



*Santo
Café*

MENU IN
★ **ENGLISH** ★



All our disposables are 100% biodegradable and they have an extra cost of \$6 for the big plate, \$5 for the small plate and \$4 per cup.

The entrance is not allowed with food and drinks from outside the establishment.

“Santo Café” reserves extra charge for any change in ingredients.

**WE APPRECIATE YOUR CASH
WE ACCEPT PAYMENT WITH CARDS**

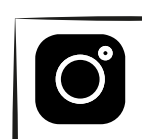
Campanero No. 4, C.P. 36000
Guanajuato, Gto., México.

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@SantoCafe



BREAKFASTS

THE BREAKFAST INCLUDES THE PACKAGE UNTIL NOON

*You choose: 1 fresh orange juice or a plate of fruit +
1 drink of choice: Black coffee with refill or Tea, Cappuccino, Moka,
Hot Chocolate, Latte or Espresso*

Huevos al gusto (eggs to your choice)	\$110
Estrellados: Fried	
Revueltos: Scrambled with ham or pork sausage or soy sausage.	
Rancheros: Fried, with salsa; Two fried eggs, with red and green salsa.	
A la Mexicana: Scrambled with tomatoes, onion and serrano chili.	
Accompanied with frijoles (beans) and fresh cheese.	
 <i>Order your eggs made with only egg whites.</i>	+\$10
 <i>Add red or green chilaquiles to your eggs.</i>	+\$20
Eggs & Bacon	\$120
Aztec Eggs	\$120
Spinach, onion, tomato, bell peppers, ham, fried tortilla. Accompanied with beans and fresh cheese.	
Omelette	\$130
With cheese and 2 of the following ingredients: ham, mushrooms, spinach, pork sausage or soy sausage. Accompanied with beans and fresh cheese.	
 <i>Order your omelette made with only egg whites.</i>	+\$10
 <i>Add bacon to your Omelette.</i>	+\$30
Hot Cakes (order of 3)	\$110
With butter and maple syrup or strawberry jam.	
 <i>Add bacon to your Hotcakes.</i>	+\$30
Chilaquiles (fried tortilla in thick red or green salsa)	\$95
Accompanied with beans, fresh cheese, onion and cream.	
Chilaquiles (fried tortilla in thick red or green salsa)	\$125
<i>With two eggs (scrambled or fried) or chicken.</i> Accompanied with beans, fresh cheese, onion and cream.	
Savoury Molletes (order of 2)	\$80
Toasted bun with beans, gratin cheese, onion and tomato.	
Sweet Molletes (order of 2)	\$55
Toasted bun with butter and sugar.	
Fruit cocktail	\$85
With yoghurt, honey and granola.	
Sweet bread	\$15
Sweet bread and black coffee with refill	\$45

 *Chef's recommendation

★ ORDER OF 3PZ ★ **QUESADILLAS** ★ WITH GUACAMOLE ★

Quesadillas plain	\$70
Quesadillas with mushrooms	\$100
Quesadillas Mix	\$110
Mix your order (plain, mushrooms or chicken)	
Quesadillas with pork sausage	\$115
Quesadillas with chicken	\$120
Quesadillas with beef (200gr of meat)	\$145
Quesadillas with flank steak (200gr of meat)	\$175
Quesadilla extra: plain	\$25

APPETIZERS

Guacamole	\$100
Guacamole with Crispy Jerky	\$145
Nachos	\$90
Cheddar cheese sauce, onion, jalapeño chili and fresh cheese.	
Nachos Rancheros	\$130
Cheddar cheese sauce, bacon, pork sausage, onion, tomato, jalapeño chili and fresh cheese.	
Tuna Mango	\$130
Tuna, mango, cucumber, guacamole, onion in soy reduction on white corn tostadas.	

◆ **SALADS** ◆

Santo's Salad: Lettuce, bell pepper, ham, mushrooms and black olives.	\$90
Campanero's Salad: Lettuce, spinach, carrot, tomato, goat cheese and avocado.	\$95
Silvestre Salad: Lettuce, ham, tomato, avocado, arugula and goat cheese.	\$105
Capricciosa Salad: Lettuce, spinach, melon, cottage cheese, walnuts, arugula and honey.	\$110
Cesar Salad: Lettuce, chicken, hard-boiled egg, and croutons.	\$120
Chip & Chop Salad: Lettuce, arugula, apple, goat cheese and walnuts.	\$130
Newton's Salad: Lettuce, apple, pear, walnuts, cottage cheese, and honey.	\$130
Pelounge's Salad: Lettuce, mushrooms, carrot, apple, spinach, chicken, arugula and walnuts.	\$155
Vital Salad: Lettuce, arugula, carrot, tomato, cucumber, corn, 4 bacon baskets filled with goat cheese, seeds.	\$155
Mixed Salad side dish portion: Lettuce, cucumber, bell pepper, carrot, tomato and black olives.	\$60

HOUSE DRESSINGS

House-dressing: Santa Vinagreta (Balsamic Vinegar and olive oil), Cesar, Italian or Honey Mustard.

All our dressings are homemade, without conservatives or artificial flavors.

SOUPS

Vegetable Cream	\$75
Chicken Broth	\$75
With chicken, vegetables and rice.	
Aztec Soup	\$80
Strips of fried tortilla, asadero cheese, and avocado.	



ARRACHERA:
200 gr. of
beef flank steak
(Sukarne quality)

BEEFSTEAK:
200 gr. of beefsteak
from "Carnicería Raúl"
in León, Gto.

VEGETABLES:
All our fruits and
vegetables are washed,
disinfected and of the
highest quality.

★ ★ ★ ENTRÉES ★ ★ ★

Green Enchiladas with fresh cheese or chicken	\$110
Accompanied with lettuce, tomato, fresh cheese, cream and red onion.	
Enfrijoladas with fresh cheese or chicken	\$110
Creamy mixed beans with chipotle chile, accompanied with fresh cheese, cream and red onion.	
Chicken a la plancha	\$125
Tenderized chicken breast 200 gr. Accompanied with vegetables, rice and a quesadilla.	
Chicken Milanesa	\$150
Tenderized chicken breast 200 gr. Breaded, Accompanied with guacamole, rice and salad.	
Beefsteak Milanesa	\$175
Breaded Beefsteak 175 gr. Accompanied with guacamole, rice and salad.	
Santiburger	\$125
(150 gr. of ground beef) gouda cheese, bacon, caramelized onion, tomato and lettuce. Accompanied with potato salad.	
Double Santiburger	\$175
Double gouda cheese, double bacon, caramelized onion, tomato and lettuce. Accompanied with potato salad.	
Santiburger de Arrachera (Flank Steak)	\$180
(150 gr. of Flank steak) gouda cheese, bacon, caramelized onion, tomato and lettuce. Accompanied with potato salad.	
Chicken Fajitas	\$145
Accompanied with vegetables, rice and a quesadilla.	
Beefsteak Fajitas	\$175
Accompanied with vegetables, rice and a quesadilla.	
Flank steak Fajitas	\$220
Accompanied with beans, rice and a quesadilla.	
Beefsteak in red or green salsa	\$150
Accompanied with beans and rice.	

Hawaiian Chicken **\$155**

Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.

Hawaiian Beefsteak **\$185**

Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.

Hawaiian Flank steak **\$220**

Bell pepper, onion, ham, mushrooms, pineapple, olives, asadero cheese. Served with two quesadillas.

Mustard-baked Chicken (Tenderized chicken breast 200 gr) **\$180**

With mushrooms, in white wine sauce and Dijon mustard accompanied with rice and vegetables.

Glaced Salmon on a bed of risotto **\$280**

Glazed with honey and Dijon mustard, fried salmon skin, risotto with spinach, mushrooms and parmesan cheese.

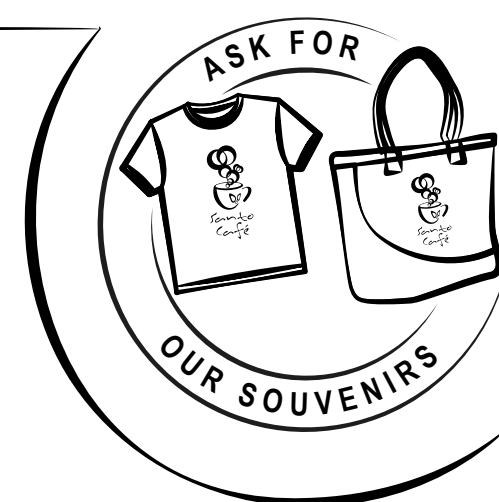
Personalize your plate with

EXTRA INGREDIENTS

Spinach, asadero cheese, tomato, black olives, bell pepper and BBQ sauce	\$10
Egg, mushrooms, parmesan or manchego, pineapple, walnuts.....	\$15
Goat or cottage cheese, guacamole, pork or soy sausage, avocado, potato salad, green salad, vegan cheese, ham, soy burger patty, Chicken, portobello, bacon	\$20
Soy Burger patty, Chicken, portobello, bacon	\$30
Groundbeef Burger patty	\$50
Beefsteak 200 gr.	\$75
Flanksteak 200 gr.	\$90

BAGUETTES

SERVED WITH GREEN SALAD



Ham and Gouda cheese **\$80**

Spinach: Spinach, tomato, onion, bell pepper and gouda cheese. **\$95**

BLT: Bacon, lettuce and tomato. Accompanied with potato salad **\$90**

Add a fried egg to your BLT **+\$10**

Mushrooms: Mushrooms, onion, garlic and gouda cheese. **\$95**

Add goat cheese or guacamole **+\$20**

Portobello: Portobello mushroom, spinach, tomato, onion and gouda cheese. **\$110**

Ham, Gouda cheese and bacon **\$110**

Chicken **\$110**

Chicken BBQ **\$115**

Add goat cheese. **+\$20**

Flank steak, goat cheese and caramelized pears. **\$180**

*Chef's recommendation

SAVOURY CREPES

**FILLED CREPES, BAKED WITH GOUDA CHEESE
AND TOPPING OF BLACK OLIVES AND PARSLEY**

#1) Mushrooms, tomato and onion	\$85
#2) Ham and cheese	\$85
#3) Spinach, mushrooms, tomato and onion	\$90
#4) Spinach, mushrooms and bell pepper	\$90
#5) Chicken, tomato and onion	\$90
#6) Chicken, spinach, tomato and onion	\$95
#7) Chicken, ham and mushrooms	\$95
#8) Ham, goat cheese and mushrooms	\$100
#9) Chicken, spinach and goat cheese	\$100
#10) Spinach, mushrooms, tomato and goat cheese	\$100

CREPAS DULCES

Crepa de mermelada de fresa	\$50
Crepa de limón con miel	\$50
Crepa de chocolate con plátano	\$55
Crepa de cajeta con nuez	\$65
Crepa de nutella con plátano o nutella con fresa	\$70
Crepa de nieve	
Vainilla, fresa o chocolate con crema batida.	\$78

PASTAS

**ACCOMPANIED WITH GARLIC BREAD
AND A PORTION OF PARMESAN CHEESE**


	<i>Full</i>	<i>Half</i>
Donkey: Olive oil, garlic and herbs.	\$80	\$65
Del Santo: Bell pepper, onion, tomato, oninos, garlic and mushrooms in soy sauce.	\$85	\$70
Vegetariana: Garlic and veggy mix in tomato based sauce.	\$90	\$75
Giuseppe: Spinach, mushrooms garlic and red onion with olive oil.	\$95	\$80
Testarossa: Garlic, ham and mushrooms in tomato based sauce.	\$100	\$85
Goa: Chicken, mushrooms, garlic, onion and cream.	\$120	\$95
Bolognesa: Groundbeef, onion, garlic and mushrooms in tomato based sauce.	\$130	\$105
Order of garlic bread 5 slices	\$25	

VEGGIE MENU

 ASK FOR YOUR ORDER WITHOUT DAIRY / ADD VEGAN CHEESE +\$20

BREAKFASTS INCLUDES THE PACKAGE UNTIL NOON

*You choose: 1 fresh orange juice or a plate of fruit + 1 drink of choice:
Black coffee with refill or Tea, Cappuccino, Moka, Hot Chocolate, Latte or Espresso*

Chilaquiles (fried tortilla in thick red or green salsa)	\$125
Accompanied with beans, fresh cheese, onion and cream.	
 <i>Add soy sausage</i>	+30
Savoury Molletes (order of 2)	\$100
Toasted bun with beans, gratin cheese, onion and tomato.	
Fruit cocktail	\$85
With yoghurt, honey and granola.	
Sweet bread	\$15
Sweet bread and black coffee with refill	\$45

QUESADILLAS

ORDER OF 3PZ WITH GUACAMOLE

Quesadillas plain	\$70
Quesadillas with mushrooms	\$100
Quesadillas with soy sausage	\$115

APPETIZERS / SOUPS

Guacamole	\$100
Nachos	\$90
Cheddar cheese sauce, onion, jalapeño chili and fresh cheese.	
Aztec Soup	
Strips of fried tortilla, asadero cheese, and avocado.	\$85


SALADS

Santo's Salad: Lettuce, bell pepper, ham, mushrooms and black olives.	\$90
Campanero's Salad: Lettuce, spinach, carrot, tomato, goat cheese and avocado.	\$95
Capricciosa Salad: Lettuce, spinach, melon, cottage cheese, walnuts, arugula and honey.	\$110
Cesar Salad: Lettuce, chicken, hard-boiled egg, and croutons.	\$130
Chip & Chop Salad: Lettuce, arugula, apple, goat cheese and walnuts.	\$130
Newton's Salad: Lettuce, apple, pear, walnuts, cottage cheese, and honey.	
Mixed Salad VEGAN side dish portion: Lettuce, cucumber, bell pepper, carrot, tomato and black olives.	\$60

ENTRÉES

Green enchiladas with mushrooms	\$110
Accompanied with lettuce, tomato, fresh cheese and cream.	
Soy Santiburger	\$90
Gouda cheese, bacon, caramelized onion, tomato and lettuce. Accompanied with potato salad.	
Santiportobello	\$115
Portobello mushrooms, BBQ sauce, Gouda cheese, goat cheese, bacon, caramelized onion, tomato and lettuce. Accompanied with potato salad.	

BAGUETTES WITH VEGAN CHEESE

Spinach: Spinach, tomato, onion, bell pepper and gouda cheese.	\$95
Mushrooms: Mushrooms, onion, garlic and gouda cheese.	\$95
 <i>Add guacamole</i>	+\$20
Portobello: Portobello mushroom, spinach, tomato, onion and gouda cheese.	\$120

PASTAS

	<i>Full</i>	<i>Half</i>
Donkey: Olive oil, garlic and herbs.	\$80	\$65
Del Santo: Bell pepper, onion, tomato, onions, garlic and mushrooms in soy sauce.	\$85	\$70
Vegetariana: Garlic and veggy mix in tomato based sauce.	\$90	\$75
Giuseppe: Spinach, mushrooms garlic and red onion with olive oil.	\$95	\$80

SAVOURY CREPES

#1) Mushrooms, tomato and onion	\$85
#3) Spinach, mushrooms, tomato and onion	\$90
#4) Spinach, mushrooms and bell pepper	\$90

Personalize your plate with

EXTRA INGREDIENTS

Spinach, tomato, black olives, bell pepper and BBQ sauce	\$10
Mushrooms, pineapple, walnuts.....	\$15
Guacamole, soy sausage, avocado, potato salad, green salad, vegan cheese	\$20
Soy Burger patty, portobello	\$30

 *Chef's recommendation

★ ARTISAN DESSERTS ★

Tiramisú	\$78
Italian desert with Mascarpone cheese, biscottis and eggs.	
Banana Split	\$75
Banana, ice cream, jam, walnuts, whipped cream and chocolate.	
Sweet Cornbread	\$57
Carrot Cake (VEGAN & GLUTEN FREE)	\$63
Eureka Lemon Tartlet with meringues	\$72
Chocolate Mousse	\$60
New York style Cheese Cake	\$65
Brownie	\$57
Brownie with ice cream	\$70
Espresso infused Flan	\$52
Icecream	\$52
(2 scoops ,whipped cream and chocolate, not artesanal)	
Flotaccino	\$50
Frappuccino with a scoop of ice cream.	
Natural yoghurt mousse with fruit sauce	\$50
kiwi or strawberry sauce	
Chocolate chips cookie	\$15
Extra scoop of ice cream	\$18

COFFEE

Espresso	\$35			
Double Espresso	\$45			
Espresso Cortado	\$37	<i>Small</i>	<i>Med</i>	<i>Big</i>
Double Espresso cortado	\$47	<i>8oz</i>	<i>12oz</i>	<i>20oz</i>
Black coffee		\$35	\$45	
Afogato (Espresso with a scoop of vanilla ice cream)		\$47	\$57	
Moka		\$45	\$55	
Latte		\$45	\$55	
Cappuccino		\$45	\$55	
Flavored Cappuccino		\$45	\$55	
With maple, caramel or chocolate.				
Cappuccino Rompopo (eggnog)		\$50	\$60	
Hot chocolate		\$35	\$45	
Glass of warm milk			\$35	
Iced Coffee			\$45	\$60
Cappuccino Cold			\$60	\$70
Iced Latte			\$60	\$70
Iced Moka			\$60	\$70
Iced Cappuccino with ice cream			\$65	\$75
Extra load of coffee				+\$10
Extra kahlúa, rompopo (eggnog) or maple				+\$20
Extra irish cream				+\$25
Decaffeinated				+\$3
Extra soy or almond drink				+\$8
Whipped cream				+\$5

BEVERAGES

Aguas frescas (620 ml.)		
Prepared with natural fruits		
Melon or water of the day		\$40
Mango or strawberry		\$50
Lemonade or Orangeade		
With Natural water / carbonated water		\$40 / \$50
Sodas (355 ml.)		\$38
Coca, Coca light, Coca no sugar, Fanta, Sprite, Mundet or Fresca.		
Jugos (335 ml.)		\$32
From the box: Pineapple, peach, apple, orange or grape.		
Natural orange juice		\$40
Santo Iced Tea (620 ml.)		\$52
Black tea with lime juice over ice.		
Bottle with natural water (500 ml.)		\$22
Bottle of Agua de Lourdes (355 ml. carbonated, alkaline)		\$37
	<i>Milk</i>	<i>Soy / Almond</i>
Milkshakes (620 ml.)		
Banana or chocolate.	\$47	\$52
Strawberry or mango	\$52	\$57
Ice cream milkshakes (335 ml.)	\$53	
with milk and chocolate, strawberry or vanilla ice cream		
Smoothies with natural fruit		
with Yoghurt, Soy or Almond base		
Small glass with one or two fruits (390 ml.)		\$57
Large glass with one, two or three fruits (620 ml.)		\$75
Choose your fruits: Peach, pineapple, mango, banana, orange, blackberry and strawberry.		

TRY OUR ITALIAN SODAS

Made with essential oils and Agua de Lourdes. No added sugar.

Bubbly, fresh, rich and handmade.

Clove, Ginger, Lime, Lemon, Mint and Orange

\$52

BEERS (355 ml.)

Victoria, Corona	\$45
Heineken	\$40
Negra Modelo, Modelo Especial	\$50
Michelob Ultra (only 2.8 gr. of carbs.)	\$50
Stella Artois	\$65
Caguama MEGA Victoria o Corona (1,2 l.)	\$105
Artisanal Beers (355 ml.)	
Libertad: American Pale Lager, Blond Ale, Red Ale, Stout.	\$80
Allende: 100 (Ultra), Golden Ale, Brown Ale, Agave Lager, Ipa.	\$80
Tepoli: Jurhiata (clara), Marakame (English porter),	\$75
Yaocelotl (American Amber Ale + Mandarina)	
Cucapa Ambar	\$70
Ocho Reales Gluten Free. Ask of the styles we have.	\$80
Chelada Glass With ice, lemon juice, frosted with salt.	\$15
Michelada Glass With ice, lemon juice, clamato, sauces mix, frosted with salt.	\$25
Clamato Prepared Glass (450 ml.) With ice, lemon juice, clamato, sauces mix, frosted with salt.	\$50

TEAS & TISANAS

HOT

8oz 12oz

\$40 **\$45**

COLD

12oz 20oz

\$50 **\$55**

Black Tea

Earl Grey, English Breakfast, Peach, Tropical Mango
Oriental Spice, "Massala Chai"

Green Tea

Blueberry-Pinapple, Mint, Pineapple-Ginger, Sencha,
Temple of Heaven

Rooibos Tea

Natural, Bourbon-Vanilla, Chai

FRUIT TISANAS

Bora Bora

Apple, hibiscus, rose hip, calendula, passion fruit, ginger, strawberry, raspberry and lemon.

Fantasía Tropical

Apple, hibiscus, rose hip, rose petal, sunflower, blueberry, strawberry, passion fruit, strawberry essence, kiwi and raspberry.

Florida Fruits

Apple, hibiscus, papaya, pineapple, orange, rose hip, sunflower and rose petal, cornflower, lemon and strawberry.

Moras de la Selva

Blackberry, strawberry, elderberry, apple, hibiscus, blackberry leaf, essence of blackberry and raspberry.

Paris

Apple, orange peel, yogurt pearl, papaya, carrot, beetroot, safflower flower, natural lime flavor, tangerine and cream.

Maracuyá

Passion fruit, apple, rose hip, papaya, mango, hibiscus and elderberry.

Mumbai

Apple, blueberry, coconut, cherry, kiwi and red berries.

Oma's Garden

Strawberry, blackberry, raspberry, elderberry, hibiscus, apple, blackcurrant, wild strawberry essence and rhubarb.

Tango Mango

Mango, passion fruit, papaya, raisin, coconut, elderberry, safflower, cornflower and hibiscus, kiwi and passion fruit.

HERBAL TISANAS

Hurricane

Anise, elderberry, apple, rose hip, hibiscus, marigold, sunflower petal, bramble leaf and fennel.

Relax

Lavender flower, chamomile, orange blossom, lemon balm, heather, mint, rose petal and strawberry leaf.

Tés en bolsa

Peppermint, chamomile, black or green.