



KOOBEN
CAFÉ MEXICANO

An Unique Experience

The cuisine of **Southern Mexico** is a feast of colors, aromas, and flavors that blend pre-hispanic heritage with colonial influences. From rich adobos and slow-cooked stews to traditional sweets, every dish tells a story of tradition and culture.

Bocados

HOMEMADE GUACAMOLE 10

Avocado, pico de gallo, lime, and tortilla chips.

EMPANADAS 12

Flavorful chicharron (pork) filling wrapped in flaky pastry served with black beans, fresh cheese, pico de gallo, and sour cream.

AREPAS DE PLATANO 12

Sweet plantain filled with cheese and mole sauce.

CROQUETICAS 12

Beef, cheese, chipotle sauce, rice and breaded.

Desayunos

AVOCADO TOAST 14

Sourdough bread, avocado, arugula, cherry tomato, olive dressing, your choice of sunny side up or poached eggs.

HEALTHY OMELETTE 13

Omelette with spinach, onions, mushrooms tomatoes and cheese.

MONTADITOS 15

Cochinota (pork) or Chicken tinga, Tostones (Fried green plantains) black beans, avocado and onions.

COCHINITA PIBIL 15

Pork meat marinated in achiote and orange black beans, red onions and corn tortilla.

HUEVOS A LA CAZUELA 14

Scrambles eggs with tomato salsa, chipotle sauce, panela cheese, avocado and 3 corn tortillas.

HUEVOS AL GUSTO 12

Sunny side up, scrambled or poached eggs served with refried black beans and toast.
Choose three: Bacon, Pico de gallo, Chorizo, Spinach, Cheese, jalapeño, tomato, onions.
Add: Chicken \$5 - Steak \$7

Chilaquiles

Signature Dish

CLASSIC 14

2 eggs, cream, chesse, onions and side of refried black beans.
Choose 1 sauce: green, red or mole.
Add: Chicken \$5 - Steak \$7

HABANERO 15

Chips habanero sauce, cheese, cream, garlic and onions.
Add: Chicken \$5 - Steak \$7

PARA COMPARTIR (TABLE) 60

A sampler of habanero, mole, red and green chilaquiles, topped with cheese and sour cream, served with six eggs and 16 oz of grilled arrachera steak.

Sopas

POZOLE VERDE 14

Hominy stew made with dried corn combined with chicken and seasonings.

MENUDO 14

Traditional Mexican soup, made with cow's stomach in broth with a red chili pepper base.

Nuestros platos

TECOLOTE 16

Torta stuffed with chilaquiles, eggs, green or red sauce.
Chicken \$5 - Steak \$7

ENCHILADAS 15

Corn tortillas stuffed with chicken or fresh cheese topped with sour cream, onion, lettuce, and served with rice. Choice of green or red sauce.

ENMOLADAS 15

Chicken enchiladas with mole, Mexican cream, fresh cheese and rice.

ENFRIJOLADAS 17

Corn tortillas, stuffed with fresh cheese dipped in bean sauce accompanied with cecina.

TACOS DORADOS Y FIDEOS 15

Three chicken flautas topped with lettuce, black bean purée, sour cream, and fresh cheese, served with noodle soup.

TLAYUDA 17

Large tortilla covered with black beans, puree fresh cabbage, Oaxaca cheese, cecina, jalapeño, tomato, radish and avocado.

CHILE RELLENO 13

Stuffed peppers with tomato sauce, rice and tortilla. Add: Chicken \$5 - Steak \$7

TORTA DE ARRACHERA 16

Arrachera steak, Oaxaca cheese, avocado, refried black beans and yuca fries.

MOLLETES 15

Fresh bread, refried black beans, Mexican sausage, gratin cheese and pico de gallo.
Add: Chicken \$5 - Steak \$7

TACOS KOOBEN 15

3 Hard shell, dry fideo soup, steak, avocado, radish, cheese and sour cream.

TOSTADAS DE TINGA 15

2 Tostadas, tinga de pollo, lettuce, avocado, sour cream and pico de gallo.

BOWL KOOBEN 17

Rice, pico de gallo, black beans, two eggs, cream, cheese and a protein of your choice: steak or chicken.

QUESADILLAS YOKAT 14

Flour tortilla, Oaxaca cheese, cochinita pibil, refried black beans and guacamole.

STEAK KOOBEN 20

8 oz Arrachera, two eggs, melted cheese, and salsa tatemada.
Served with tortillas and fresh avocado.

TOBIL DE ELOTE 10

2 Sweet corn tamal, Mexican cream, refried beans and cheese.

Naturales

ENSALADA DE HUERTO CON POLLO 14

Chicken, romaine lettuce, spinach, arugula, tomato, cucumber, mango and avocado.

ENSALADA MAYA 12

Arugula, beets, caramelized pecans, Grilled panela cheese, turkey ham and tomato. Add: Chicken \$5 - Steak \$7

HOUSE SALAD 14

Chicken, eggs, lettuce, tomato, fresh cheese, avocado, and ranch dressing.

BOWL CON FRUTA DE TEMPORADA 12

Yogurt with fruit and granola.

TOSTADAS DE NOPALITOS 11

Covered with guacamole, fresh cheese and cactus salad with jalapeño, tomato and onions.

ACAI BOWL 14

Acai + seasonal fruit, nuts, granola and peanut butter.

Kids Menu

ENFRIJOLADA 8

Corn tortilla with refried beans, puree cheese and sour cream.

PANCAKES 8

2 Sweet corn pancakes, berries with maple syrup.

CHEESE QUESADILLA 8

2 Flour tortilla with Oaxaca cheese and refried black beans.

HUEVITO 8

2 scrambled egg, 2 toast and fruit.
Add: Bacon \$3

Sides:

TWO EGGS 5 BACON 4 AVOCADO 3 STEAK 8 RICE 4 YUCA FRIES 5 PAPAS FRITAS 4
REFRIED BLACK BEANS 4 CHICKEN 6

For groups of 5 or more people 20% gratuity will be added automatically. **Thank you for supporting our team!**

Food Allergy Notice: Please inform your server of any allergies or dietary restrictions before ordering.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Drinks Menu

Signature drinks inspired by tradition

Mexican coffee

DARK
HORCHATA 8

MEXICAN HOT
CHOCOLATE 8

CORN & CACAO
ATOLE 8

CAFE DE OLLA 6



Oat or almond milk \$0.75

Espresso

EXPRESSO 4

CUBANO 4

MACCHIATO 4

CORTADO 4

AMERICANO 4

CAPPUCCINO 7

ICED LATTE 7

LATTE 7

CHAI 7

CHAI LATTE 7

MOCHA 7

Specialty

MAZALATTE 8

OREOLATTE 8

PISTACHIO LATTE 8

AFFOGATO 8

Oat or almond milk \$0.75

Refreshing

SODA ITALIANA 6

FRAPPE 7

SMOOTHIE 7

AGUAS FRESCAS 7

SODA 5

AGUA MINERAL 4

LIMONADAS 7

Lavander - Coconut - Berries

Juices

VERDECITO 8

Celery, spinach, green apple, pineapple

COLORADITO 8

Beets, orange, carrots

PARA SONREIR 8

100% orange

BRONCEADITO 8

Carrot - orange

Protein Shake

CHOCOLATE - VAINILLA 8

Choose vegan or whey protein smoothie with a choice of fruits:
Strawberries, Mango or Blueberries. \$10

Bar & Cocktails

MIMOSA TOWER 22

Four mimosas (Prosecco, juice)

MIMOSA 8

Prosecco, juice.

KOOBEN ESPRESSO

MARTINIS 32

Four espresso kooben
(Vodka, Espresso, Baileys)

EXPRESSO

KOOBEN 12

Vodka, Espresso, Baileys.

BLOODY MARY 10

Bloody mary mix vodka.

MICHELADA 10

Michelada mix, beer
lime and tajin
Just beer \$6

MARGARITA 10

House tequilula, lime, agave.

TULUM 12

Vodka, tequila, coconut, lightly
sweetened with agave and
topped with prosecco.

Matcheria

MATCHA 8

ICE MATCHA 8

TRES LECHES MATCHA 8

Check availability

COCO MATCHA 8

Postres artesanales

Baked fresh in-house every morning, our artisanal sweet bread is crafted with traditional techniques and made to be shared creating moments of warmth and connection at the table.

CANASTA DE PAN DULCE (3 PCS) 8

1 piece of mexican bread: \$3

4 LECHES TOAST 16

Golden toast soaked in a three-milks
blend topped with cajeta as the
fourth milk, cream, seasonal fruit.

FLAN KOOBEN 12

Traditional mexican dessert made
from eggs milk and sugar.
Cajetoso flan: 12

TOSTADO DE HORCHATA 14

Horchata flavored brioche bread
accompanied by House ice cream
and fried plantain.

CHURROS CON HELADO 12

Four golden churros coated in cinnamon
sugar served with a scoop of our
house-made artisanal ice cream.

VOLCAN MAYA 16

A pancake tower with your choice of
topping: Cajeta or condensed milk,
served with fresh fruit.

TRES LECHES DE CAFÉ 12

This dessert is a delicious coffee cake, features
three types of milk: whole milk, condensed
milk and evaporated milk.

It's topped with sweet whipped cream.

CONCHA TOAST 14

Concha french toast with plantain
ice cream with cajeta and berries.

PANCAKES DE MAIZ 12

House-made corn pancakes with fresh
berries and golden honey.

CAJETA TOAST 16

Golden toast topped with cajeta,
condensed milk cajeta ice cream and
fresh fruit. Sweet cajeta, full of latin flavor.

HELADO DE LA CASA 6

Served with a scoop of our artisanal
house-made ice cream.

Merchandise

KOOBEN LOVER



ALL OUR PRODUCTS ARE HOMEMADE.

koobencoffee