



VOLTACAFÉ

MÉRIDA - SANTA LUCÍA

MENÚ DIGITAL

Santa Lucía



BEBIDAS / BEVERAGES

ESPECIALIDADES FRÍAS O CALIENTES SPECIALTIES HOT OR COLD

	300 ml	400 ml
Americano	37	45
Latte Espresso with steamed milk	45	55
Flat white Double espresso with milk	50	60
Capuccino Espresso with milk foam	45	55
Capuccino saborizado Flavors: Peanut, mocha, caramel, vanilla, amaretto, hazelnut	50	60
Chai latte Chai tea with milk	50	60
Chai espresso Chai tea with milk and espresso	55	65
Cochai brew Coconut horchata, chai and cold brew	50	60
Horchata exprés Coconut horchata with espresso	55	65
Chocolate de barra con agua Mexican chocolate with water	40	50
Chocolate de barra con leche Mexican chocolate with milk	50	60
Tisanas Frutal and herbal infusions	45	55



CAFÉ / COFFEE

Ristretto	30
Espresso sencillo	30
Espresso doble	35
Cortado	40
Macchiato	37

OTROS / OTHERS

Agua de sabor	35
Agua embotellada	30
Refresco	30

**Extra shot and milk or ingredient changes may generate an additional cost.*

Dirección: Calle 53 x 62 #501-C, interior Plaza Carmesí.
Teléfono: (999) 980 3307.

DESAYUNOS / BREAKFAST

PARA ACOMPAÑAR TU CAFÉ COFFEE PARTNERS

Pan de la casa tostado blanco o integral 30
Homemade toasted white or wheat bread with butter and marmalade.

Pan brioche de la casa tostado 40
Homemade toasted brioche bread with butter and marmalade.

Concha con nata 45
Waffle pastry with cream and mixed berries compote topped with powdered sugar.

Croissant 40
With butter and marmalade.

DULCE Y FRESCO / SWEET & FRESH

Waffle con helado de maple 130
Waffle topped with sautéed pear, mascarpone cream and maple ice cream.

French toast 95
Vanilla milk French toast with apple syrup.

Plato de fruta con yogurt y granola 85
Fruit, yogurt, local honey and homemade muesli.

CLÁSICOS DE LA CASA CLASSICS

Croque madame 140
Brioche bread, ham, gruyère, parmesan, béchamel and fried egg on top.

Crostini de aguacate 110
Avocado toast with goat cheese, cherry tomatoes and cilantro.

Sándwich de jamón, queso y huevo 150
Cheese, ham and egg sandwich.

Molletes 110
Toasted bread with butter, beans and grilled cheese. Add chorizo, ham or egg.

Burrito 145
Filled with egg, chorizo, quesillo, beans and avocado.

Torta de Chilaquiles 145
Red or green Chilaquiles on telera bread.

DEL MAÍZ / CORN-MADE

Entomatadas con tasajo 180
Tortilla in tomato sauce topped with cheese, fresh onion and parsley with thinly sliced grilled beef on the side.

Enfrijoladas con cecina enchilada 160
Tortilla in black bean sauce, topped with cheese, fresh onion and parsley with Oaxaca cheese or cecina enchilada.

Chilaquiles rojos o verdes 145
Red or green sauce Chilaquiles with chicken breast or eggs.

Tlayudita con huevo 150
Corn tostada with lard, black beans, cabbage, onion, topped with fried eggs.

Huevos rancheros oaxaqueños 145
Corn tostada with hierba santa, ham, quesillo and ranchero sauce.

ESPECIALES / SPECIALTIES

Pita spicy 135
Homemade mini pita bread, filled with beans, scrambled eggs, avocado, onion and cheese.

Omelette oaxaqueño 140
Oaxaca cheese, hoja santa, beans and chintextle omelette.

Omelette yucateco 140
Gouda cheese, chaya and Valladolid sausage omelette.

Omelette de claras 140
Egg whites omelette with goat and panela cheese, pesto and vegetables.

Huevos al gusto 135
Eggs any style with refried beans, salad, sautéed sausage and potatoes.

Huevo y queso en salsa 145
With fries, beans, bread or tortillas.



COMIDAS Y CENAS / LUNCH & DINNER

ENTRADAS / APPETIZERS

Guacamole 90

Avocado, coriander, serrano pepper, onion and chips.

Esquite 85

Corn grains with a touch of guajillo, cheese, epazote, mayonnaise, chili and lemon.

Tartar de atún 185

Fresh tuna cubes, avocado, dressing of toreado chili peppers, soy and citrus.

Tostaditas de ceviche 150

White fish, lime, lemon, onion, coriander, avocado and pasilla chili.

Sopa de Ocotlán 155

Chicken broth with shredded breast, corn, green tomato, serrano pepper, epazote, cheese and avocado.

CLÁSICOS / CLASSICS

Pita PM 155

Little pita bread filled with brisket, avocado, cured onion and jocoque.

Pita quesadilla con carne 185

Regular size pita bread topped with beef meat, pork sausage, Oaxaca cheese, grilled onion and avocado.

Chilaquiles rojos o verdes 145

Red or green sauce Chilaquiles with chicken breast or eggs.

Burrito de pollo y queso 165

Homemade flour tortilla stuffed with grilled chicken breast, cheese, avocado, beans and toreado dressing.

Queso asado a la plancha 120

Grilled panela cheese, green bean and pomodoro sauce.

Torta de Chilaquiles 145

Red or green Chilaquiles on telera bread.

ENSALADAS / SALADS

De tomate, papa y pollo 165

Local tomatoes, potatoes, avocado, feta cheese, almonds, Oaxaca cheese, pesto and vinaigrette.

FUERTES / MAIN COURSE

Pasta Columba 190

Homemade pasta with tomato sauce, aged cheese, short rib and parmesan.

Fetuccini con pollo y pesto 180

Chicken breast, herb pesto, white wine, mint and parmesan cheese.

Sándwich de pavo 160

Turkey breast sandwich with caramelized onion, cranberries and spinach.

Francesinha 195

White bread, ham, sausage, tenderloin, fried egg on top and melted cheese. Oporto and beer sauce.

Hamburguesa de res 195

Cheese and bacon hamburger. With lettuce, tomato and blue cheese.

Hamburguesa de pavo 185

Turkey breast hamburger with yogurt dressing, feta cheese and cured red cabbage.

VOLTACAFÉ

Sándwich de jamón y queso 140

Ham and cheese sandwich with pork belly and tomato.
With chicken + \$50

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LUNCH VOLTACAFÉ

PAQUETE 1 **190**

Sándwich de jamón y queso VOLTACAFÉ

- + Salad
- + Water or soda
- + Coffee or tea
- + Mini dessert

PAQUETE 2 **190**

Tartar de atún individual

- + Salad
- + Water or soda
- + Coffee or tea

*Every day, 1 pm to 4 pm.
Only in-restaurant dining.*



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  @voltacafemid

PANADERÍA / BAKERY

PANES DULCES / SWEET BREADS

Concha de vainilla	25
Roll de canela, nuez y arándanos	40
Bi-roll de nutella y chocolate	40
Trenza con chocolate y nuez	35
Croissant con almendras, crema y chocolate	50
Muffin de plátano y chispas de chocolate	35

GALLETAS / COOKIES

Choco-nutella, Red velvet o Integral con chocolate	30
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POSTRES / DESSERTS

Rebanada de pastel del día	95
Tartaleta de plátano	90
Cheesecake de manzana	110



CÓCTELES / COCKTAILS

ESPUMOSOS / SPARKLING

Mimosa clásica 95

Orange juice and sparkling wine.

Beemosa 95

Passion fruit, honey and sparkling wine.

Rumorosa 95

Pink grapefruit juice, tequila and sparkling wine.

Aperol Spritz 110

Aperol, prosecco and sparkling water.

Disaronno Fizz 110

Amaretto Disaronno, lemon, sparkling water.

APERITIVOS / APERITIFS

Americano 90

Vermouth rosso, Campari, sparkling water.

Gin Gimlet 110

Gin and lemon juice.

Kir 90

White wine and Cassis liquour.

Negroni 120

Gin, Campari and vermouth rosso.

Martínez 150

Hendrick's Orbium, vermouth rosso, orange bitters.

Bloody Mary 120

Vodka, tomato juice and house mix.

DIGESTIVOS / DIGESTIFS

Carajillo 120

Espresso and Licor 43, orange and cardamom.

Carajillo blanco 120

Espresso, RumChata and Amaro Averna.

Espresso Martini 130

Espresso, vodka and Kahlúa.

Expreso Apoala 130

Espresso, mezcal and Licor 43.



BEBIDAS / BEVERAGES

DESTILADOS / SPIRITS

TEQUILA

Herradura Antiguo Reposado	90
Don Julio 70	130
Maestro Dobel Diamante	130

MEZCAL

Ancestral de la casa	120
Unión El Viejo, Tosalá, Espadín	125
Montelobos, Ensamble	135

WHISKY

Buchanan's 12	130
Johnnie Walker Black Label	130
The Macallan 12	160

RON

Captain Morgan Spiced	90
Bacardi Blanco	90
Zacapa Ámbar	125

VODKA

Smirnoff	85
Stolichnaya	90

GINEBRA / GIN

Tanqueray	100
Beefeater	100
Hendrick's	125

DIGESTIVOS / DIGESTIFS

Xtabentún	80
Licor 43	90
Baileys	90

VINOS / WINES

TINTOS / RED

	Copa	Botella
Mas Des Tourelles	110	530
Merlot, France.		

Domaine La Montagnette	125	610
Grenache and Syrah, France.		

BLANCOS / WHITE

Norton Chardonnay	90	440
Chardonnay, Argentina.		

Vionta	100	485
Albariño, Spain.		

ROSADOS / ROSÉ

Mongailard	105	500
Cabernet Franc +		

CERVEZAS / BEERS

Heineken	57
Amstel Ultra	57
Bohemia	53
Carta Blanca	45
Preparado de Michelada	15
Preparado de Ojo Rojo	30

