



Desayunos Breakfast



Huevos Cucharita \$16

Two fried eggs* in red salsa with cheese.
Side of grandma's beans



Tostadas Chelo \$16

Two corn tostadas with potato and fried eggs* covered in spicy green salsa with raw onion and Cotija cheese.
Side of grandma's beans



Huevos Motuleños \$18

Two fried eggs* covered with red salsa with green peas and cubed ham, mounted over fried plantain patty with refried beans. Habanero pepper on top



Chilaquiles de la semana \$18

Let us surprise you with the chilaquiles of the week!
Always served with two fried or scrambled eggs*

Picadita grande \$16

Giant corn cake with black refried beans, scrambled eggs* and longaniza salsa



Huevo enfrijolado \$20

Layers of corn masa, black beans and salted beef with black bean sauce. Cheese, cream and a fried egg* on top.



Huevos Bernie. \$20

Spiced beef picadillo with two sunny side eggs* fried in a clay cazuela.

Side of raw onion, serrano pepper, dried oregano, salty yogurt and flour tortillas

Omelet de huitlacoche \$16

Corn mushroom omelet with a blend of Mexican cheeses. Side of toasted bolillo bread with butter



Tamales \$5 each

Serrano peppers and Mexican cheese blend OR Chicken cooked in savory dark mole

Whether we eat a tamal or quesadilla from a street vendor or sit down for a classic breakfast in CDMX, this meal makes the metropolis slow down a little and give us the strength needed for a busy day. Sweet breads, coffee and egg dishes are the most popular items while sitting down in a café. Chilaquiles, enchiladas and fresh juices are the most common at home.

We have put together a delicious menu for you to enjoy breakfast and pace it any way you want. If you don't have to get to your office, feel free to enjoy a breakfast cocktail to start your day right!

For you with love from us: Breakfast!



*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

We are a cashless establishment.

Tacos \$5 each



Huevo a la Mexicana.

Scrambled eggs* with tomato, onion and serrano pepper

Huevos con chile verde.

Scrambled eggs* with green chiles and onions

Huevos con jamón. Scrambled eggs* with ham

Huevos con longaniza. Scrambled eggs* with longaniza

Huevos con machaca. Scrambled eggs* with dried beef

All tacos with corn tortillas and side of house salsa
Substitute for a flour tortilla

Desayunos Dulces

Sweet Breakfast

Waffle con 5 leches \$16

Crunchy waffle covered in 5 leches

Waffle de maíz \$16

Fresh corn waffle with cajeta

Tamal rosa \$5

Sweet pink corn tamal

Cazuela de fruta \$16

Fresh seasonal fruit cazuela.

Sides: Homemade yogurt, granola, coconut, honey, chia, sweet corn husk powder and sugar-coated hibiscus flowers



Bebidas Drinks

Fresh juices: Orange, Grapefruit \$5

Green (apple, celery, lime, basil, honey) \$8

Mexican coke \$4

Sparkling Agua de Piedra \$4

Limeade, Orangeade, Grapefruitade \$6

Sin Alcohol Mocktails

Pajarito: Passion fruit, condensed milk, coconut, bubbles. Sal de gusano rim

Nina: Muddled watermelon and pineapple, coconut water, ginger beer, lemon juice. Sugar and salt rim

Charlie's angel: Muddled cucumber and blackberries, ginger beer and lemon juice

Mariposa: Our house lemonade made with butterfly pea flower tea and fresh lemon juice.



Almuerzo Lunch



Dúo de salsitas o guacamolito \$8
Two house salsas or guacamole with corn fritters

Tlacoyo de frijol \$10

Corn cake with refried beans, cream and cheese on top. Side of green salsa



Enchiladas poblanas \$20

Tortillas stuffed with shredded chicken and covered with creamy poblano salsa and cheese. Side of grandma's beans and toasted bolillo bread with butter

Quesadillas (en tortillas de maices nativos) \$15

3 Quesadillas served in native corn tortillas with side of Cucharita house salsa. Chicken in green salsa, Squash blossom with cheese and Beef barbacoa



Caldo de crudos \$12

Chicken soup with rice, veggies, side of raw onion, cilantro, lime and serrano pepper

Guisado de puerco \$20

Pork in an incredible green salsa. Side of grandma's beans and tortillas



Milanesa \$25

Breaded and deep fried beef milanesa. Side of mashed potatoes, "borracha" salsa and tortillas



Calabacitas guisadas \$18

Mexican squash, corn, poblano peppers. Side of grandma's beans and tortillas



Cazuelita de picadillo \$20

Ground beef with potato, carrots and tomato. Side of grandma's beans and rice

Tostadas clásicas \$15

Refried beans, shredded chicken, lettuce, cream, cheese, avocado and green salsa on the side



Centéotl Caviar and Corn \$90
An incredible experience. One ounce of Kaluga Hybrid caviar. Flan, mini pancakes and macaroon shells; all made of Mexican corn. Chipotle cream, crème fraiche and butter
Centéotl is the Aztec God of corn



Cocteles de Desayuno Breakfast Cocktails

Cucharita house margarita \$10

Espolon blanco tequila, Dry Curaçao, fresh lime, house grenadine

Strawberries and cream margarita \$10

Espolon blanco tequila, strawberries and cream

Cucharita breakfatini \$10

Shevkoff vodka, requeson stuffed olives, pickled onions

Palomita \$10

Socorro reposado tequila, fresh lime, grapefruit soda. Rimmed with grapefruit salt

Pajarito (drunk) \$10

Espolon blanco, passion fruit, coconut, bubbles. Sal de gusano rim



Bird's knees \$10

Ford's gin, lemon and honey

Bloodys \$10 each

María: Espolon blanco tequila and our spicy tomato mix
Dulce María: Socorro reposado tequila and our sweet mix
Duo: Half of each

Michelada \$7

Modelo Especial with lime juice and salt



Mimosa \$9

Fresh orange juice and Prosecco. Pitcher \$40

Champagne: Veuve Clicquot Yellow Label bottle \$90

Sweet Bread

Our sweet bread is baked fresh every morning using the best ingredients



Comida Corrida



Tuesday through Friday

The term "Comida Corrida" implies an economical mid-day meal served in 'tiempos' or courses. The word 'corrida' which literally means a 'run', here refers to the fact that the dishes are brought out successively; Comidas corridas are often run by women, making those who don't have access to a mother or grandma's home cooking feel right at home and receive proper nutrition while on the run. Consider Cucharita your mom or grandma. BUEN PROVECHO!
3 courses with drink \$25

