



TERRA COTTA

Fruit Juices

- Orange \$ 49
- Carrot \$ 47
- Citric beet \$ 47
- Citric celery \$ 49
- Strawberry Orange \$ 49
- Orange Carrot \$ 48

Smoothies

- Strawberry Mango \$ 62
 - Very berry \$ 55
 - Pineapple Coconut \$ 62
 - Strawberry Banana \$ 69
 - Mango Orange \$ 62
 - El Antioxidante \$ 65
- Berries, Beet, Orange & Oatmeal

Fruit Shakes

- Apple Oatmeal \$ 55
- Banana \$ 45
- Pineapple Orange \$ 52
- Strawberry \$ 55
- Papaya \$ 42
- Mixed berry & Chia \$ 55

From the Orchard

Ensalada de Frutas	• Papaya, cantaloupe, pineapple, watermelon and banana With yogurt, local organic honey and homemade granola	\$ 67 \$ 84
Panques	• Your choice of banana or cranberry-orange	\$ 49
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	Order \$ 139 1/2 Order \$ 97

Mexican Flavors

Enfrijoladas	• Corn tortillas covered with refried beans, sour cream, fresh cheese and onions <i>With Eggs \$ 95 / Chicken \$ 139 / Spicy Pork \$ 155 / Salt-cured Beef \$ 169</i>	\$ 89
Chilaquiles	• Fried tortilla chips covered with spicy green sauce, sour cream, fresh cheese and onions <i>With Eggs \$ 95 / Chicken \$ 139 / Spicy Pork \$ 155 / Salt-cured Beef \$ 169</i>	\$ 89
Molletes	• An open baguette covered with refried beans and melted manchego cheese <i>Artisanal Spicy Pork Sausage \$ 99 / Turkey Ham \$ 119 / Bacon \$ 149</i>	\$ 85
Puntas a la Mexicana	• Diced steak prepared with tomato, onion and chili peppers, served with rice, refried beans and corn tortillas	\$ 175
Enchiladas Suizas	• Three chicken tacos bathed in red sauce, covered with melted manchego cheese and sour cream	\$ 149
Sincronizadas	• Three flour tortillas filled with melted manchego cheese and turkey ham, served with refried beans and guacamole	\$ 149
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	\$ 155
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	\$ 132
Tacos Dorados	• Three crispy chicken tacos covered with refried beans, cream and fresh cheese	\$ 119
Molotes	• Fried plantain stuffed with refried beans and Oaxacan string cheese, served over a spicy Oaxacan sauce and topped with fresh cheese and cream	\$ 137
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	\$ 185



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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	\$ 119
Huevos Divorciados	• Two fried eggs on tortillas, one egg smothered in red sauce and the other in green sauce, separated by refried beans.	\$ 105
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	\$ 129
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.	\$ 105
Huevos a la Boloñesa	• Baked eggs covered in bolognese sauce, topped with mozzarella cheese, served with garlic bread	\$ 135
Huevos al Chipotle	• Two fried eggs, sauteed spinach and bacon served on homemade whole-grain toast, topped with a creamy chipotle sauce	\$ 135
Chilorio con Huevo	• Two eggs scrambled with Sinaloa-style shredded pork, served with guacamole, refried beans and flour tortillas	\$ 139
Huevos con Chorizo y Papa	• Two eggs scrambled with artisanal spicy pork sausage and diced potatoes, served with refried beans, guacamole and corn tortillas	\$ 119
Omelette Norteño	• Stuffed with steak, bell peppers, onions, mushrooms and manchego cheese, served with chipotle potato croquette, refried beans and homemade whole-grain bread	\$ 159
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	\$ 135
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	\$ 125
Omelette Ranchero	• Stuffed with spicy sausage, Oaxacan string cheese and poblano pepper, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 119
Omelette Campestre	• Stuffed with bacon, tomato, onion, fresh mushroom, spinach and manchego cheese, served with chipotle potato croquette and homemade whole-grain bread	\$ 125
Omelette Jamón y Quesillo	• Stuffed with turkey ham and Oaxacan string cheese, served with refried beans, chipotle potato croquette and homemade whole-grain bread	\$ 119
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	\$ 135

Drinks

• Soft drinks	\$ 35
• Aguas frescas	\$ 35
• Chocolate milk	\$ 45
• Oaxacan hot chocolate	\$ 49
• Tea Latte - Chai, Sencha, Rooibos & Earl Grey	\$ 48
• Organic tea	\$ 37
<i>Chamomile-Mint, Green Sencha, Chai, Red Fruit, Caramel Rooibos, Orange Passion, Earl Grey, Lemon Ginger</i>	

Organic Coffee

• Organic Oaxacan coffee with free refill	\$ 39
• Organic Oaxacan coffee made with espresso	\$ 42
• Espresso	\$ 40
• Cappuccino	\$ 45
• Latte	\$ 48
• Cappuccino with Oaxacan chocolate	\$ 47

Our coffee is from the region of Pluma Hidalgo, Oaxaca
1/2 kilo Premium Roasted Whole Coffee Bean \$ 175