



MENU

Each dish includes a 10 oz cup of our Mexican brew coffee, in case of choosing another beverage, we will discount the price of the brew coffee and charge the new one.

LA GLORIA / LA GLORIA DUO



La Gloria C\$ 12
La Gloria duo C\$ 19
Enjoy our delicious and nutritious homemade waffles with fresh fruits, sweet toppings, and our delicious Mexican brew coffee.
Ice Cream + \$ 1.50

CHILAQUILES



Chilaquiles C\$ 17
Option 1: chicken, beans, corn chips, shredded cheese, guacamole, sauce, tomatillo sauce (green), and charred tomato sauce (red).
Option 2: egg, tomato, onion, bell pepper, spinach, Beans, corn chips, shredded cheese, guacamole, sauce, tomatillo sauce (green), and charred tomato sauce (red).

MOLLETES



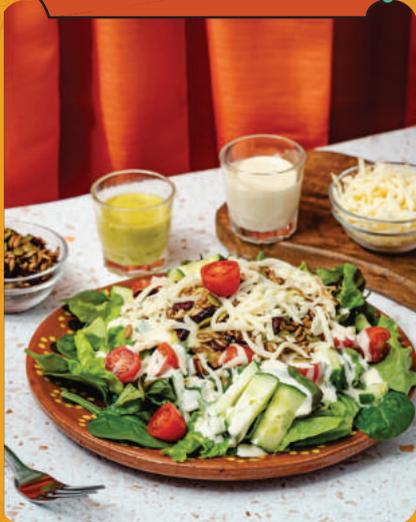
Molletes C\$ 16
Exquisitely prepared buns, filled with refried beans, covered with shredded cheese, eggs, bell pepper, tomato, spinach, and bathed in a spectacle of three sauces (Guacamole, Green Tomatillo, and Charred Red). Or chicken instead of eggs \$3 extra.

MEXICAN SANDWICH



Mexican sandwich C\$ 18
A harmonious blend of lettuce, spinach, tomato, cucumber, chicken, beans, and shredded cheese, accompanied by crispy french fries.

YA'AX SALAD



Ya'ax salad C\$ 17
Juicy seasoned chicken, perfectly paired with bell pepper, spinach, onion, lettuce, tomato, sunflower seeds, dried cranberries, and pumpkin seeds, all in a feast of flavours.

GLORY BREAKFAST



Glory breakfast C\$ 19
Scrambled eggs accompanied by tomato, onion, bell pepper, spinach, a fresh green salad, fruit salad, and two succulents homemade molletes, filled with beans, cheese, and guacamole sauce.

TORTA DE CHILAQUILES



Torta de chilaquiles C\$ 18
Corn chips drenched in three exquisite sauces (guacamole sauce, green tomatillo sauce, and charred red sauce), nestled inside an artisan bolillo bread, accompanied by a fresh green salad.





Choose your bean and enjoy your favorite drink.



CHIAPAS

(Dark roast – smoky notes)



VERACRUZ

(Medium roast – cocoa notes)



OAXACA

(Light roast – fruity notes)

Double espresso drinks



THE CLASSIC ONES

CAPPUCCINO	\$5.50
LATTE	\$5.50
FLAT WHITE	\$4.50
AMERICANO	\$4.50
ESPRESSO	\$4.50

OUR SIGNATURES

MAZACCINO **\$7.00**

A tantalizing blend of chocolate, cappuccino, infused with mazapán, a traditional Mexican delicacy (Mexican candy made of peanuts and powdered sugar that is blended and processed together and compacted into a small mold.)

MEXICAN MOCHA **\$7.00**

A symphony of rich flavors featuring Mexican chocolate and espresso.

NON-CAFFEINE

MEXICAN HOT CHOCOLATE **\$5.50**

MENTHÉ Oat vanille (mint tea) **\$4.50**



Oat milk + \$0.50

Oat vanilla milk + \$0.50

Almond milk + \$0.50



12 oz to 16 oz + \$0.50



ESPRESSO SMOOTHIES



NOCHE MAYA

\$8.50

An enchanting blend of Mexican chocolate flavor.

TESORO OLMECA

\$8.50

A delightful fusion of cinnamon and caramel.

ALBA TOLTECA

\$9.50

Indulge in the exquisite combination of mazapán and chocolate.

DAIRY SMOOTHIES

COCOA AZTECA

\$8.50

Revel in the allure of the Mexican chocolate.

ROSITA

\$8.50

Delight in the sweetness of strawberry & vanilla.



FRUIT SMOOTHIES

GREEN GLORY

\$7.50

A refreshing mix of cucumber, spinach, mango, honey, and orange juice.

BERRIES CANCUN

\$6.50

Dive into the medly of mixed berries.

MANGONADA VALLARTA

\$6.50

Savor the fusion of orange and mango.

ACAPULCO TROPICAL

\$6.50

Indulge in the blend of tropical fruits.

