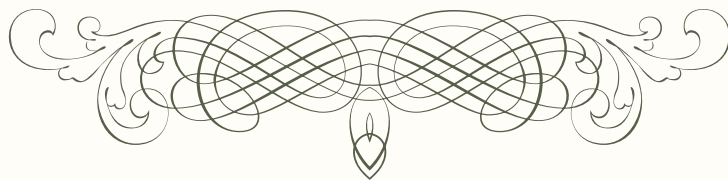
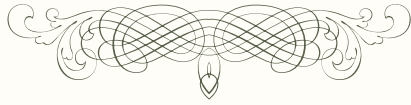


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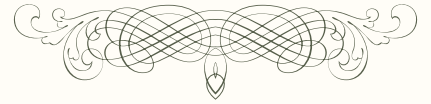


MENÚ





# LU KRE ZIA



## BEBIDAS

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Limonada de bugambilia	\$62.00
Limonada de carbón activado	\$62.00
Limonada de hierbabuena	\$62.00
Naranjada de bugambilia	\$62.00
Naranjada de carbón activado	\$62.00
Chocomilk (frío o caliente)	\$62.00
Coca-Cola light	\$44.00
Coca-Cola	\$44.00

## JUGOS

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Naranja	\$65.00
Verde	\$65.00

## SMOOTHIES

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Naranja, uva y fresa	\$88.00
Piña-Menta	\$88.00
Bugambilia y lavanda	\$88.00
Berries, miel y yogurt	\$88.00
Proteína de chocolate, plátano, cacao, crema de cacahuete y leche de almendras	\$108.00

## TÉS

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Bugambilia	\$92.00
Verde	\$92.00
Menta	\$92.00
Negro	\$92.00
Blanco	\$92.00
Rojo	\$92.00

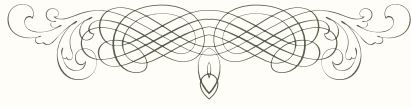
## CAFÉ

Americano	\$59.00
Latte	\$63.00
Capuchino	\$63.00
Espresso	\$38.00
Choco-latte (mocha)	\$74.00
Pink chai latte	\$74.00
Blue chai latte	\$74.00
Latte de mazapán	\$74.00
Affogato Lukrezia	\$159.00

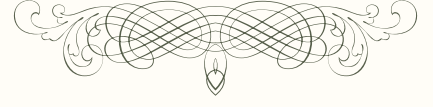
## DE LA BARRA

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Mimosas	\$159.00
Carajillos	\$159.00
Carajillas	\$159.00
Micheladas	\$45.00
Cerveza	\$55.00
Cerveza artesanal	\$99.00
Aperol Spritz	\$159.00



# LU KRE ZIA



## BEVERAGES

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Bougainvillea lemonade	<i>\$62.00</i>
Activated charcoal lemonade	<i>\$62.00</i>
Peppermint lemonade	<i>\$62.00</i>
Bougainvillea orangeade	<i>\$62.00</i>
Activated charcoal lemonade	<i>\$62.00</i>
Chocomilk (hot or cold)	<i>\$62.00</i>
Coca-Cola light	<i>\$44.00</i>
Coca-Cola	<i>\$44.00</i>

## JUICES

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Orange	<i>\$65.00</i>
Green	<i>\$65.00</i>

## SMOOTHIES

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Orange, grape, strawberry	<i>\$88.00</i>
Pineapple-Mint	<i>\$88.00</i>
Bougainvillea-Lavander	<i>\$88.00</i>
Berries, honey and yogurt	<i>\$88.00</i>
Chocolate protein, banana, cocoa, peanut butter and almond milk	<i>\$108.00</i>

## TEAS

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Bougainvillea	<i>\$92.00</i>
Green	<i>\$92.00</i>
Mint	<i>\$92.00</i>
Black	<i>\$92.00</i>
White	<i>\$92.00</i>
Red	<i>\$92.00</i>

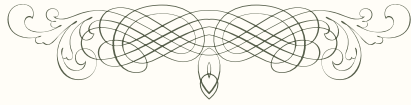
## COFFEE

Black coffee	<i>\$59.00</i>
Latte	<i>\$63.00</i>
Cappuccino	<i>\$63.00</i>
Espresso	<i>\$38.00</i>
Choco-latte (mocha)	<i>\$74.00</i>
Pink chai latte	<i>\$74.00</i>
Blue chai latte	<i>\$74.00</i>
Mazapán latte	<i>\$74.00</i>
Affogato Lukrezia	<i>\$159.00</i>

## FROM THE BAR

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Mimosas	<i>\$159.00</i>
Carajillos	<i>\$159.00</i>
Carajillas	<i>\$159.00</i>
Micheladas	<i>\$45.00</i>
Beer	<i>\$55.00</i>
Craft beer	<i>\$99.00</i>
Aperol Spritz	<i>\$159.00</i>



# LU KRE ZIA



## BREAKFAST

### Chilaquiles Blancos

\$239.00

Bathed in bechamel sauce infused with habanero accompanied by marinated chicken breast and served with avocado



RIBI'S CHOICE

### Chilaquiles negros

\$239.00

Blue tortilla chips bathed in bean sauce with Hoja Santa and a touch of chipotle, accompanied by flank steak and chorizo and served with avocado



### Toast Capresse

\$199.00

Avocado toast with slices of fresh mozzarella cheese, tomato and a poached egg topped with pesto and pine nut dressing



### Omelette de la tía Lucrecia

\$219.00

Stuffed with ricotta cheese and spinach, presented on a mirror of pink bechamel with bougainvillea, roasted pine nuts and asparagus

### Omelette del huerto

\$199.00

Stuffed with cheese, bell pepper, carrot, onion and zucchini, bacon topping accompanied by fried potatoes and tzatziki yogurt cream with cucumber



### Pankrazio Francés

\$229.00

Brioche-style French bread with a topping of vanilla ice cream, dulce de leche and fried banana bathed in liqueur 43



### Benedictinos mekzas

\$229.00

Served with poblano sauce and rajas with corn

### Breakfast Bagel

\$199.00

Bagel with scrambled or fried egg, bacon, cream cheese and avocado

## LIGHT OPTION

### Ice Fruit

\$169.00

Natural yogurt ice cream with coolies surrounded by seasonal fruit with a touch of cocoa and almond nibs

### Huevos al gusto

\$179.00

Option with ham, mushrooms, mozzarella cheese, spinach, tomato or bacon. (choose two)



### Seasonal fruit bowl

\$149.00

Seasonal fruit, accompanied with natural yogurt and granola

### Montecristo Lukrezio

\$219.00

Weathered croissant, stuffed with gouda cheese, bacon and turkey ham accompanied by a sweet and sour sauce

VALENTINO'S CHOICE

### Pancakes

\$189.00

Fluffy pancakes, with red berries, vanilla ice cream and honey

### Salmon Bagel

\$229.00

Bagel with marinated salmon, on cream cheese, caper vinaigrette, tomato and onion

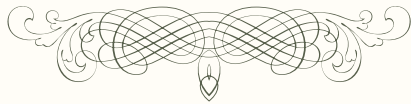
## EXTRAS

Avocado \$40.00  
Egg \$30.00  
Bacon \$40.00  
Chicken \$40.00

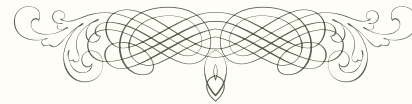


Ask for the vegetarian option

All prices include taxes



# LU KRE ZIA



## DESAYUNO

### Chilaquiles Blancos

\$239.00

Bañados en salsa bechamel infundada con habanero acompañado de pechuga de pollo adobada y servidos con aguacate



RIBI'S CHOICE

### Chilaquiles negros

\$239.00

Totopo azul bañado en salsa de frijol con hoja santa y un toque de chipotle, acompañado de arrachera y chorizo y servidos con aguacate



### Toast Capresse

\$199.00

Toast de aguacate con láminas de queso mozzarella fresco, jitomate y un huevo pochado bañado con aderezo pesto y piñón



### Omelette de la tía Lucrecia

\$219.00

Relleno de queso ricotta y espinaca, presentado sobre un espejo de bechamel rosado con bugambilia, piñón asado y espárragos

### Omelette del huerto

\$199.00

Relleno de queso, pimienta morrón, zanahoria, cebolla y calabacita, topping de tocino acompañado de papa frita y crema de yogurt tzatziki con pepino



### Pankrazio Francés

\$229.00

Pan francés estilo brioche con un topping de helado de vainilla, dulce de leche y platano frito bañado con licor 43



### Benedictinos mekzas

\$229.00

Servidos con salsa poblana y rajas con elote

### Breakfast Bagel

\$199.00

Bagel con huevo revuelto o frito, tocino, queso crema y aguacate

## OPCIÓN LIGERA

### Ice Fruit

\$169.00

Helado de yogurt natural con culis rodeado de fruta de temporada con un toque de nibs de cacao y almendra

### Huevos al gusto

\$179.00

Opción con jamón, champiñones, queso mozzarella, espinaca, jitomate o tocino (escoje 2)



### Seasonal fruit bowl

\$149.00

Fruta de temporada, acompañada con yogurt natural y granola

### Montecristo Lukrezio

\$219.00

Croissant capeado, relleno de queso gouda, tocino y jamón de pavo acompañado de una salsa agrídulce

VALENTINO'S CHOICE

### Hotcakes

\$189.00

Hotcakes esponjosos, con frutos rojos, helado de vainilla y miel

### Salmon Bagel

\$229.00

Bagel con salmón marinado, sobre queso crema, vinagreta de alcaparras, jitomate y cebolla

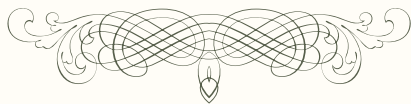
## EXTRAS

Aguacate	\$40.00
Huevo	\$30.00
Tocino	\$40.00
Pollo	\$40.00

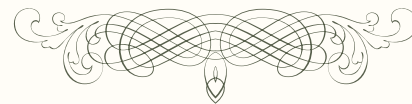


Pregunta por la opción vegetariana

Todos los precios incluyen IVA



# LU KRE ZIA



## LUNCH

### Tropical Salmon Bowl *\$269.00*

Base of white rice, salmon, avocado, cucumber, edamames, pineapple and cabbage. Bathed in prepared soy sauce



### La Arrachera *\$269.00*

With mushrooms, asparagus, mashed potatoes and carrots

### Enchiladas verdes *\$209.00*

Green enchiladas with a creamy touch, stuffed with chicken and mushrooms and served with pumpkin seeds



### Caesar salad *\$208.00*

Lettuce, grilled chicken, Caesar dressing, Parmesan cheese and croutons

### Lukrezia bowl *\$259.00*

Base of white rice, chicken, avocado, cucumber, edamame, pineapple and cabbage. Bathed in prepared soy sauce

### Salmon Toast *\$229.00*

Toast with marinated salmon, on cream cheese, caper vinaigrette, tomato and onion  
itomate y cebolla

## CIABATTAS

### Emiliano Chapata *\$239.00*

Breaded Chicken sourdough Ciabatta with Pretzel

### La Adobada *\$198.00*

Adobo, roasted panela, lettuce, tomato and pesto

### GOAT *\$219.00*

Goat cheese, sun-dried tomato, arugula, garlic and pepper, cilantro dressing

### La Española *\$219.00*

Serrano ham, tomato, olive oil, pepper, Gouda cheese, arugula

### Cesar Sandwich *\$198.00*

Sourdough bread, grilled chicken, lettuce, Caesar dressing, parmesan

## SIDES

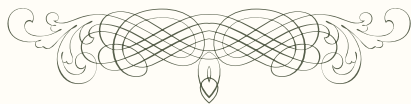
### Guacamole *\$159.00*

### Potato wedges *\$89.00*

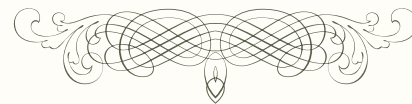
### Smashed Potatoes *\$99.00*



Ask for the vegetarian option



# LU KRE ZIA



## COMIDA

### Tropical Salmon Bowl *\$269.00*

Base de arroz blanco, salmón, aguacate, pepino, edamames, piña y col. Bañado en salsa de soya preparada.



### La Arrachera *\$269.00*

Con champiñones, espárragos, puré de papa y zanahoria

### Enchiladas verdes *\$209.00*

Enchiladas verdes con un toque cremoso, rellenas de pollo con champiñones y servidas con semilla de calabaza



### Ensalada César *\$208.00*

Lechuga, pollo a la plancha, aderezo César, queso Parmesano y crotones

### Lukrezia bowl *\$259.00*

Base de arroz blanco, pollo, aguacate, pepino, edamames, piña y col. Bañado en salsa de soya preparada

### Salmon Toast *\$229.00*

Bagel con salmón marinado, sobre queso crema, vinagreta de alcaparras, jitomate y cebolla

## CIABATTAS

### Emiliano Chapata *\$239.00*

Ciabatta de masa madre de pollo empanizado con pretzel

### La Adobada *\$198.00*

Adobo, panela asado, lechuga, jitomate y pesto

### GOAT *\$219.00*

Queso de cabra, jitomate deshidratado, arugula, ajo y pimienta, aderezo de cilantro

### La Española *\$219.00*

Jamón serrano, jitomate, aceite de oliva, pimienta, queso Gouda, arugula

### Cesar Sandwich *\$198.00*

Pan de masa madre, pollo al grill, lechuga, aderezo César, parmesano

## GUARNICIONES

Guacamole *\$159.00*

Papas gajo *\$89.00*

Puré de papa *\$99.00*



Pregunta por la opción vegetariana