

MENU



MENU

TARDES BONITAS

CHEESE + WINE

**Camembert cheese board
served with house-made jam,
bread, and nuts.**

\$300

**Available only at Centro location*

SEASONAL DRINKS

HIBISCUS AND PASSION FRUIT AGUA FRESCA

CUCUMBER AND BASIL LEMONADE

MANGO AND PINEAPPLE SMOOTHIE

GANCITO FRAPPE

\$100

HIBISCUS AND PINEAPPLE AGUA FRESCA

PASSION FRUIT MOJITO

PINEAPPLE AND ORANGE MEZCALINA

CUCUMBER MARGARITA

Explosive
flavors



GANSITO
FRAPPE

HOT DRINKS

Good coffee is
also a feeling



CAPUCCINO



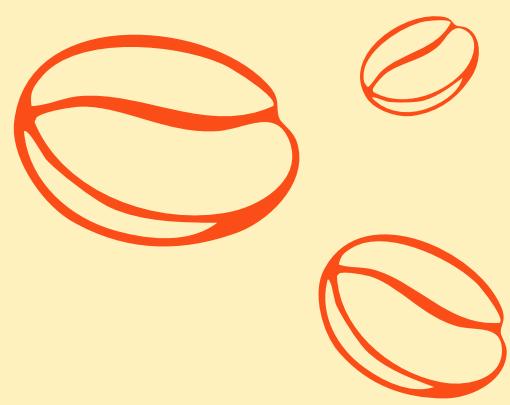
\$55 COFFEE OF THE DAY

\$60 CAPUCCINO

Cajeta +\$10
Rompope +\$10
Irish Cream +\$10
Vanilla +\$10
Baileys \$110

\$65 MOCHA

Dark
White
Pink



Coffee of the day:
smells like calm,
tastes like home

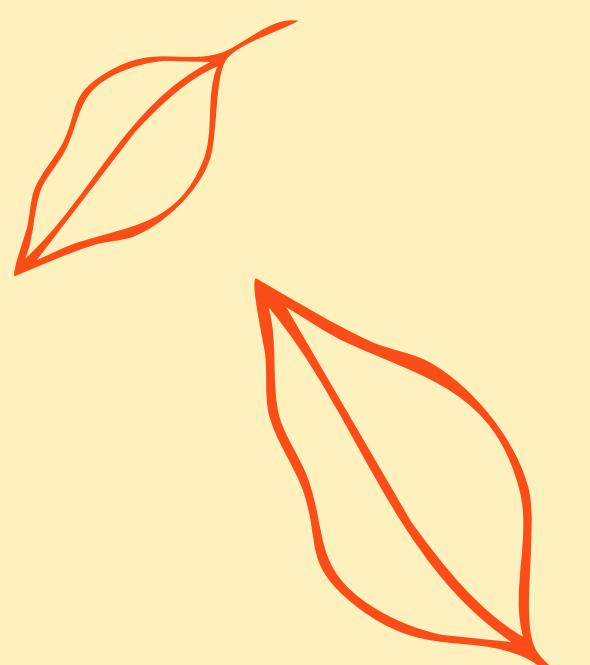
\$60 OAXACAN HOT CHOCOLATE

ESPRESSO

\$35 Single
\$41 Double
\$43 Cortado

LATTE

\$65 Coffee
\$70 Matcha
\$80 Chai



\$70 AFFOGATO

(Coffee + Ice Cream)





Sweet, cold, and
addictively
delicious



COLD DRINKS

ON THE ROCKS

\$60 Iced Coffee

\$70 Iced Latte

\$80 FRAPUCCINO

Cajeta +\$10

Oreo +\$10

Chips ahoy +\$10

Canelitas +\$10

Lechera +\$10

\$80 MATCHA FRAPPE

\$80 CHAI FRAPPE

\$80 MOCHA FRAPPE

Cajeta +\$10

Oreo +\$10

Chips ahoy +\$10

Canelitas +\$10

Lechera +\$10

\$90 COCONUT FRAPPE/ICED

\$90 PISTACHIO FRAPPE

\$90 MILKSHAKES

Vanilla

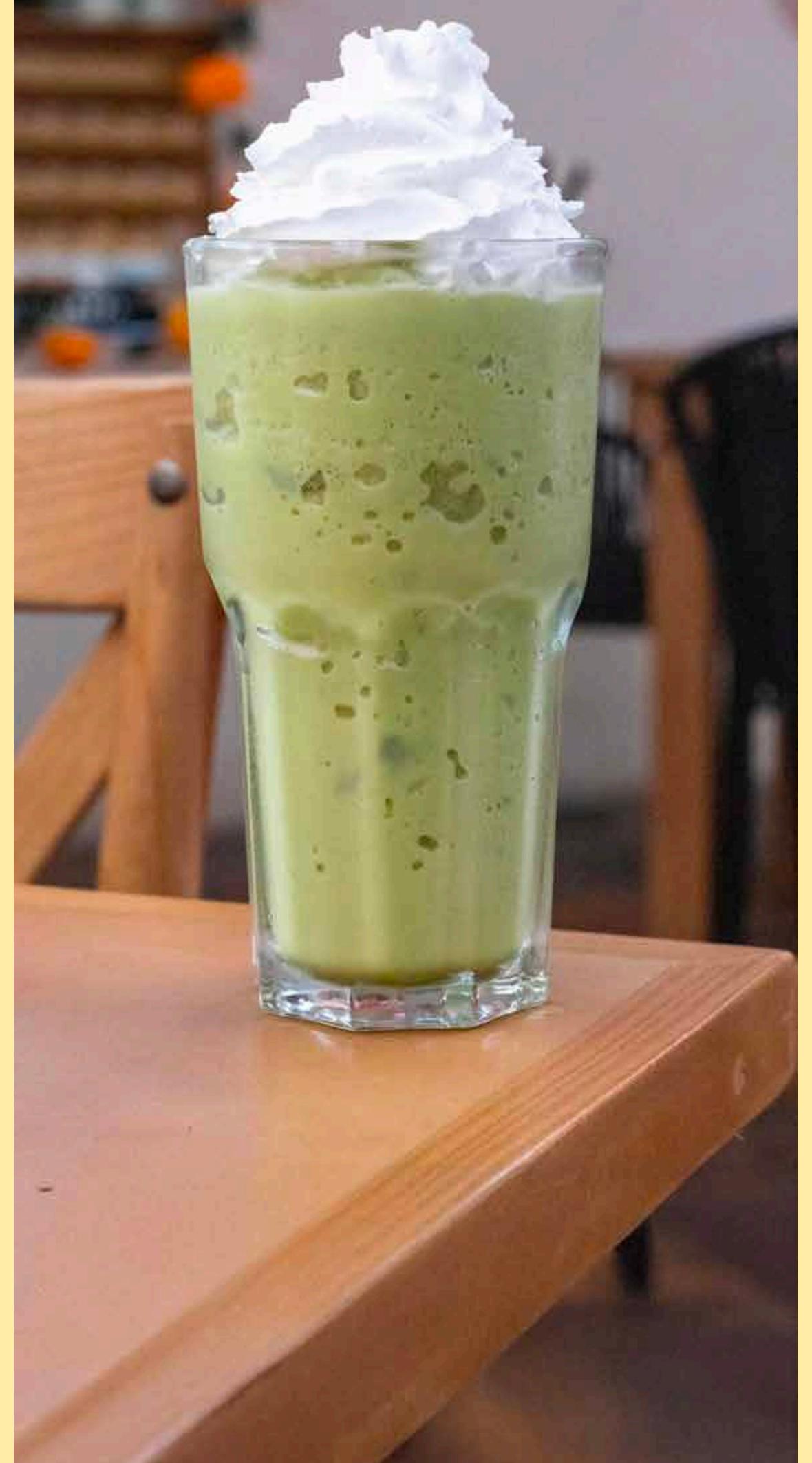
Oreo

Cajeta

\$80 TARO FRAPPE/ICED



**FRAPPE
MATCHA**



DIGESTIVES

\$90 RED VELVET FRAPPE

\$90 ICED RED VELVET LATTE

\$110 BAILEYS COFFEE

\$100 BOMBÓN

\$90 MAZAPÁN FRAPPE/ICED

\$90 ROMPOPE FRAPPE

\$90 ICED VANILLA LATTE

COCKTAILS

One sip and you're in
Quelite mood

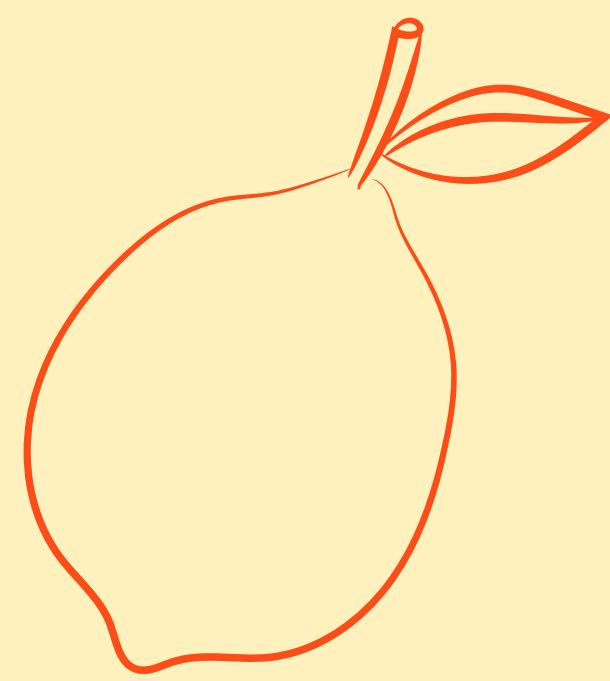


**Available only at Centro location*

MORNING DRINKS

\$100 MIMOSA OLD FASHION

Orange juice, prosecco and a cherry.

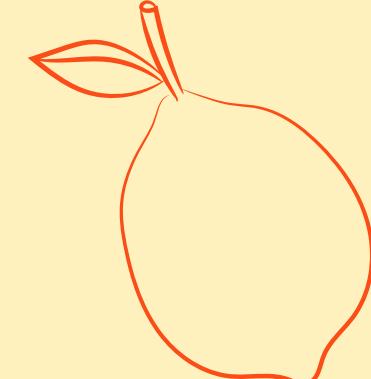


\$90 BEERMOSA

Orange juice and beer.

\$120 FROZEN STRAWBERRY DAIQUIRY

Rum, strawberries, lavender syrup, and lemon.



\$135 CRANBERRY APEROL SPRITZ

Aperol, prosecco, rosemary, and cranberry juice.

\$130 HEY QUELITE!

Aperol, mezcal, tequila, pineapple, coconut cream, and lemon.

CLASSIC COCKTAILS

\$100 MEZCALINA

Mezcal, orange liqueur, lemon, and agave honey.

\$120 CLERICOT

Red wine, melon, apple, grape, natural syrup, and lemon.

\$90 TINTO DE VERANO

Red wine, lemon, lemon soda.



\$100 FROZEN MARGARITA

Tequila, orange liqueur, and lemon.

\$145 CLASSIC APEROL SPRITZ

Aperol, prosecco, soda water top.

\$100 MOJITO

Rum, mint, brown sugar, lemon, and soda water.

\$110 GIN & TONIC

Gin and tonic water (Choose cucumber or citrus).

HOUSE MIXOLOGY

\$110 RED BERRY MEZCAL

Mezcal, berries, lemon, and cranberry juice.

\$105 MEXICAN MULE

Mezcal, lemon, pineapple, and ginger ale.

\$90 BONITA

Tequila, coconut cream, pineapple, lemon, coconut flakes, and agave honey.

\$110 HIBISCUS MEZCALINA

Mezcal, hibiscus syrup with spices, and lemon.

\$130 CITRUS OR BERRIES GIN

Cocktails that
tell stories



DIGESTIVES & COFFEE DRINKS

\$100 ESPRESSO MARTINI

Espresso, coffee liqueur, and vodka.

\$110 BAILEYS CAPUCCINO

Capuccino with Baileys.

\$130 CLASSIC CARAJILLO

Licor 43 and espresso.

GLASS

Anise \$80

Zambuca \$95

Baileys \$100

Licor 43 \$110

Rumchata \$80



Tastes like summer,
smells like a party



RED BERRY
MEZCAL

CLASSICS

\$80 BACARDI BLANCO

\$80 TRADITIONAL TEQUILA

RED WINE (GLASS)

El Circo \$80

Casa Madero \$130

\$100 ROSÉ (GLASS)

\$120 PROSECCO (GLASS)

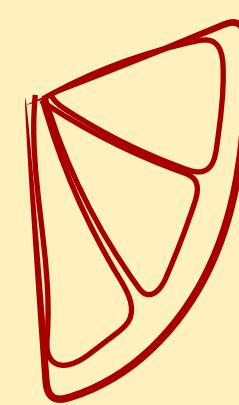
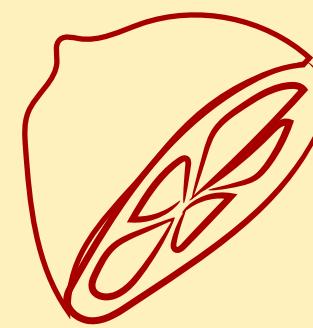
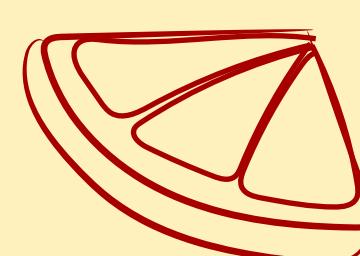


BEERS

MEZCAL

\$100	CRAFT BEER
\$40	CORONA
\$40	VICTORIA
\$45	MODELO
\$45	NEGRA MODELO
\$80	CLAMATO
\$60	MICHELADA
\$60	CHELADA

\$60	ESPADÍN
\$100	TOBALÁ
\$100	TOBASICHE
\$100	ENSAMBLE
\$150	MEZCAL + KOMBUCHA



For questionable decisions: Clear Mezcal



CACAO

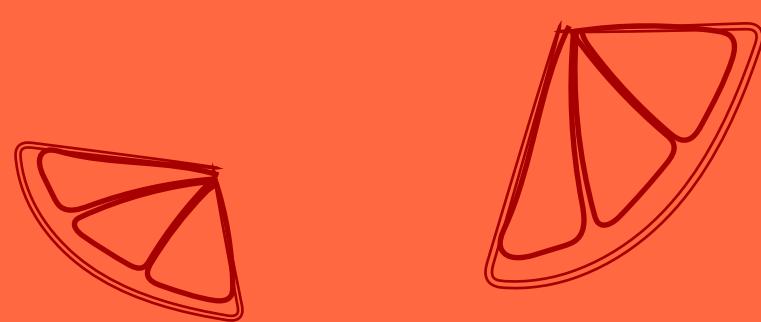
SUPER FOOD ORGANIC
MEXICAN PRODUCT

\$55 HOT

MINT
ORANGE
CARDAMOM
PEPPER
CINNAMON

\$65 ICED/FRAPPE

MINT
ORANGE
CARDAMOM
PEPPER
CINNAMON



MILK

Lactose - free
Coconut
Almond

\$10

BOTTLED

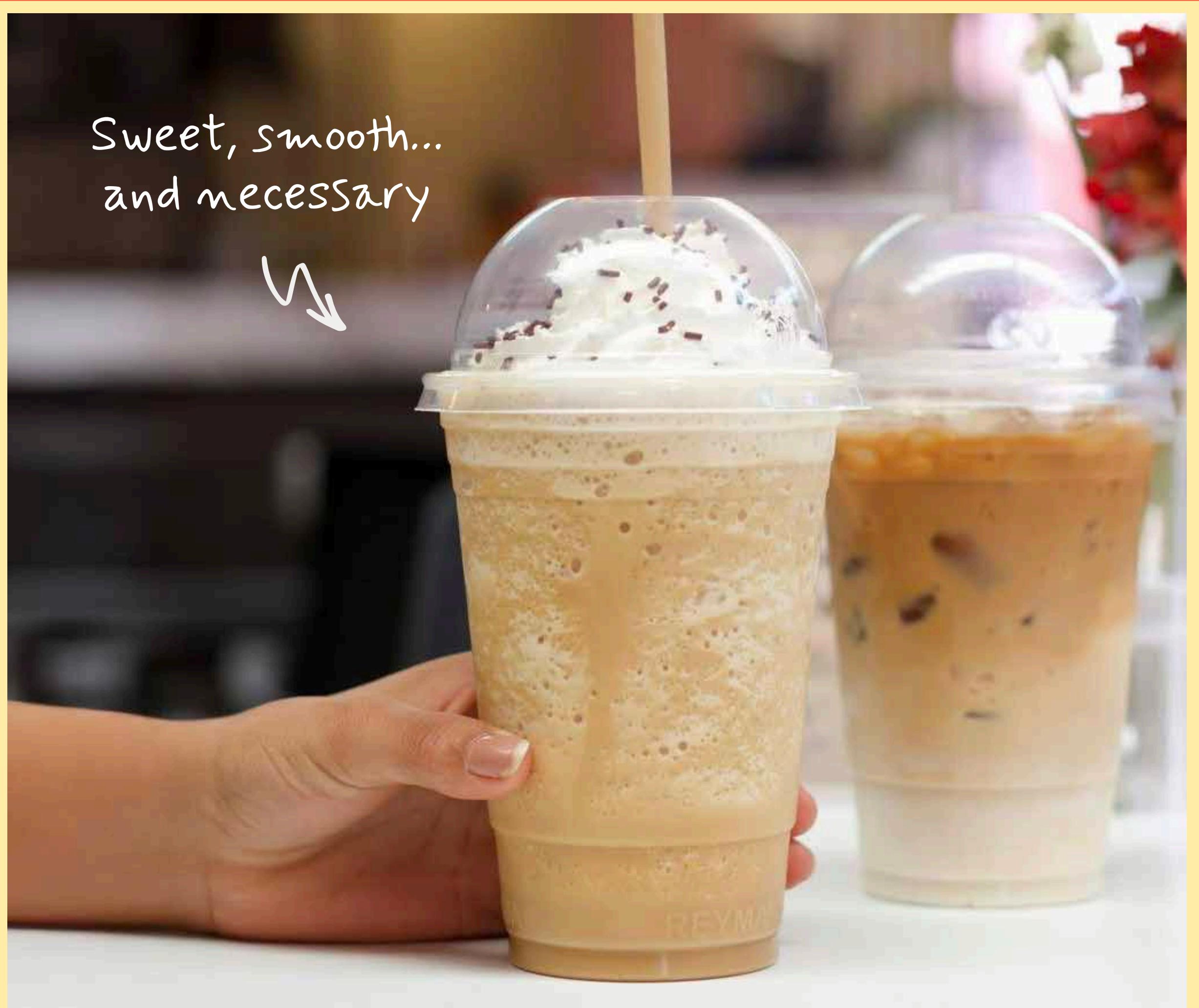
WATER

\$30 Mineral
\$30 Natural

SODAS

\$40 Coca Cola
\$30 Coconut water

Sweet, smooth...
and necessary



INFUSIONS

MOROCCAN MINT

(spearmint + lemongrass + peppermint)

\$60

Natural fruit,
rich flavor

ENGLISH BREAKFAST

(black tea leaves)

POMEGRANATE RASPBERRY

(hibiscus + orange peel + chamomile + pomegranate + citrus + matcha + raspberry)

MANGO PASSIONFRUIT

(mango + lemongrass + hibiscus + passionfruit)

CINNAMON APPLE CHAMOMILE

(cinnamon + hibiscus + chamomile + apple)

NO CALORIES

NO PHENYLALANINE



\$95

TISANES

*SWEETENED WITH HONEY

- ROSE LOVE
- GOLDEN SUNRISE
- TROPICAL GREEN



HERBAL TEAS

- STRAWBERRY-KIWI
- BERRIES
- PEACH
- ROSE PETALS

\$90

REFRESHERS

Every sip, a
tropical party

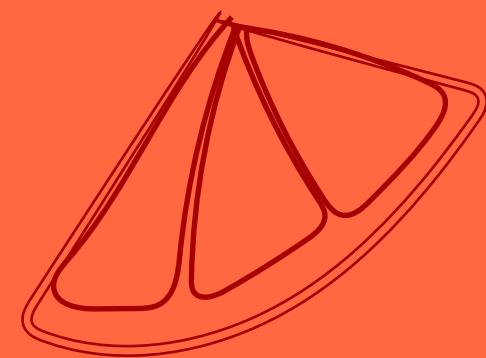


SMOOTHIES

(16 oz)

\$90

Strawberry
Berries
Strawberry kiwi
Mango
Chamoyada
Pica fresa



ADD CHAMOY FOR \$10

KOMBUCHA

(Fermented drink)

Strawberry - Kiwi
Hibiscus
Ginger
Green Apple
Pink Lemonade
Lavender - Peach
Mango

\$100



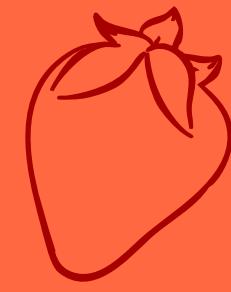
FLAVORED WATER

FRAPPE / ICED (16 oz)

\$90 NARANNELA
(orange + ice + strawberry)



\$90 PICA FRESA
(spicy strawberry)



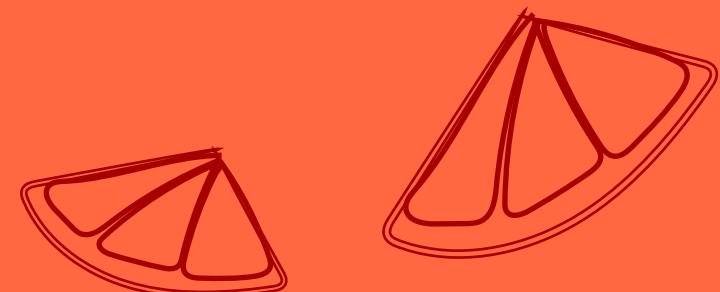
\$90 LIMONELLA
(peppermint + lemon+ ice)

\$90 PINK LEMONADE
(strawberry + lemon)

\$60 LEMONADE

\$90 PASSIONFRUIT LEMONADE

\$60 ORANGEADE



JUICES

(16 oz)

\$60

MIXED BERRIES

Raspberry, strawberry, blackberry and orange juice.

SEASONAL

Orange juice, mango and raspberry.

ANTI - FLU

Guava, pineapple and orange juice.

STRAWBERRY - KIWI

Strawberry, kiwi and orange juice.

GREEN

Pineapple, cactus, parsley, celery and orange juice

YOGURT CUPS

\$60 MR. BROWN

Strawberry, banana, apple, granola, yogurt, and honey.

\$60 MR. BASIC

Papaya, melon, banana, granola, yogurt, and honey.

\$80 MR. STRAWBERRY

Strawberry, berries, raspberries, granola, yogurt, and honey.

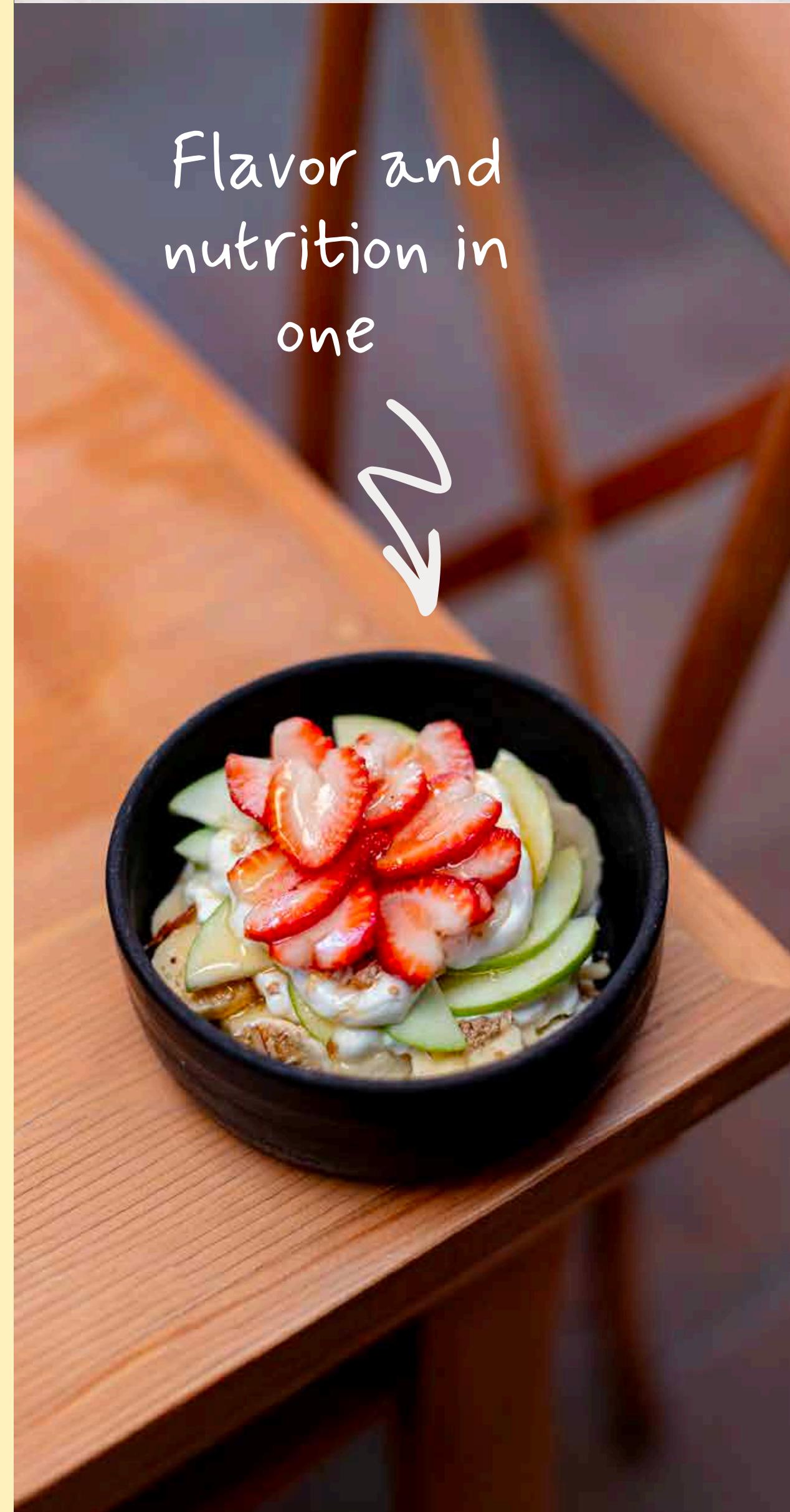
\$80 SEASONAL

Ask for availability.

Full of
antioxidants



Flavor and
nutrition in
one



SAVORY TOAST

\$80 QUELITE

Egg, bacon, avocado.

QUELITE

\$150 SALMON

Cream cheese, salmon, and hard-boiled egg.

\$90 MOZZARELLA

Sundried tomatoes, mozzarella cheese, basil, sprouts, and garlic tomato sauce.

\$80 MUSHROOM

Bread, creamy herbs, spinach, and sautéed mushrooms.



SWEET TOAST

\$50 NUTELLA

Nutella, strawberry and banana.

NUTELLA

\$50 PEANUT BUTTER

Peanut butter, green apple and banana.

\$50 JAM

Peanut butter or butter and jam.



\$80 SWEET BAGEL

Cream cheese and jam.



ALL DAY SWEETS

Sweet
cravings



BOWLS

\$100

BERRIES

Cold berries base.

Toppings: Strawberries, berries, banana, amaranth, and granola.



SEASONAL

Cold mango base.

Toppings: Raspberries, banana, coconut and granola.

GREEN

Cold matcha base.

Toppings: Kiwi, banana, coconut and granola.

CACAO

Cold banana and chocolate base.

Toppings: Strawberry, banana, blueberry, raspberry and coconut.



WITH FLOUR

\$110 FRENCH TOAST

\$110 PANCAKES

\$120 CHOCOLATE CHIP PANCAKES

\$110 BANANA PANCAKES

\$110 WAFFLES

\$120 CHOCOLATE CHIP WAFFLES

DIPS:

- Maple syrup
- Honey
- Lechera
- Cajeta
- Jam
- Nutella

*Optional: Bacon **\$35**

*Includes fruit and DIP of choice

BREAKFAST

Until 1pm

The photo looks good...
but wait until you try it.



\$100 EGGS YOUR WAY

Scrambled / Fried / Hard boiled

Accompanied by 1 protein (ham, bacon, chorizo or vegetables) served with beans and salsa.

+Tasajo +35.00

+Chicken+35.00

+Black Mole +35.00

+Cochinita +35.00

+Cecina Enchilada.... +35.00

MAKE IT COMBO!

Coffee or
juice of the day

+
Fruit

FOR

+\$30

\$110 RANCHEROS / DIVORCED EGGS

Fried egg on a corn tortilla toast, accompanied by beans and ham, tossed in green or red sauce.

+Tasajo +35.00

+Chicken+35.00

+Black Mole +35.00

+Cochinita +35.00

+Cecina Enchilada.... +35.00



\$130 CHORIZO OMELETTE

Scrambled egg in the shape of a taco, filled with chorizo and goat cheese, accompanied by beans and red/green/mole sauce.

\$120 VEGGIE OMELETTE

Scrambled egg taco-shaped, stuffed with mushrooms, onions, squash, and broccoli, accompanied by beans and red/green/mole sauce.

\$120 MUSHROOM OMELETTE

Scrambled egg with mushrooms, turkey breast and Gouda cheese.

\$160 ANA OMELETTE

Egg whites, goat cheese, dehydrated tomato, baby spinach, accompanied by smoked salmon.

\$130 SWEET AND SAVORY

Fried egg, pancakes, bacon and hash brown.

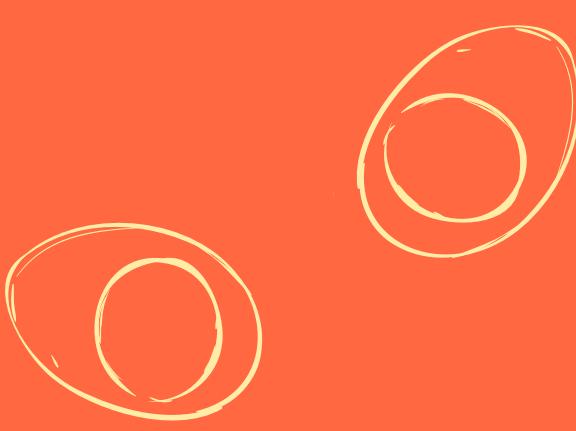


**SWEET AND
SAVORY**

\$110 QUELITE CHILAQUILES

Corn tortilla chips in red or green sauce accompanied with cheese and egg.

- +Tasajo +35.00
- +Chicken+35.00
- +Black Mole +35.00
- +Cochinita +35.00
- +Cecina Enchilada.... +35.00

**\$120 ENFRIJOLADAS**

Fried tortilla, beans, fresh cheese accompanied by green or red sauce.

- +Tasajo +35.00
- +Chicken+35.00
- +Black Mole +35.00
- +Cochinita +35.00
- +Cecina Enchilada.... +35.00

\$130 SWISS ENCHILADAS

Stuffed with chicken, melted cheese with a delicious green sauce and cream.

\$130 JOSÉ ENCHILADAS

Stuffed with chorizo, melted cheese with a delicious red sauce and cream.

\$150 YUCATECAN ENCHILADAS

Stuffed with cochinita pibil, gratin cheese with a delicious green or red sauce and cream.

\$105 BANANA PANCAKES

Pancakes filled with banana slices and whipped cream.

\$120 CHOCOLATE CHIP PANCAKES

Pancakes filled with chocolate chips dipped in Hershey's chocolate.

**SWISS
ENCHILADAS**



ALL DAY STARTERS



\$70 QUELITE FRIES

French fries or wedges accompanied by a mixture of cheeses, bacon and arugula.

\$70 CHORIQUESO FRIES

French fries or wedges accompanied by a mixture of cheeses and chorizo.

\$70 QUELITE NACHOS

Tortilla chips accompanied by a mix of cheeses, bacon and arugula.

\$150 CAMEMBERT CHEESE

***Only at Centro location**

Accompanied with jam.

\$60 OAXACAN PEANUT

***Only at Centro location**

Accompanied with grasshoppers and nuts.

\$50 FRENCH FRIES

\$50 POTATO WEDGES

\$70 GUACAMOLE

Accompanied by totopos.

Color,
flavor and
good mood

\$110 CHAPULINES/GRASSHOPPERS

Accompanied by totopos.



\$200 COLD CUTS PLATTER

***Only at Centro location**

Serrano ham, salami, pepperoni.

\$200 OAXACAN PLATTER

***Only at Centro location**

Tasajo, chorizo, quesillo, fresh cheese, peanuts and grasshoppers.

\$150 HUEVOS ROTOS

Serrano ham, french fries, accompanied by 2 fried eggs.

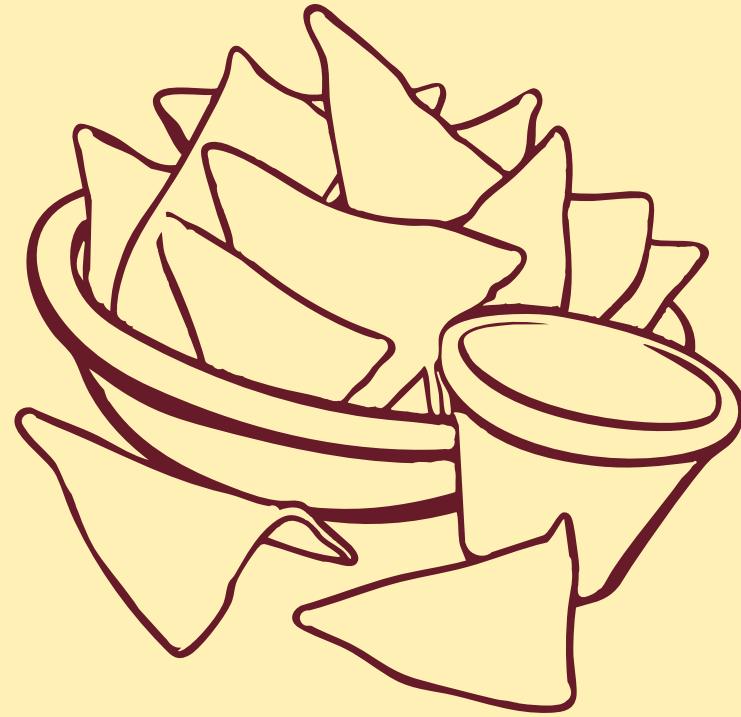
\$150 RIB EYE HUEVOS ROTOS

Fillet rib eye, french fries, house sauce (red / green / mole).

\$120 OAXACAN TLAYUDAS

***Only at Centro location**

Extra tasajo \$35
Extra chicken \$35
Extra chorizo \$35
Extra cochinita \$45
Extra Rib Eye \$100



SAVORY CROISSANTS

\$100 HAM & CHEESE

\$100 BACON & CHEESE

\$120 BACON, EGG & CHEESE

\$130 BACON, HAM, EGG & CHEESE



SWEET CROISSANTS

\$90 CREAM CHEESE & JAM

\$90 CAJETA & BANANA

\$90 NUTELLA & STRAWBERRY



MOLLETES

\$80 CHEESE
Cheese + beans.

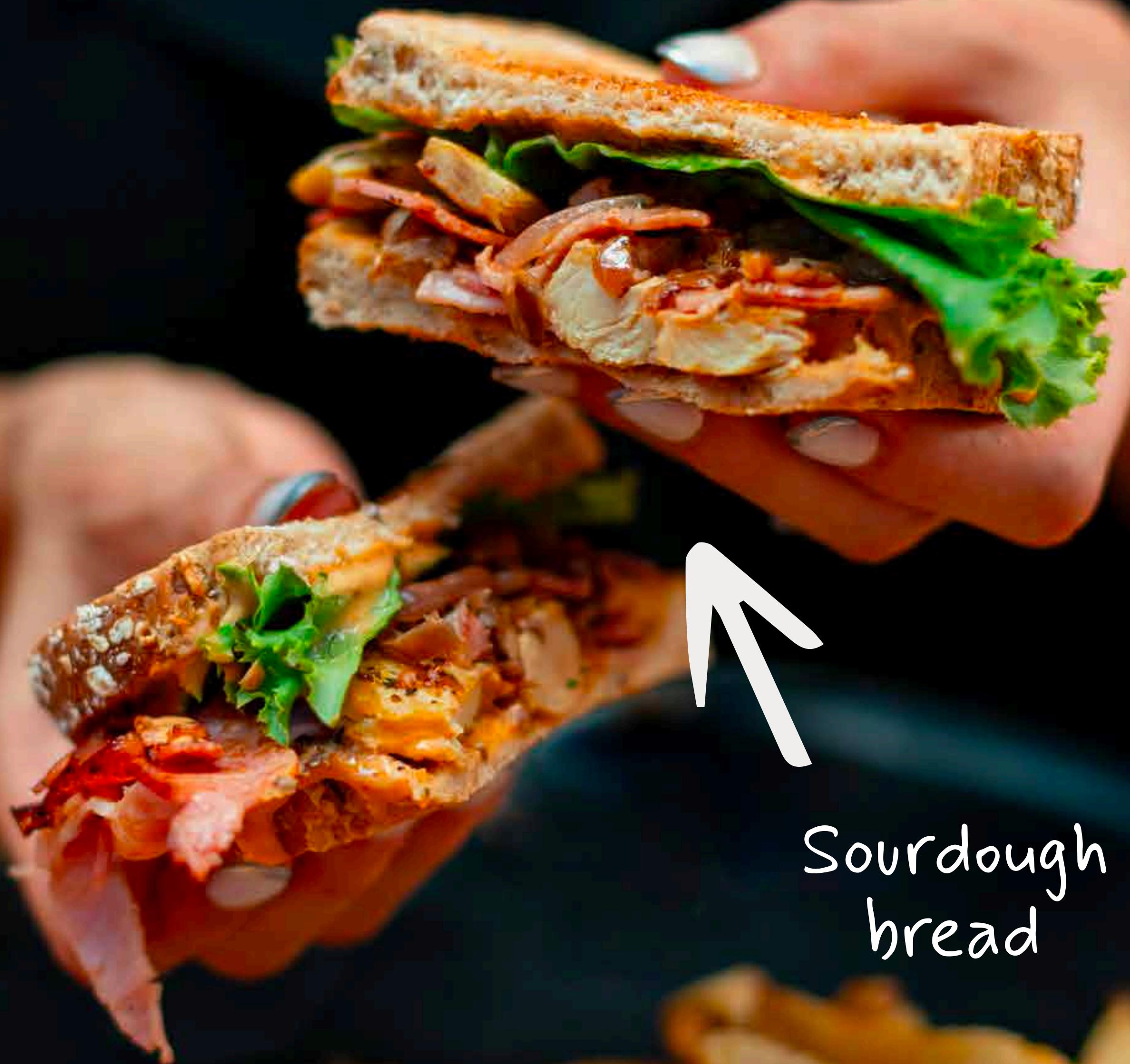
\$100 BACON
Bacon + cheese + beans.

\$110 HAM
Turkey breast + cheese + beans.

\$100 CHORIZO
Chorizo + cheese + beans.



ALL DAY SANDWICHES



Sourdough
bread



\$130

THREE CHEESE SANDWICH

Gratin with ham and egg.

*Optional: Bacon / Chicken

+\$35

\$130

GRILLED CHICKEN SANDWICH

Grilled chicken breast,
creamy avocado, broccoli,
roasted mushrooms and
lettuce.

\$110

TUNA SANDWICH

Tuna, mayonnaise, lettuce
and tomato.

\$130

HAWAIIAN CHICKEN SANDWICH

Grilled chicken, 3-cheese
blend, avocado, served with
pineapple dressing.

\$130

CHIPOTLE CHICKEN SANDWICH

Grilled chicken, smoked
bacon, caramelized onions,
and honey-chipotle dressing.

\$130

QUELITE CHICKEN SANDWICH

Grilled chicken, house sauce,
lettuce and spinach.

\$130

URBAN CHICKEN SANDWICH

Grilled chicken, lettuce,
tomato, caramelized onion,
and house dressing.

Melted
cheese



**GRILLED CHEESE
SANDWICH**

**URBAN CHICKEN
SANDWICH**



\$150 RIB EYE SANDWICH

Rib Eye, a mix of
peppers and
manchego cheese.

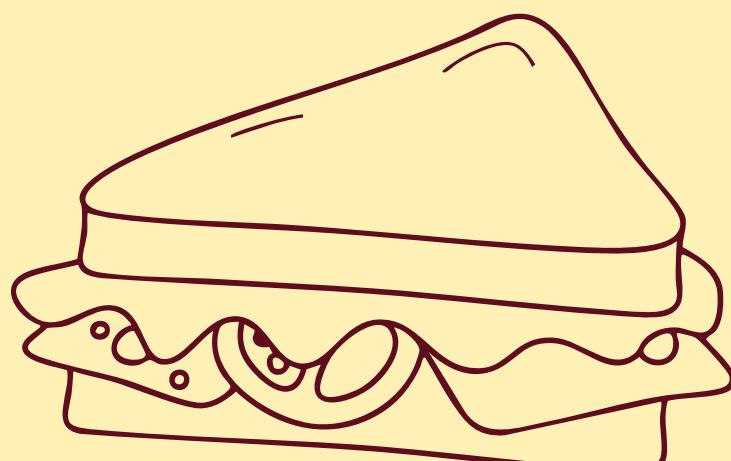
**\$150 SERRANO HAM
SANDWICH**

Serrano ham,
scrambled egg,
yellow bell pepper,
mozzarella cheese,
arugula, served with
an Italian sauce dip.



**\$130 LOW CALORIE
SANDWICH**

Thin bread, turkey
breast, spinach, egg
to taste, and
gouda cheese.



CHOICE OF SIDE:

- FRENCH FRIES
- POTATO WEDGES
- HASHBROWN
- CHIPS
- SALAD



\$120

GRILLED CHEESE SANDWICH

***iNEW!**

A mix of grilled cheeses served with Italian dressing.

\$130

CHICKEN WAFFLE SANDWICH

***iNEW!**

Chicken and broccoli waffle, cheese, lettuce, tomato, accompanied by pickle dressing.

\$130

SPICY CRUNCHY CHICKEN SANDWICH

***iNEW!**

Crispy chicken breast tossed in our signature spicy dressing, cheese, arugula, and spinach.

\$150

TASAJO SANDWICH

***iNEW!**

Tasajo, grasshoppers, cheese, avocado, lettuce, beans and mayonnaise.

\$150

CECINA ENCHILADA SANDWICH

***iNEW!**

Cecina enchilada, cheese, avocado, lettuce, radish, beans and mayonnaise.



**CHICKEN WAFFLE
SANDWICH**



ALL DAY PANINOS



\$150 ITALIAN

Tomato sauce, turkey breast, salami, pepperoni, Spanish chorizo, pesto, and manchego cheese on baguette bread.

\$110 VEGETARIAN

(All grilled) Pumpkin, red onion, broccoli, avocado, mushrooms, tomato sauce and gouda cheese on baguette bread.

\$150 ROAST BEEF

Roast beef, arugula, parmesan cheese, provolone cheese, honey mustard dressing and balsamic reduction on baguette bread.

\$150 T - REX

Rib Eye, guacamole and roasted onion on baguette bread.

\$150 SERRANO HAM

Serrano ham, tomato, arugula and manchego cheese on baguette bread.

\$140 ARGENTINIAN

Argentine chorizo, chimichurri and provolone cheese on baguette bread.



\$150 OAXACAN

Tasajo, Oaxacan chorizo, quesillo, avocado and caramelized onion on baguette bread.

\$150 TEXAN

Rib Eye, BBQ, caramelized onion and cheddar cheese on baguette bread.

\$130 BBQ CHICKEN

BBQ chicken, caramelized onions, bacon, gouda cheese and spinach on a baguette.

\$130 BREADED CHICKEN

Breaded chicken, tomato sauce, mozzarella cheese, sundried tomato and arugula on baguette bread.

\$150 QUELITE

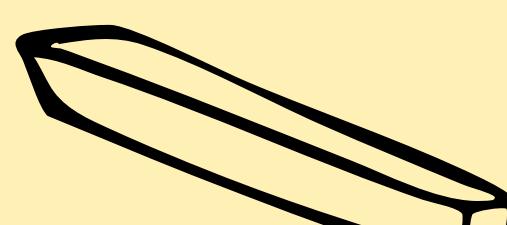
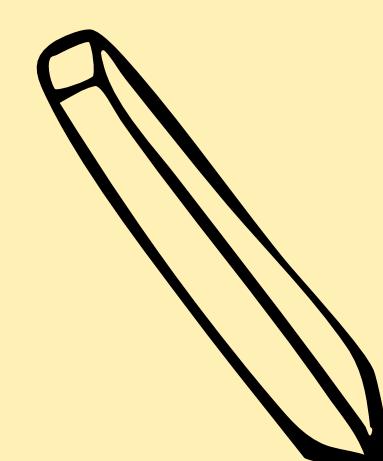
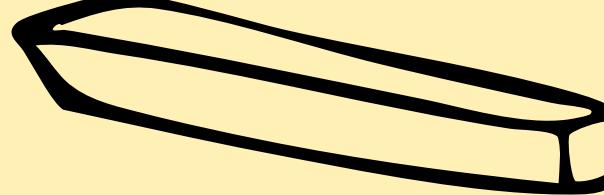
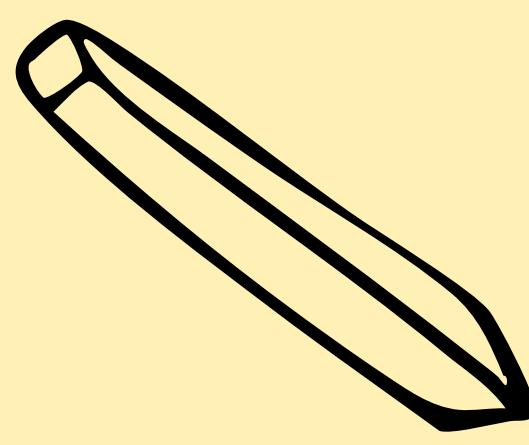
Cochinita pibil, red onion and beans on baguette bread, extra avocado.

\$140 TURKEY HAM

Turkey ham, gouda cheese, mushrooms, tomato and lettuce.

CHOICE OF SIDE:

- **FRENCH FRIES**
- **POTATO WEDGES**
- **HASHBROWN**
- **CHIPS**
- **SALAD**



SALADS

Fresh
ingredients



\$120 POPEYE

Lettuce, spinach, arugula, avocado, cashew nuts, sesame seeds, accompanied by an olive oil dressing, balsamic vinaigrette, and a touch of lemon.

***Optional: Chicken or tuna +\$35**

\$120 CAESAR

Dried lettuce, parmesan cheese, crouton bread, accompanied by a delicious Caesar dressing.

***Optional: Chicken or tuna +\$35**

\$130 MEDITERRANEAN

Lettuce, arugula, serrano ham, parmesan cheese, walnuts, natural peaches, tossed in the dressing of your choice.

***Optional: Chicken or bacon +\$35**

\$120 SEASONAL

Mixed lettuce, seasonal fruit, walnuts, accompanied by mozzarella cheese and vinaigrette.

***Optional: Chicken or bacon +\$35**

\$130 SWEET HOME

Spinach, almonds, goat cheese marbles, golden apple, blueberries, accompanied by an exquisite honey mustard dressing.

***Optional: Chicken or bacon +\$35**

**EXTRA
PROTEIN:**

Chicken

Beef



Tuna



Bacon



CREPES

\$70 SWEET CLASSIC

Nutella / Cajeta / Cream cheese / Chocolate

Fruit	\$15
Jam	\$15
Ice Cream	\$15
Whipped cream	\$15
Cookie toppings (Oreo / Chips Ahoy / Canelitas)	\$15

\$100 SAVORY CLASSIC

Turkey ham, gouda cheese and salad mix.

\$100 VEGGIE

Mixed vegetables (mushrooms, broccoli and red onion), goat cheese and cream cheese.

\$100 CREPPIZZA

Mozzarella cheese, tomato sauce, pepperoni, salami and arugula.

\$100 CHICKEN AVOCADO

Grilled chicken, creamy avocado, lettuce and sundried tomato.



DESSERTS

\$80 PEAR CHEESECAKE

\$80 PEACH MERINGUE CAKE

\$100 TIRAMISU

\$25 COOKIES

Chocolate

Coconut

Almond

Nut

Oats

**HOUSE BAKED BROWNIE WITH
VANILLA ICE CREAM**

\$50 Small

\$80 Big

BANANA SPLIT

With whipped cream and vanilla ice
cream

\$40 1 person

\$70 2 people

\$20 BAKERY ITEM

\$50 Homemade croissant



QUELITE.CAFÉ.URBANO



LOCATION **REFORMA**

Monday to Sunday
8:30 a.m. - 10:00 p.m.

 Calz. Porfirio Díaz 322
Local 3, Reforma, 68050.

LOCATION **CENTRO**

Monday to Sunday
8:30 a.m. - 10:00 p.m.

 Cosijopi #208, Oaxaca,
Centro, C.P. 68000

LOCATION **PLAZA DEL VALLE**

Monday to Sunday
9:00 a.m. - 10:00 p.m.

 Avenida Universidad 139,
Local E-15, Ex Hacienda Candiani