



Postrería

...Sometimes inspiration comes,
and we cant explain how or where it comes from.
But in that moment we get to decide
whether we take it or let it go.

La Postreria was born out of one of those moments,
from an idea, a wish, a professional challenge
of wanting to give dessert the place it deserves.
In which sweetness doesn't play the main roll,
it lets in acid, bitter, smoked
and lots of other flavors, textures
and let us discover a world of infinite shapes.

The dessert makes you selfish,
makes you impatient
makes you fall into temptation.
The dessert is the end of a story that isn't over yet...

And for you, what does it meaning of dessert?

- 2024 Fall/Winter Season Menu -

COFFEE

HOT

- Ristretto 15 ml. ----- \$40
- Espresso 30 ml. ----- \$40
- Double espresso 60ml. ----- \$54
- Americano 170ml. ----- \$50
- Macchiato 130ml. ----- \$56
- Latte 170ml. ----- \$66
- Moka 170ml. ----- \$84
- Capuccino 170ml. ----- \$68
- Chai 170ml. ----- \$85
- Matcha Latte 170ml. ----- \$85
- Latte Lavanda 170ml. ----- \$75



ICED

- Cold Brew 300ml. ----- \$80
- Latte 380ml. ----- \$70
- Chai 380ml. ----- \$86
- Matcha Latte 380ml. ----- \$85
- Matcha Lavanda 380ml. ----- \$70
- Vainilla Milkshake 380ml. ----- \$110
- Affogato 108ml. ----- \$110
- Moka 380ml. ----- \$85
- Passion Fruit Mocktail 473ml. --- \$65
mint/lemon/passion fruit

INFUCED

- French Press 300ml. ----- \$70
- Pot Coffee Press 300ml. ----- \$83
- Chocolate Press 62% 300ml. ----- \$90

* All our coffees are D.O
México.

FRAPPE

- Matcha 470ml. ----- \$85
- Frappuccino 470ml. ----- \$85
- Chai 470ml. ----- \$86
- Moka 470ml. ----- \$95

TISANES

\$86

- Hot, iced or frappe
170ml. 380ml. 470ml.



HERBAL TEA

\$66

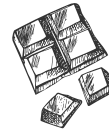
- Hot, iced or frappe
170ml. 380ml. 470ml.



CHOCOLATE

\$80

- Sugar free or with Cardamom
Hot 170ml., iced 380ml.



NEW DRINKS

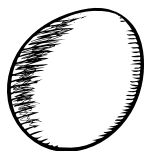
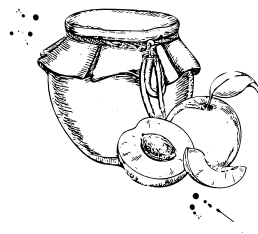
- Jinglepan ----- \$90
mazapan/toasted marshmallow
- Christmas S'more ----- \$80
chocolate/marshmallow cream



BREAKFAST

(from 9:00 to 13:00)

- **YOGURT MANDARIN HONEY - \$110** ^{250gr.}
(yogurt foam/tangerine/pistachio crumble/bee honey jelly)
- **SEASONAL FRUITS AND FLOWERS SALAD - \$125** ^{470gr.}
(fruit and flower selection with greek yogurt and bee honey)
- **FRENCH TOAST - \$148** ^{448gr.}
(brioche/butter/cinnamon/whipped cream/seasonal berries)
*Add vanilla or chocolate ice cream for \$35^{42gr.}
- **POWER BOWL - \$110** ^{220gr.}
(frozen banana/matcha blend topped with seasonal fruits and nuts) *dairy-free and low-calorie product*



- **SERRANO EGGS - \$175** ^{176gr.}
(2 eggs as desired/Iberico ham/slices of toasted bread/manchego cheese)

- **HUEVOS AHOGADOS - \$150** ^{537gr.}
(2 eggs/martajada sauce/chile sauce/ham/fresh cheese/avocado)

- **MEXICAN CHILAQUILES (GREEN OR RED) - \$145** ^{410gr.}
(totopos/avocado/sour cream/onion/chesse/ extra choice from egg, chicharrón, bacon or chicken)

- **BENEDICT EGGS WITH BACON - \$160** ^{328gr.}
(2) poached eggs/toasted brioche bread/creme hollandaise/lettuce mix/bacon)

- **SPINACH AND BRIE OMELETTE - \$140** ^{182gr.}
(sauteed spinach/melted brie/caramelized onion/white truffle oil/baguettes toast)

- **MUSHROOM OMELETTE - \$95** ^{155gr.}
(grilled mushrooms/manchego cheese/caramelized onions/toasted bread)

- **CHORIZO OMELETTE - \$95** ^{160gr.}
(grilled chorizo/manchego cheese/chili oil/fresh cilantro)

- **SCRAMBLED EGG, HAM AND CHEESE CROISSANT - \$135** ^{257gr.}
weekday brioche bread (grilled croissant, scrambled egg, smoked ham and Manchego cheese)

- **CROQUE MONSIEUR - \$145** ^{350gr.} / **OR MADAME - \$155** ^{400gr.}
(brioche bread, gratin gouda cheese, béchamel, smoked ham and mix of leaves+ egg if you choice Madame)

- **EXTRA INGREDIENT - \$44**
(egg 50gr/ chicken 40gr./ bacon 36gr. / pork "chicharrón"30gr. / avocado 50gr.)

ALL DAY

- **WINTER SALAD - \$85** ^{230gr.}
(mixed greens with house dressing/oven-baked chicken/sundried tomatoes)

- **GRILLED PANELA - \$100** ^{255gr.}
(marinated panela cheese/guacamole/mixed greens) *we recommend adding extra chicken or bacon*



ROAST BEEF SANDWICH

\$200
^{330gr.}

- Sourdough bread
- Roast beef
- Melted cheese
- Mustard mayonnaise
- Mix of leaves

GRILL CHEESE & VEGETABLES

\$150
^{310gr.}

- Sourdough bread
- Cheddar, manchego, gouda and provolone
- Grilled vegetables
- Balsamic onion

GRILL CHEESE & BACON

\$150
^{275gr.}

- Sourdough bread
- Cheddar, manchego, gouda and provolone
- Roast Bacon
- Balsamic onion

SALMON TOAST

\$200
^{205gr.}

- Sourdough bread
- Smoked salmon
- Cream cheese
- Avocado
- Mix of leaves and vinaigrette

CHICKEN SANDWICH

\$175
^{297gr.}

- Sourdough bread
- Baked chicken
- Aioli
- Mix of leaves

House Desserts

\$210



HOJARASCA 220gr.

- pumpkin
- spices
- cocoa
- honey



BOSQUE 166gr.

- berries
- pistachio
- fresh herbs



CACAOTAL 187gr.

- metate chocolate
- orange
- 62% chocolate
- cinnamon



MILHOJAS ROJA 130gr.

- yogurt
- raspberries
- roses



CAMEMBERT & JEREZ 165gr.

- cheesecake
- jerez
- pine nuts
- honey



HELADO NITRO (\$125) 400gr.

- Ask for the flavor of the day

Pastries

\$135

- BLUE- almonds/blueberries/lime/cream cheese 160gr.
- BELLOTA- cacao/coffee/hazelnut 102gr.
- RUDOLF- chocolate 75%/cherries/raspberry 115gr.
- GINGERBREAD- spices/dark chocolate/caramel 95gr.
- CASCABEL - caramel/milk chocolate/hazelnuts 110gr.
- SNOWMAN - white chocolate/cream cheese/yogurt 110gr.

*Add vanilla or chocolate ice cream to your dessert \$35 42gr.

*Ask about our freshly baked pastries and sweet bread.

\$35 - \$50 100gr. aprox
FRIDAY TO SUNDAY



Macarons

\$33

- Yuzu
- Smoked
- Cookies
- Blueberries
- Roses
- Carajillo
- Raspberry
- Lavander and honey
- Salted caramel
- 100% vainilla
- Hazelnut
- Nutella
- Violets and blackberries
- Tangerine



\$40 14gr.
Specials
-Candy cane
-Christmas tree

TASTING MENU

.... and for those who wish to live the full sweet experience,
we have created a tasting menu that showcases different desserts and sweet bites
in which we review the different basic tastes.
The most emblematic creations of La Postrería.

NOUGAT MENÚ

(5 desserts + 5 sweet snacks)

\$950

***Extra Person - \$175**

(5 extra sweet bites)

CAKES & ENTREMEMETS

We have a variety of cakes to sweeten your celebration.
Ask for our catalog of cakes or check it directly in our website
www.lapostrieriagdl.com

*All the ingredients that we use in the Dessert are natural, from fruits and vegetables market, chocolates of the highest quality, dairy and natural fats, as well as herbal teas and 100% dried fruit pastes that we make in our kitchen, avoiding at all costs the use of artificial flavors, hydrogenated vegetable fats, or ultra-processed products to have as a result the best flavor we can offer and create a more responsible pastry.

ALCOHOLIC BEVERAGE

BEER

- Stout 355ml. ----- \$95
(café/cacao)
- Vienna Lager 355ml. ----- \$95
(hazelnuts/caramel)
- Session ipa 355ml. ----- \$95
(grapefruit/zest)
- Pale ale 355ml. ----- \$95
(tropical fruit/caramel malt)



WINE

- Rosé D´Anjou 150ml. ----- \$125
(rose/cabernet)
- Tinto 150ml. ----- \$125
(cabernet sauvignon)
- Blanco 150ml. ----- \$115
(garnache blanc)

CARAJILLO

\$140

180ml.

- Shake or divorcié

MIMOSA

\$70

190ml.

- Sparkling wine

- FRESH WATER LARGE 750ml. ----- \$65
- FRESH WATER INDIVIDUAL 300ml. ----- \$40
- FRESH JUICE 300ml. ----- \$60
- MINERAL WATER 350ml. ----- \$55
- SODA 355ml. ----- \$51
- LIMONADE 380ml. ----- \$51



* Ask for our daily selection