

SANTO CAFÉ

MENU



VEGETARIAN MENU

AND VEGAN OPTIONS
(SPANISH)

GOOD MORNING

BREAKFASTS PACKAGES UNTIL NOON

Enjoy a fresh orange juice or a plate of fruit, paired with your choice of hot beverage: Black coffee (refillable 8 oz.) or Tea - Cappuccino - Moka - Hot Chocolate - Latte or Espresso

EGGS YOUR WAY (HUEVOS AL GUSTO)

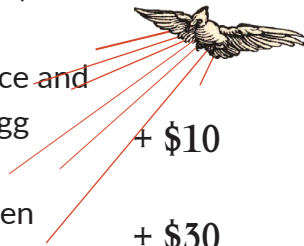
\$120 MXN

- Fried
- Scrambled with ham, pork sausage or soy sausage.
- Rancheros: Two fried eggs, with spicy red or green salsa.
- A la Mexicana: Scrambled with tomatoes, onion and serrano chili.

Served with frijoles (beans) and fresh cheese.

- Opt for a healthier choice and order your combo with egg whites.

- Hungry? Add red or green chilaquiles to your combo.



+ \$10

+ \$30

CLASSIC EGGS & CRISPY BACON

\$130 MXN

Scrambled or fried.

CHILAQUILES WITH EGGS OR CHICKEN (FRIED TORTILLA IN THICK RED OR GREEN SALSA)

\$140 MXN

Accompanied with beans, fresh cheese, onion and cream.

OMELETTE

\$135 MXN

With cheese and two of the following ingredients to choose from: Ham, mushrooms, spinach, pork or soy sausage. Accompanied with beans and fresh cheese.

- Order your omelette made with only egg whites.

- Add bacon to your Omelette.



+ \$10

+ \$30

SCRAMBLED AZTEC EGGS

\$145 MXN

Spinach, onion, tomato, bell peppers, ham, fried tortilla. Served with beans and fresh cheese.

CHILAQUILES (FRIED TORTILLA IN THICK RED OR GREEN SALSA)

\$105 MXN

Accompanied with beans, fresh cheese, onion and cream.

MOLLETES (ORDER OF 2)

\$85 MXN

Made with *bolillos* sliced lengthwise and partially hollowed, filled with refried beans, and topped with cheese, onion and tomato.

SWEET COMBOS

FRENCH TOAST WITH MIXED BERRIES

\$115 MXN

Brioche-type bread with egg, sugar, cinnamon, cardamom, raspberry, blackberry, blueberry, strawberry and apple.

HOT CAKES (ORDER OF 3 PCS.)

\$120 MXN

With butter and maple syrup or strawberry jam.



- Add a portion of crispy bacon + \$30 to your Hot Cakes.

FRUIT COCKTAIL

\$105 MXN

Selection of fresh fruits with yoghurt, honey and granola.

SWEAT BREAD

SMALL

\$20

LARGE

\$40

IN COMBO

SMALL SWEAT BREAD AND BLACK COFFEE WITH REFILL

\$45

COMBOS FOR KIDS

EGG YOUR WAY

\$80 MXN

and suitable portions of companions

SINGLE HOT CAKE

\$80 MXN

QUESADILLAS

ORDER OF 3 PZ. SERVED WITH GUACAMOLE

PLAIN

\$75 MXN

W/ GRILLED MUSHROOMS

\$110 MXN

W/ CHICKEN

\$130 MXN

MIX

Combine your order of Quesadillas as follow: Plain, with mushrooms or chicken

W/ SAUSAGES

\$125 MXN

pork or soya.

W/ BEEF

\$165 MXN

(200 gr. of meat).

W/ FLANK STEAK

\$195 MXN

(200 gr. of meat).

\$120 MXN

Add a single plain quesadilla (without additional guacamole) + \$25

IDEAL FOR SHARING

APPETIZERS

GUACAMOLE

\$120 MXN

Classic appetizer: Cheddar cheese sauce, tomato, onion, jalapeño pepper and fresh cheese.

GUACAMOLE WITH CRISPY JERKY

\$170 MXN

NACHOS

\$115 MXN

Classic appetizer: Cheddar cheese sauce, tomato, onion, jalapeño pepper and fresh cheese.

NACHOS RANCHEROS

\$150 MXN

Classic deluxe version: Cheddar cheese sauce, tomato, onion, jalapeño pepper, fresh cheese and bacon.

TUNA MANGO

\$150 MXN

Tuna marinated in our special sauce, served with guacamole, mango and onion over a toast. (3 pcs.)

SHRIMP AGUACHILE

\$185 MXN

Traditional recipe from the Mexican Pacific coast with a special touch of the house.



SOUPS

CREAMY VEGETABLE SOUP

A hearty bowl of fresh green vegetables blended into a velvety cream soup, served with crispy croutons.

\$75 MXN

CHICKEN BROTH

With chicken, vegetables and rice.

\$75 MXN

AZTEC SOUP

A classic of the mexican cousine: Strips of fried tortilla in a not to spicy chilli broth, melted asadero cheese, and slices of avocado.

\$80 MXN

SALADS

House-dressings: Santa Vinaigrette, Caesar, Italian or Sweet Mustard

SANTO'S SALAD

Lettuce, bell pepper, ham, mushrooms and black olives.

\$90 MXN

CAMPANERO'S SALAD

Lettuce, spinach, carrot, tomato, goat cheese and avocado.

\$100 MXN

SILVESTRE SALAD

Lettuce, ham, tomato, avocado, arugula and goat cheese.

\$105 MXN

CAPRICCIOSA SALAD

Lettuce, spinach, melon, cottage cheese, walnuts, arugula and honey.

\$120 MXN

CESAR SALAD

Lettuce, chicken, hard-boiled egg, and croutons

\$130 MXN

CHIP & CHOP SALAD

Lettuce, arugula, apple, goat cheese and walnuts.

\$140 MXN

NEWTON'S SALAD

Lettuce, apple, pear, walnuts, cottage cheese, and honey.

\$140 MXN

PELOUNGE'S SALAD

Lettuce, mushrooms, carrot, apple, spinach, chicken, arugula and walnuts.

\$165 MXN

VITAL SALAD

Lettuce, arugula, carrot, tomato, cucumber, corn, 4 bacon baskets filled with goat cheese, seeds

\$165 MXN

MIXED SALAD SIDE DISH PORTION

Lettuce, cucumber, bell pepper, carrot, tomato and black olives.

\$60 MXN

CLASICS

PASTAS

Accompanied with garlic bread and a portion of parmesan cheese

	FULL	HALF
DONKEY Italic herb mix sautéed in olive oil and garlic.	\$90 MXN	\$75 MXN
DEL SANTO Bell pepper, onion, tomato, oninos, garlic and mushrooms sautéed in soy sauce.	\$95 MXN	\$80 MXN
VEGGY A colorful medley of vegetables simmered in a rich tomato and garlic sauce.	\$105 MXN	\$90 MXN
GUISEPPE Spinach, mushrooms garlic and red onion sautéed in olive oil.	\$105 MXN	\$90 MXN
TESTAROSSA Garlic, ham and mushrooms in rich tomato based sauce.	\$110 MXN	\$95 MXN
GOA Chicken, mushrooms, garlic, onion and cream.	\$140 MXN	\$115 MXN
BOLOGNESA Groundbeef, onion, garlic and mushrooms in tomato based sauce.	\$160 MXN	\$135 MXN
AL PESTO With salmon cubes and homemade pesto made with fresh basil, walnut, parmesan cheese and olive oil.	\$195 MXN	

ORDER OF BUTTERED GARLIC BREAD + \$30

5 slices



BAGUETTES

Served with green salad

HAM AND GOUDA CHEESE	\$95 MXN	HAM, GOUDA CHEESE AND BACON	\$125 MXN
MUSHROOMS Fresh mushrooms, onion, garlic and gouda cheese. - Add goat cheese or guacamole.	\$105 MXN + \$20	BLT Bacon, lettuce and tomato. Accompanied with potato salad - Add a fried egg to your BLT.	\$105 MXN + \$15
PORTOBELLO Portobello mushroom, spinach, tomato, onion and gouda cheese.	\$125 MXN	CHICKEN Grilled roast chicken with sprouts and fresh tomato slices.	\$130 MXN
BBQ CHICKEN - Add goat cheese.	\$140 MXN + \$20	FLANK STEAK, GOAT CHEESE AND CARAMELIZED PEARS	\$195 MXN



SAVOURY CREPES

BASE .- Filled crepes, baked with gouda cheese and topping of black olives and parsley. **\$50 MXN**

CREATE IT YOUR WAY:

INGREDIENTS AND OPTIONS TO CHOOSE FROM:	(cost per ingredient)
- Spinach, Asadero Cheese, Tomato, Black olives, Pepper and BBQ sauce, Fresh cheese, Onion.	_____ +\$10
- Egg, Mushrooms, Parmesan Cheese, Pineapple, Gouda Cheese, Walnut.	_____ +\$15
- Goat Cheese, Cottage Cheese, Guacamole, Pork or Soy Sausage, Avocado, Toreado Chiles, Shredded Chicken, Potato Salad, Goa Sauce, Green Salad, Ham, Vegan Cheese.	_____ +\$20
- Chicken fillet, Portobello, Bacon.	_____ +\$30
- Pesto	_____ +\$45
- Steak.	_____ +\$75
- Flank steak, Salmon cubes.	_____ +\$95

MAIN DISHES

GREEN ENCHILADAS FILLED WITH FRESH CHEESE OR CHICKEN	\$120 MXN
Accompanied with lettuce, tomato, fresh cheese, cream and red onion.	
ENFRIJOLADAS FILLED WITH FRESH CHEESE OR CHICKEN	\$120 MXN
Creamy blend beans with chipotle chile, accompanied with fresh cheese, cream and red onion.	
CHICKEN "A LA PLANCHA"	\$145 MXN
Grilled chicken fillet (200 gr.). Accompanied with one quesadilla, rice and mix of vegetables.	
CHICKEN FAJITAS	\$165 MXN
Accompanied with vegetables, rice and one quesadilla.	
BEEFSTEAK FAJITAS	\$195 MXN
Accompanied with vegetables, rice and one quesadilla.	
FLANK STEAK FAJITAS	\$235 MXN
Accompanied with beans, rice and one quesadilla.	
BEEFSTEAK IN RED OR GREEN SALSA	\$165 MXN
Accompanied with beans and rice.	
HAWAIIAN CHICKEN	\$175 MXN
Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.	
HAWAIIAN BEEFSTEAK	\$205 MXN
Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.	
HAWAIIAN FLANK STEAK	\$235 MXN
Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.	

MUSTARD-BAKED CHICKEN **\$195 MXN**
 Chicken fillet (200 gr) with mushrooms roasted in white wine sauce and Dijon mu
 Pollo empanizado a la milanese stard. Accompanied with vegetables and rice.

CHICKEN MILANESA **\$165 MXN**
 Breaded chicken milanese (200 gr.). Accompanied with guacamole, rice and salad.

BEEFSTEAK MILANESA **\$190 MXN**
 Breaded beefsteak (175 gr.). Accompanied with guacamole, rice and salad.

SANTIBURGUER **\$135 MXN**
 150 gr. of ground beef, gouda cheese, bacon, caramelized onion, tomato and
 lettuce. Accompanied with potato salad.

DOUBLE SANTIBURGUER **\$185 MXN**
 Double patty, double gouda cheese, double bacon, caramelized onion, tomato and
 lettuce. Served with potato salad.

FLANK STEAK SANTIBURGUER **\$190 MXN**
 150 gr. of Flank steak, gouda cheese, bacon, caramelized onion, tomato and lettuce.
 Accompanied with potato salad.

GLACED SALMON ON A BED OF RISOTTO **\$290 MXN**
 Glazed with honey and Dijon mustard, risotto with spinach, mushrooms and
 parmesan cheese and fried salmon skin topping.

ADD EXTRA INGREDIENTS

- PERSONALIZE YOUR PLATE WITH:** (cost per ingredient)
- Spinach, Asadero cheese, Tomato, Black olives, Bell pepper and BBQ
 sauce, Fresh cheese, Fruit. _____ **+\$10**
 - Rice, Egg, Mushrooms, Parmesan or Manchego, Pineapple, Walnuts,
 Vegetable mix, Beans, Goa sauce. _____ **+\$15**
 - Goat or cottage cheese, Guacamole, Pork or Soy sausage, Avocado,
 Potato salad, Green salad, Vegan cheese, Ham. _____ **+\$20**
 - Soy Burger patty, Chicken, Portobello, Bacon. _____ **+\$30**
 - Pesto. _____ **+\$45**
 - Groundbeef Burger patty, Extra Bolognesa. _____ **+\$50**
 - Extra Steak portion. _____ **+\$75**
 - Extra flanksteak patty. _____ **+\$80**
 - Flankstek, Creespy Jerky or Salmon cubes Extra portion _____ **+\$95**

BEVERAGES

AGUAS FRESCAS (620 ML.)

Flavor of the day or Melon - \$45 MXN
 Mango - Strawberry water. \$55 MXN

LEMONADE - ORANGEADE

(620 ML.)
 With natural water. \$45 MXN
 Carbonated water. \$55 MXN

SODAS (355 ML.) \$42 MXN

Coca Cola, Coca light, Coca sin azúcar, Fanta, Sprite, Mundet o Fresca.

JUGOS (355 ML.) \$35 MXN

Premium boxed juice: Pineapple, peach, apple, orange or grape.

NATURAL ORANGE JUICE \$45 MXN

SANTO'S ICE TEA \$55 MXN

(620 ML.)
 Iced black tee with a touch of lemon.

ICE CREAM MILKSHAKES \$55 MXN

(355 ML.)
 With vanilla, strawberry or chocolate ice cream.

MILKSHAKES (620 ML.)	MILK	SOY / OATS / ALMOND
Banana or chocolate.	\$55	\$60
Strawberries or mango.	\$60	\$65

AGUA DE LOURDES

(355 ML.) \$38 MXN

Alkaline carbonated water.

BOTTLED WATER (500 ML.) \$25 MXN

SMOOTHIES WITH

NATURAL FRUITS

YOGHURT BASED - SOY,

ALMOND OR OATS BASED

Small glass with two fruits \$60 MXN
 (390 ml.)

Large glass with three fruits \$80 MXN
 (620 ml.)

Fruits: Peach, pineapple, strawberries, mango, banana, orange, blueberries, raspberries.

CHECK OUT OUR ITALIAN SODAS

\$55 MXN

A healthy alternative to soft drinks!

Made from essential oils and Lourdes Water. Sugar Free.

- Clove
- Ginger
- Lime
- Lemon
- Mint
- Orange.

Fresh, bubbly and delicious!



← More info!

BEERS

VICTORIA OR CORONA \$48 MXN
(355 ml.)

HEINEKEN 0,0% \$40 MXN
(355 ml.)

NEGRA MODELO, MODELO ESPECIAL \$55 MXN
(355 ml.)

MICHELOB ULTRA \$55 MXN
(355 ml.) Con sólo 2.8 gr. de carbohidratos.

STELLA ARTOIS \$70 MXN
(355 ml.)

CAGUAMA MEGA \$120 MXN
(1.2 l.) Victoria o Corona.

SPECIALS

CHELADA GLASS \$15 MXN
Lemon juice, frosted with salt and ice.

MICHELADA GLASS \$25 MXN
Lemon juice, sauce mix, Clamato, frosted with salt and ice.

MIXED CLAMATO GLASS \$55 MXN
(450 ml.) Clamato, lemon juice, sauce mix, frosted with salty and ice.

ARTESANALES - 355 ML

LIBERTAD - León, Gto. \$85 MXN
American Pale Lager, Blond Ale, Red Ale, Stout.

ALLENDE - Sn. Miguel A., Gto. \$85 MXN
100 (Ultra), Golden Ale, Brown Ale, Agave Lager, Ipa.

TEPOLI - Guanajuato, Gto. \$80 MXN
Jurhiata (light), Marakame (English porter), Yaocelotl (American Amber Ale + Mandarina)

CUCAPA AMBAR \$75 MXN

OCHO REALES \$85 MXN
Without gluten. Ask about available styles.



COFFEE SHOP

COFFEE

ESPRESSOS

ESPRESSO	\$35 MXN
DOUBLE ESPRESSO	\$45 MXN
CUT ESPRESSO	\$37 MXN
DOUBLE CUT ESPRESSO	\$47 MXN

EXTRAS

Extra charge of cajeta.	+\$10 MXN
Kahlúa extra - eggnog - maple.	+\$20 MXN
Extra Irish cream.	+\$25 MXN
Decaffeinated.	+\$3 MXN
Extra of soy drink - almond drink - oats drink.	+\$8 MXN
Whipped cream.	+\$5 MXN

	SMALL 8 OZ.	MEDIUM 12 OZ.	LARGE 20 OZ.
AMERICANO	\$35	\$45	
AFOGATO	\$50	\$60	
Espresso with vanilla ice cream.	\$47	\$57	
MOKA	\$45	\$55	
LATTE	\$45	\$55	
CAPUCCINO	\$45	\$55	
FLAVORED CAPUCCINO	\$50	\$60	
With maple, cajeta or chocolate.			
EGGNOG CAPUCCINO	\$55	\$65	
HOT CHOCOLATE	\$35	\$45	
WARM MILK GLASS		\$35	
ICED COFFEE		\$50	\$60
ICED CAPUCCINO		\$60	\$70
COLD LATTE		\$60	\$70
ICED MOKA		\$60	\$70
COLD CAPUCCINO WITH ICE CREAM		\$65	\$75

TEA

**HOT
8 OZ.**

\$40

**HOT
12 OZ.**

\$45

**COLD
12 OZ.**

\$50

**COLD
20 OZ.**

\$55

HERBAL TEAS

HURRICANE

Anise, elderberries, apple, rose hips, hibiscus, calendula, sunflower petal, bramble leaf and fennel.

RELAX

Lavender flower, chamomile, orange blossom, lemon balm, heather, mint, rose petal and strawberry leaf.

BAGGED TEAS

Peppermint, chamomile, black or green.

FRUIT TEAS

BORA BORA

Apple, hibiscus, rose hip, calendula, passion fruit, ginger, strawberry, raspberry and lemon.

TROPICAL FANTASY

Apple, hibiscus, rose hip, rose petal, sunflower, blueberry, strawberry, passion fruit, strawberry essence, kiwi and raspberry.

FLORIDA FRUITS

Apple, strawberry, elderberry, apple, hibiscus, bramble leaf, blackberry essence and raspberry.

MUMBAI

Apple, blueberry, coconut, cherry, kiwi and red fruits.

FRUIT TEAS

MORAS DE LA SELVA

Blackberry, strawberry, elderberry, apple, hibiscus, bramble leaf, blackberry essence and raspberry.

PARIS

Apple, orange peel, yogurt pearl, papaya, carrot, beet, safflower, natural lime flavor, tangerine and cream.

MARACUYA

Passion fruit, apple, rose hip, papaya, mango, hibiscus and elderberry.

OMA'S GARDEN

Strawberry, blackberry, raspberry, elderberry, hibiscus, apple, blackcurrant, wild strawberry essence and rhubarb.

TANGO MANGO

Mango, passion fruit, papaya, raisin, coconut, elderberry, safflower, cornflower and jamaica, kiwi and passion fruit.

TEAS

BLACK TEA

Earl Grey, English Breakfast, Peach, Mango, Oriental Spice, "Massala Chai".

GREEN TEA

Blueberry-pineapple, Mint, Pineapple-ginger, Sencha, Temple of Heaven.

ROOIBOS TEA

Natural, Bourbon-vanilla, Chai.

DESSERTS

SWEET CREPES

STRAWBERRY JAM	\$50 MXN
HONEY LEMON	\$50 MXN
CHOCOLATE WITH BANANA	\$55 MXN
CAJETA WITH NUTS	\$65 MXN
NUTELLA WITH BANANA OR	
NUTELLA WITH STRAWBERRY	\$70 MXN
ICE CREAM CREPE	\$80 MXN

Vanilla, strawberry or chocolate with whipped cream.

HOME MADE DESSERTS

TIRAMISU	\$85 MXN	BROWNIE	\$65 MXN
Italian dessert with mascarpone cheese, biscotti, coffee and egg.			
BANANA SPLIT	\$75 MXN	BROWNIE WITH ICE CREAM	\$80 MXN
Banana, snow, jam, walnut, whipped cream and chocolate.		ESPRESSO FLAN	\$50 MXN
CORN BREAD	\$60 MXN	ICE CREAM	\$60 MXN
		Strawberry - Vanilla - Chocolate (commercial) with whipped cream and chocolate syrup.	
CARROT CAKE	\$65 MXN	FLOTACCINO	
Vegan, gluten free.		Frappe coffee with vanilla ice cream.	\$55 MXN
ROYAL LEMON AND MERENGUITOS CAKE	\$72 MXN	NATURAL YOGHURT-MOUSSE	
		With kiwi or strawberry coulis.	\$50 MXN
CHOCOLATE MOUSSE	\$60 MXN	CHOCOCHIPS COOKIE	
CHEESECAKE NEW YORK STYLE	\$65 MXN		\$15 MXN
With plum compote.		ICE CREAM EXTRA SCOOP	\$18 MXN

OUR QUALITY STANDARDS

ABOUT OUR PORTIONS, STANDARDS AND PROCESSES

ARRACHERA - BEEF FLANK STEAK

200 gr. 'SuKarne' quality meat.

BISTEC:

200 gr. beef from a private ranch based in León, Guanajuato: "Carnicería Raúl".

SEA FOOD:

Tuna: 110 gr.

Salmon fillet: 175 gr.

Salmon Cubes: 135 gr.

Shrimp: 31/35 11 pcs.

Peskmar quality

VEGETABLES:

Fresh previously washed and disinfected.

OTHERS:

Eggs: the raw eggs used in our dressings, tiramisu and chocolate mousse preparations are previously pasteurized.

We make our dressings without preservatives or artificial colors.

At Santo Café your opinion is always valuable and welcome. Let's maintain a participatory dialogue.

Send comments or inquiries to: santo-cafe@hotmail.com or be in touch with us via social networks.

We're committed to sustainability so we use biodegradable take-out containers. To offset the additional cost of these eco-friendly options we charge a small fee of \$6 MXN for the large clam-shell container and \$5 MXN for the small ones.

Please note: Outside food and drinks are strictly prohibited.

Santo Café reserves the right to charge an extra fee for any change of ingredients.

All reservations require a 24-hour notice to ensure availability.

Request your invoice when paying. Send your proof of tax status to: 473 122 2320. We do not invoice tickets from previous months.

We appreciate your cash payment.

We accept card payments.

While we strive for excellence in food preparation, the consumption of raw ingredients is solely the consumer's responsibility.

Campanero No. 4 C.P. 36000 Guanajuato, Guanajuato, México

www.santocafegto.com

