MANUSHES

SAVORY

LAMB MANUSHE $200 NORMAL / $115 MINI
Manushe with ground lamb meat and tomato paste

TAWOOK MANUSHE $195 NORMAL / $110 MINI
Manushe with ground organic chicken marinated with labneh and tomatoes

ARTICHOKE MANUSHE $195 NORMAL / $110 MINI
Manushe with a mix of melted cheeses, artichoke and labneh

CHORIZO AND CHEESE MANUSHE $185 NORMAL / $105 MINI
Manushe with a mix of melted cheeses and chorizo

OLIVES AND POMEGRANATE MANUSHE $185 NORMAL / $105 MINI
Manushe with kalamata black olives and fresh pomegranate

MOZZARELLA CHEESE MANUSHE $170 NORMAL / $100 MINI
Manushe with melted mozzarella cheese

ZAATAR MANUSHE $175 NORMAL / $95 MINI
Manushe with zaatar and pomegranate molasses
add cheesse $40

SHAKSHUKA MANUSHE $185 NORMAL / $110 MINI
Two fried eggs served on top of tomato sauce with spices, red peppers and mustard seeds

CHOOSE YOUR TOPPINGS

Black and white sesame seeds
Tomatoes • Spinach
Cucumber • Tarator sauce: labneh, tahini, garlic and cumin

Hummus • Confit garlic
$30 each

Egg • Cheese • Lamb
Chorizo • Artichoke • Chicken
$40 each

SWEET

FIG MANUSHE $185 NORMAL / $105 MINI
Manushe with fresh figs pecan nuts, tahini and bee honey

BERRIES AND NOMEY MANUSHE $195 NORMAL / $115 MINI
Manushe with berries, fresh cheese, tahini and bee honey

PISTACHIO MANUSHE $195 NORMAL / $115 MINI
Manushe with pistachio and bee honey

KOFTAHS $ 225

Order of two lamb koftahs (150 g), with freshly made mini pitas

-hummus
-jocoque
-combination

**The weight indicated corresponds to the weight before cooking.*

BREAKFAST

LEBANESE STYLE

SHAKSHUKA $140
Two frieg eggs on top of tomatoe sauce with spices, red peppers and mustard seeds. Mini pitas included.

FRIED EGGS WITH MINI PITAS $145
Two fried eggs fried with olive oil. Served with labneh and zaatar. Mini pitas included.

MANU-LLETES $150
Two mini manushes served with fried beans, melted cheese and pico de gallo

APRICOT MANU TOAST $80
Manushe toast with labneh, apricot jam, fresh mint leaves and black sesame seeds

BERRIES MANU TOAST $80
Manushe toast with labneh, berries jam and bee honey

SERVED ALL DAY

SALADS

FATTOUSH $145
Fresh lettuce mix, cherry tomatoes, sliced cucumber, sliced non-spicy radish, fresh mint leaves, sliced purple onion, pita bread croutons, sumac, all served with pomegranate molasses and olive oil dressing

BEET BEDOUNES $145
Oven rosasted beets, fresh lettuce mix, cherry tomatoes, sliced cucumber, sliced non-spicy radish, fresh mint leaves, sliced purple onion, pita bread croutons, sumac, all served with pomegranate molasses and olive oil dressing

DIPS + MEZZE

BABA GANOUCHE WITH MINI PITAS $150
MUHAMMARA WITH MINI PITAS $150
HUMMUS WITH MINI PITAS $145
LABNEH WITH MINI PITAS $120
BLACK KALAMATA OLIVES $85
EXTRA MINI PITAS $35
BEIRUT BITES $350
Baba ganouche, muhammara, hummus and labneh

COOKIES

HAZENLUT COOKIES $45
Stuffed with hazelnut cream

DATE COOKIES $45
Stuffes with date cream

GINGER AND SEVEN SPICES COOKIES $45
Stuffed with ginger and cardamom.

BUTTER MINI COOKIES (10 pz) $50

ZAATAR AND PISTACHIO COOKIES $55
Mixed with zaatar, roasted pistachios and salt

LEMON AND LABNEH GLASS COOKIES $55
Golden butter, lemon zest and labneh glass

CHOCOLATE CHUNKS COOKIES $55
Butter and dark Mexican chocolate

PASTRIES

PISTACHIO PRALINE $50
Phyllo paste with pistachio, tahini and honey

CINAMMON ROLL $70
Nuts, labneh glass and berries home-made jam with cardamom

GLUTEN FREE BROWNIE $60
With tahini, pistachios, salt and dried rose leaves

SCONE $65
Butter infused with earl grey tea, served with home-made jam and cardamom

Some items may contain allergens such as gluten, nuts, or dairy.
Please ask your waiter.
All prices are in Mexican pesos and include VAT.

DRINKS

SOFT DRINKS

SPARKLING WATER $60
BOTTLED WATER $50
COCA COLA $40
GINGER BEER $65
KOMBUCHA $95
GOLDEN MILK LATTE $82
TARO LATTE $82
MINT LEMONADE $55
FELIX SODA $55

✳ **MILK**
Whole • Lactose free
VEGAN $10
Almond • Soy • Oat

COFFEE

AMERICANO $55
ICED AMERICANO $55
CAPUCCINO $60 ✳
EXPRESSO $50
EXPRESSO GINGER $110
FLAT WHITE $55 ✳
LATTE $65 ✳
ICED LATTE $65 ✳
COLD BREW $65
With cardamom
COLD BREW LATTE $70
CHEMEX $95
FRENCH PRESS $95
serving for two cups

WINE + BEERS

VICTORIA $50
CORONITA $40
MODELO ESPECIAL $60
PACIFICO $50

TODOS CONTENTOS, ROSA $210 GLASS/ $1,040 BOTTLE
Malbec, Merlot, Rosa del Perú. Valle de Guadalupe, Mexico

TODOS CONTENTOS, BLANCO $210 GLASS / $1,130 BOTTLE
Sauvignon Blanc. Valle de Guadalupe, Mexico

CANETTA $235 187 ML
Xatello, Macabello, Parellada. Cataluña, Spain

FLOW $245 GLASS / $1,220 BOTTLE
Moscato. Peña del Bernal, Mexico

LIGERITO - MOGOR BADAN $230 GLASS / $1,200 BOTTLE
Grenache y Cabernet. Valle de Guadalupe, Mexico

TÉS



BLACK

- **CEYLON PEACH** $60
- **DIRTY CHAI LATTE** $95 ✳
- **EARL GREY** $60
- **ENGLISH BREAKFAST** $60
- **GOLDEN MONKEY** $60
- **KEEN MANÚ** $60
- **LAPSANG** $60
- **MASALA CHAI LATTE** $70 ✳
- **SINCRETISMO** $60
- **YUNAN NOIR** $60

GREEN

- **GENMAI CHA** $60
- **HOJICHA** $60
- **HOJICHA POWDER** $70 ✳
- **KUKICHA** $60
- **MATCHA CEREMONIAL** $80 ✳
- **SENCHA** $70
- **VERDE ANTIGUA** $60
- **VERDE ATL-COCOTLI** $60
- **VERDE INDIA** $60
- **VERDE PÉRSICA** $60

PU ERH

- **PU ERH CHORANGE** $60
- **PU ERH TEPEYAC** $60

OOLONG

- **TI KUAN YIN** $60
- **OOLONG RARO** $60

WHITE

- **BLANCO** $60
- **WHITE PEONY** $60
- **JASMINE SILVER NEEDLE** $70
- **SILVER NEEDLE PREMIUM** $70

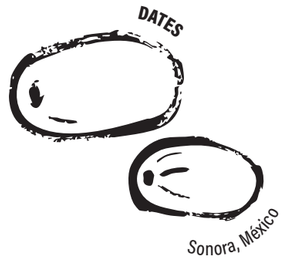
✳ **MILK**
Whole • Lactose free
VEGAN $10
Almond • Soy • Oat

TISANAS



- **TISANA MENTA PIPERITA** $60
  Refreshing and minty
- **TISANA NAVAXO** $60
  Intense and spiced
- **TISANA VAINILLA** $60
  Sweet, soft.
- **TISANA BONITA** $60
  Floral, soft
- **TISANA CHAMO K'AMO** $60
  Floral, relaxing
- **TISANA LULLABY** $60
  Soft, relaxing

ORANGE BLOSSOM HONEY
Veracruz, México





ROSE INFUSED WATER
Líbano





LABNEH
Home-made

KOMBUCHAS
CDMX, México



TÉ

PETALOS DE ROSA:
Turquía





SUMAC
Jordan





DRIED ROSE LEAVES
Turkey

TAHINI
Guanajuato, México

WE SOURCE ONLY LOCAL AND WORLD'S BEST QUALITY INGREDIENTS





MANÚ

BOCADO LIBANÉS

ZAATAR
Lebanon





POMEGRANATE MOLASSES
Jordan



Our Manakish are made at the moment using traditional ingredients, lightly fermented dough, and Middle Eastern recipes adapted to the Mexican palate.

MON - WED: 8AM TO 8PM
THU - SAT: 8AM TO 9PM | SUN: 9AM TO 3PM

Service is not included | All prices are in MXN and include VAT