



Menú

Buen día, el menú de Tía está basado en recetas tradicionales con un toque de aventura. Como buenas Tías, nos encanta consentir a nuestros clientes, esperamos que se sientan en casa.

Bon Appetit!

Gourmande: Persona que encuentra gran placer en la comida.

Welcome, Tías menu is based on traditional recipes with a touch of adventure. As Aunts, we like to pamper our customers and hope you will feel at home.

Bon Appétit!

Gourmande: Person who finds great pleasure in food.



BREAKFAST

Chilaquiles Green or Red \$80.00

Served with Beans. With a choice of Egg (1), Chicken or Turkey Chorizo

Filled Portobello \$105.00

With Spicy Pork Rinds, Cheese Gratin, Fried Egg (1), Arugula Salad and Sun Dried Tomatoes over a Black Bean Sauce.

Ham Sandwich \$95.00

On Whole Wheat Bread with Bacon, Tomato, Lettuce with a touch of Parmesan Cheese, Bell Pepper Confit with Onions. Served with French Fries or Green Salad.

Cazuela Style Eggs \$80.00

Scrambled with Green Salsa, Cheese gratin, served with Beans and our side of the day.

Ranchero Style Eggs \$80.00

Over fried Tortillas, topped with Salsa Ranchera, served with Beans.

Machaca \$100.00

Juicy shredded Beef served with Beans and Avocado Slices

Molletes \$70.00

Torta Bread with Beans, Cheese Gratin, Turkey Chorizo, Avocado and Bandera Salsa.

Cochinita Pibil Tamales \$100.00

(2)Yucatan Style, Spicy Pulled Pork, cured Red Onion and Tomato Sauce with a hint of Habanero. Served with Black Beans and Garnish of the Day

Mexican Combination \$130.00

Red Chilaquiles, Shredded Beef Machaca, Scrambled Egg, Beans and Avocado.

***The Following are served with your choice of Beans OR French Fries:**

Poblano Pepper Omelette \$85.00

With Cheese and Poblano Salsa.

TIA's Sundried Tomato Omelette \$95.00

With Feta Cheese, Roasted Tomato Salsa and Basil..

Ham and Cheddar Omelette \$90.00

With Spinach, topped with our sauce of the day.

Country Omelette \$95.00

With Spinach, Mushrooms, Corn, String Cheese and Spinach Sauce.

Scrambled or Fried Eggs \$65.00

With your choice of Ham, Bacon or Turkey Chorizo.

Egg Sandwich \$75.00

With Mayonnaise & Cheddar, on Whole Wheat

On the sweet side...

Seasonal Fruit \$70.00

Served with Yogurt, Granola and Honey.

Cereal \$50.00

With a side of Bacon, Seasonal Fruit, Whipped Cream and syrup.



French Toast \$80.00

Made with homemade Brioche served with Bacon, Seasonal Fruit Whipped Cream and syrup.

Hot Cakes \$75.00

(3) Served with Bacon, Seasonal Fruit, Whipped Cream and syrup

Waffles \$75.00

With a side of Bacon, Seasonal Fruit, Whipped Cream and syrup.

Homemade Sweet Rolls Ea. \$15.00



BEVERAGES

Coffee \$30.00

Café Au Lait \$40.00

(made to order)

Tea \$25.00

Milk Sm \$10.00 Lg \$22.00

Chocolate Milk Sm \$15.00 Lg \$30.00

Hot Cocoa \$35.00

Orange Juice Sm \$15.00 Lg \$30.00

Grapefruit Juice Sm \$15.00 Lg \$30.00

Green Juice Sm \$17.00 Lg \$35.00

Coke, Diet Coke, Sprite \$25.00

Bottled Water \$25.00

Sparkling Water \$25.00

EXTRA ORDERS

Egg (1) \$20.00

French Fries Side \$25.00 Order \$50.00

Bacon \$20.00

Ham \$15.00

Baguette Toast \$20.00

(With Butter and our homemade Jam or Marmalad)

Beans \$15.00

Avocado \$15.00



APPETIZERS

Smoked Fish Pâté Crostini With Bell Pepper Salad (4 pcs)	\$55.00
Risotto Croquettes With Mushrooms and Romesco sauce (4 pcs)	\$50.00
Crostini with Tomato Prosciutto and local Cheese (4 pcs)	\$65.00
Beef Carpaccio With Arugula salad, Grana Padano cheese and herb relish.	\$95.00
Shrimp Wonton (4 pcs)	\$60.00
Spicy Oriental Chicken Wings	½ Dz \$50.00 1 Dz \$90.00
Sweet and Sour Chicken Wings	½ Dz \$50.00 1 Dz \$90.00
Octopus and Shrimp Sopes (3) Corn Flour, with Arugula Salad and Marinated Onion	\$150.00
Pizza in Four...	
Marguerita	\$90.00
Pear, Bacon and Arúgula	\$100.00

SOUPS AND SALADS

Traditional French Onion Soup Grandma's Recipe	\$65.00
Soup du Jour	\$55.00
Spinach Salad With Tomato, Bacon, Mushrooms, Blue Cheese, Hard Boiled Egg, Croutons and light Cobb Dressing.	\$95.00
Tía's Salad Mixed greens with Pear, Apple, Cranberry and Caramelized Walnuts with Citric Ginger Dressing.	\$85.00
Green Salad	Sm \$45.00 Lge \$70.00
With Vinaigrette. Carrots, Tomato, Cucumber, purple Cabbage and Croutons.	
Add Chicken breast to any salad	\$40.00
Add Catch of the Day	\$65.00
Add Beef Fajitas	\$70.00



SANDWICHES

Grilled Cheese de La TIA (Cheddar) With Bacon and sautéed Mushrooms	\$85.00
Italian Grilled Cheese With Provolone, Salami and Tomato	\$85.00
House Club Ham, Bacon, Grilled Peppers, Cheddar Cheese, Lettuce and Tomato	\$110.00
Pepito with Angry Chimichurri Beef filet with roasted Tomato and lettuce served on homemade ciabatta bread.	\$110.00
Classic Hamburger with Cheese Beef filet with roasted Tomato and lettuce served on homemade ciabatta bread.	\$95.00
Tia's Hamburger With Blue Cheese, Bacon, sautéed mushrooms and caramelized Onion.	\$125.00

**** All of our sandwiches and hamburgers are served with French fries or Mixed Green Salad. We bake our own bread and grind our meat.****

ENTRÉES

New York (300 gr/10.5oz) Served with side of the day and potatoes.	\$260.00
Braised Beef Rib and Tail Over a Potato Cake topped with Arugula Salad.	\$160.00
Pork Chop (220 gr/7.76oz) Served with Spinach, Sautéed Mushrooms and Potatoes.	\$160.00
Catch of the Day Served with Sautéed Vegetables..	M/P
Spaghetti al Pesto With Tomatoes and Vegetables	\$110.00
Pasta with Shrim Tomatoes, Sauteeed Vegetables and White Wine	\$170.00

SIDES

Bacon
French Fries Side \$25.00 Order \$50.00
Sauteed Vegetables \$50.00
Avocado \$20.00



DESSERTS

Reine du Sabá \$65.00

Brownie style Chocolate cake with seasonal Fruit and Whipped Cream.

Apple Tart \$70.00

Served warm with Vanilla Ice Cream, Caramel and Toasted Almonds.

Tia's Flan \$55.00

With Amaretto and Almonds

Tiramisú \$70.00

Affogato Coffee \$70.00

Espresso with Vanilla Ice Cream

** All of our desserts are home made **



BEVERAGES

Naranjada (Orange Juice drink, Non-alcoholic) \$25

Lemonade \$2

Iced Tea \$30

Coke, Diet Coke, 7up \$25

Bottled Water \$25

Sparkling Water \$25

Coffee \$30

Tea \$25

BEER

Pacífico Light \$35.00

Victoria (355 ml) \$35.00

Victoria (1.2 lt) \$95.00

Negra Modelo \$40.00

Aguamala (Artesanal) \$00.00

Michelada \$45.00

Michelato (Michelada con Clamato) \$55.00



DRINKS

Tequila (Herradura Antiguo) \$47.00

Margarita \$75.00

Baileys \$55.00

Licor 43 \$70.00

Carajillo (Licor 43 with Espresso on the rocks) \$95.00

Stolichnaya \$75.00

Absolut \$65.00

Kalimotxo (Coke and Red Wine) \$65.00

WINE

White

Madera 5 Sauvignon/Chardonnay \$325.00

Unión AD Estación Porvenir

House (Glass) \$60.00

Red

Madera 5 Cabernet/Sangiovese \$380.00

Emeve Armonía de Tintos

Fratelli Passini

House (Glass) \$60.00

Corkage fee \$125.00



**“ From each treasured moment,
the taste is what I remember most ”**

Ask if Room Service is Available +15%
Pick Up Always Available During Business
Hours.

Monday CLOSED
Tues Thur 8am to 9pm
Fri Sat 8am 10pm
Sunday 8am 5pm

We Accept Visa and Mastercard.
Our Prices are in Mexican Pesos.
Gratuity is not Included.

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