



TERRA COTTA

Fruit Juices

- Orange \$ 45
- Carrot \$ 45
- Citric beet \$ 45
- Citric celery \$ 47
- Grapefruit \$ 49
- Orange Carrot \$ 48

Smoothies

- Strawberry Mango \$ 62
- Very berry \$ 55
- Pineapple Coconut \$ 59
- Strawberry Banana \$ 62
- Mango Orange \$ 62
- Passion Fruit Chia \$ 59

Fruit Shakes

- Apple Oatmeal \$ 52
- Banana \$ 42
- Pineapple Orange \$ 49
- Strawberry \$ 52
- Mango \$ 49
- Mixed berry & Chia \$ 55

From the Orchard

- | | | |
|------------------------------------|---|---|
| Ensalada de Frutas | • Papaya, cantaloupe, pineapple, watermelon and banana
With yogurt, local organic honey and homemade granola | \$ 59
\$ 76 |
| Panques | • Banana, cranberry-orange, and pineapple-coconut | \$ 42 |
| Hot Cakes | • Order of three | \$ 65 |
| Pan Francés
Terra Cotta | • The house specialty! Thickly sliced sweet bread, egg-dipped and stuffed
with a creamy filling. Your choice of orange, coconut or passion fruit | Order \$ 115
1/2 Order \$ 80 |

Mexican Flavors

- | | | |
|-------------------------------------|--|--------|
| Enfrijoladas | • Corn tortillas covered with refried beans, sour cream, fresh cheese and onions
<i>With Eggs \$ 89 / Chicken \$ 129 / Salt-cured Beef or Spicy Pork \$ 155</i> | \$ 79 |
| Chilaquiles | • Fried tortilla chips covered with spicy green sauce, sour cream, fresh cheese and onions
<i>With Eggs \$ 89 / Chicken \$ 129 / Salt-cured Beef or Spicy Pork \$ 155</i> | \$ 79 |
| Molletes | • An open baguette covered with refried beans and melted manchego cheese
<i>Artisanal Spicy Pork Sausage \$ 89 / Turkey Ham \$ 105 / Bacon \$ 139</i> | \$ 79 |
| Puntas a la Mexicana | • Diced steak prepared with tomato, onion and chili peppers, served with rice,
refried beans and corn tortillas | \$ 159 |
| Enchiladas Suizas | • Three chicken tacos bathed in red sauce, covered with melted manchego cheese
and sour cream | \$ 129 |
| Sincronizadas | • Three flour tortillas filled with melted manchego cheese and turkey ham, served
with refried beans and guacamole | \$ 139 |
| Enchiladas de
Mole Negro | • Three chicken tacos smothered in a dark, spicy Oaxacan sauce, topped
with sour cream, onion and fresh cheese, served with refried beans and rice | \$ 125 |
| Enchiladas
Oaxaqueñas | • Three chicken tacos smothered in a chile guajillo sauce and topped with
sour cream, fresh cheese, parsley and onion | \$ 119 |
| Enmoladas
con Cecina | • Four tortillas bathed in a dark spicy Oaxacan sauce, topped
with sour cream, onion and fresh cheese, served with spicy pork strips | \$ 159 |
| Queso en Salsa Roja | • Panela cheese covered in an epazote red sauce, served with corn tortillas
and refried beans | \$ 119 |
| Tacos Dorados | • Three crispy chicken tacos covered with refried beans, cream and fresh cheese | \$ 109 |
| Molotes | • Fried plantain stuffed with refried beans and Oaxacan string cheese,
served over a spicy Oaxacan sauce and topped with fresh cheese and cream | \$ 109 |
| Tasajo Gratinado | • 150 grams of thinly sliced salt-cured beef topped with sauteed onions and grated
manchego cheese, served with refried beans, guacamole and corn tortillas | \$ 159 |



TERRA COTTA

From the Farm

Huevos al Gusto	• Your choice of two scrambled or fried eggs, served with bacon or turkey ham, refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 95
Huevos Divorciados	• Two fried eggs on tortillas, one egg smothered in red sauce and the other in green sauce, separated by refried beans.	\$ 89
Huevos Motuleños	• Two fried eggs served over corn tortillas covered with refried beans and red sauce, topped with diced turkey ham, fresh cheese and fried plantains	\$ 105
Huevos a la Hierba Santa	• Two fried eggs served over hierba santa leaves, bathed in a spicy morita sauce and topped with melted manchego cheese.	\$ 92
Huevos a la Boloñesa	• Baked eggs covered in bolognese sauce, topped with mozzarella cheese, served with garlic bread	\$ 119
Huevos al Chipotle	• Two fried eggs, sauteed spinach and bacon served on homemade whole-grain toast, topped with a creamy chipotle sauce	\$ 132
Chilorio con Huevo	• Two eggs scrambled with Sinaloa-style shredded pork, served with guacamole, refried beans and flour tortillas	\$ 119
Huevos con Chorizo y Papa	• Two eggs scrambled with artisanal spicy pork sausage and diced potatoes, served with refried beans, guacamole and corn tortillas	\$ 95
Omelette Norteño	• Stuffed with steak, bell peppers, onions, mushrooms and manchego cheese, served with chipotle potato croquette, refried beans and homemade whole-grain bread	\$ 139
Omelette Light	• Egg white omelette stuffed with sautéed spinach, fresh mushrooms and low-fat panela cheese, served with sliced tomatoes and homemade whole-grain bread	\$ 119
Omelette Oaxaqueño	• Stuffed with Oaxacan cheese, zucchini flower, fresh mushroom, tomato and onion, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 112
Omelette Ranchero	• Stuffed with spicy sausage, Oaxacan string cheese and poblano pepper, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 99
Omelette Campestre	• Stuffed with bacon, tomato, onion, fresh mushroom, spinach and manchego cheese, served with chipotle potato croquette and homemade whole-grain bread	\$ 115
Omelette Jamón y Quesillo	• Stuffed with turkey ham and Oaxacan string cheese, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 99
Omelette Italiano	• Stuffed with fresh mushrooms, caramelized onions, sun-dried tomatoes, manchego and goat cheese, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 119

Drinks

• Soft drinks	\$ 32
• Aguas frescas	\$ 32
• Chocolate milk	\$ 42
• Oaxacan hot chocolate	\$ 45
• Tea Latte - Chai, Sencha, Rooibos & Earl Grey	\$ 45
• Organic tea <i>Chamomile-Mint, Green Sencha, Chai, Red Fruit, Caramel Rooibos, Orange Passion, Earl Grey, Lemon Ginger</i>	\$ 35

Organic Coffee

• Organic Oaxacan coffee with free refill	\$ 36
• Organic Oaxacan coffee made with espresso	\$ 35
• Espresso	\$ 34
• Cappuccino	\$ 39
• Latte	\$ 42
• Cappuccino with Oaxacan chocolate	\$ 45

Our coffee is from the region of Pluma Hidalgo, Oaxaca
1/2 kilo Premium Roasted Whole Coffee Bean \$ 160