

gdl | est. 2013

## - WINTER MENU-

...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 doesnit 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 isnit over yet..

And for you, what does it meaning of dessert?



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
- Horchata Latte 170ml\$75
- Latte Creme Brulee 170ml\$75
FRAPPE
- Matcha 470ml\$85
- Frappuccino 470ml \$85
- Chai 470ml\$86

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
- Latte Lavanda 380ml\$75
- Horchata Latte 380ml\$75
- Latte Creme Brulee 170ml\$75
INFUCED
- French Press 300ml\$70
- Pot Coffee Press 300ml\$83
- Chocolate Press 62% 300ml\$90
* All our coffees are D.O.
*All our coffees are D.O México.
141022100.

TISANES \$86

- Moka 470ml.-----

- Hot, iced or frappe 170ml. 380ml. 470ml. HERBAL TEA \$66

- Hot, iced or frappe

CHOCOLATE \$80

- Sugar free or with Cardamom Hot170ml., iced380ml.







## **NEW DRINKS**

Rose Latte  $_{380ml.}$  \$75 coffee/roses/milk

Mimosa Valentine 190ml. \_\_\_\_\$90 sparkling wine/cranberry juice





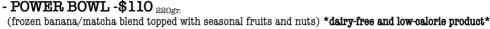




# 

(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 \$3548gr.



- SERRANO EGGS - \$175 176gr.

(2 eggs as desired/Iberico ham/slices of toasted bread/manchego cheese)

- HUEVOS AHOGADOS - \$150 637gr.

(2 eggs/martajada sauce/chile sauce/ham/fresh cheese/avocado)

- MEXICAN CHILAQUILES (GREEN OR RED) - \$145 410gr.

 $(to topos/avocado/sour\ cream/onion/chesse/\ extra\ choice\ from\ egg,\ chicharr\'on,\ bacon\ or\ chicken)$ 

- 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/baguette 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 267gr.

\*weekday brioche bread\* (grilled croissant, scrambled egg, smoked ham and Manchego cheese)

- CROQUE MONSIEUR -\$145 350gr./ÓR 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 -\$120 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\*















## House Desserts \$210



FLOR DE VAINILLA 185gr.

- vanilla bean
- salted caramel
- anise



NIPON 130gr.

- matcha
- green apple
- mint



OCEAN 166gr.

- yuzu
- matcha
- ginger



WONKA 145gr.

- chocolate
- coffee
- popping candy



## FLOWER POWER 134gr.

- seasonal fruits
- lime
- violets



#### SINGLE MALT 176gr.

- caramel
- whiskey
- dark chocolate



### HELADO NITRO (\$125) 400gr.

- Ask for the flavor of

the day



## Pastries \$135

- LILY roses/sablee/pear  $_{103 gr.}$
- $F*CK\ LOVE$  coffee/amaretto/dark chocolate 64%  $_{\mbox{\tiny 154gr.}}$
- TEDDY 75% chocolate/cherry/raspberry  $_{\mbox{\scriptsize 131gr.}}$
- GRAND MACARON lychee/raspberry/roses  $_{125gr.}$
- FRIENDZONE chocolate/tequila/cooffee 155gr.
- ${\tt HEART}$  -cheesecake / yogurt / guava 120gr.
  - \*Add vanilla or chocolate ice cream to your dessert \$35 42gr.
- \*Ask about our freshly baked pastries and sweet bread.

**\$40 - \$55** 100gr. aprox FRIDAY TO SUNDAY





### Macarons

\$33 14gr.

- -Chocometate
- -Banana
- -Matcha & strawberry
- -Blueberries
- -Caramel Popcorn
- -Roses
- -Pink Pepper & raspberry
- -Lavender & honey
- -Peanut Butter & jelly
- -Whiskey
- -Apple cardamom
- -Violets & blackberries
- -Salted caramel
- -100% vanilla

Specials \$40 14gr

-Red heart



#### 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 Postrerla.

# NOUGAT MENÚ

(5 desserts + 5 sweet snacks) \$950

\*Extra Person - \$175

(5 extra sweet bites)

## **CAKES & ENTREMETS**

We have a var iety of cakes to sweeten your celebration.

Ask for our catalog of cakes or check it directly in our website

www.lapostreriagdl.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	\$100
(café/cacao)	
- Vienna Lager 355ml	\$100
(hazenuts/caramel)	
- Session ipa 355ml	\$100
(grapefruit/zest)	•





#### WINE

- Rosé D´Anjou 150ml(rose/cabernet)	- \$115
- Tinto 150ml	-\$125
(cabernet sauvignon)	<b>411</b> 0
-Blanco <sub>150ml.</sub> (garnache blanc)	- \$115

CARAJILLO \_\_\_\_\_\_

MIMOSA \$77

Ψ1-10 180ml.

190ml.

- Shake or divorcied

- Sparkling wine

