

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

HIBISCUS AND PINEAPPLE AGUA FRESCA

PASSION FRUIT MOJITO

PINEAPPLE AND ORANGE MEZCALINA

CUCUMBER MARGARITA

\$100

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

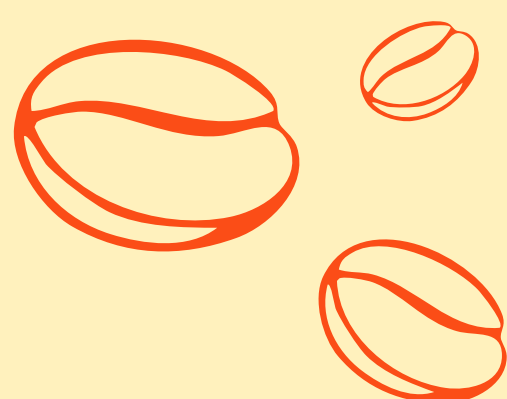
Baileys \$110

\$65 MOCHA

Dark

White

Pink



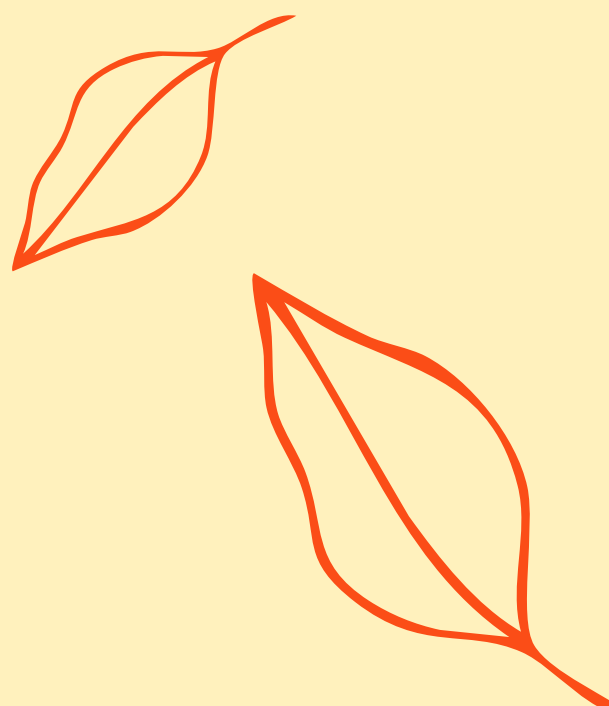
\$60 OAXACAN HOT CHOCOLATE

ESPRESSO

\$35 Single

\$41 Double

\$43 Cortado



LATTE

\$65 Coffee

\$70 Matcha

\$80 Chai

\$70 AFFOGATO

(Coffee + Ice Cream)

MILK

Lactose - free

Coconut

Almond

A PLUS

Whipped cream

+\$10

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





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



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

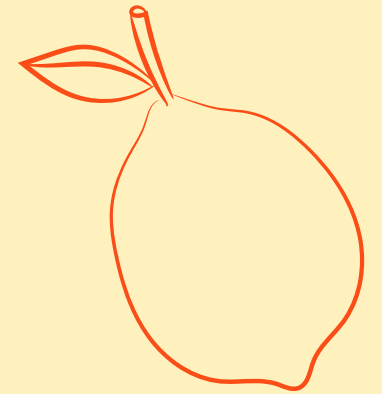
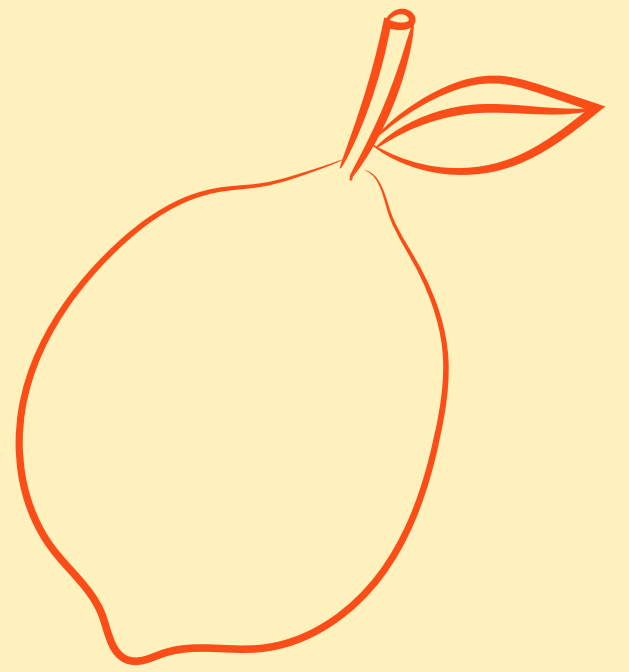
\$100 **MIMOSA OLD FASHION**
Orange juice, prosecco and a cherry.

\$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



**MEXICAN
MULE**

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



CLASSICS

\$80 BACARDI BLANCO

\$80 TRADITIONAL TEQUILA

RED WINE (GLASS)
El Circo \$80
Casa Madero \$130

\$100 ROSÉ (GLASS)

\$120 PROSECCO (GLASS)



Tastes like summer,
smells like a party



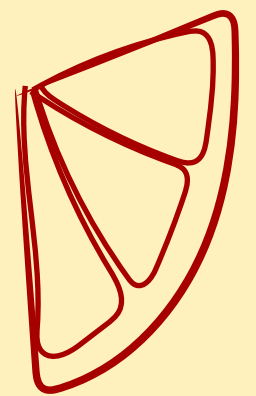
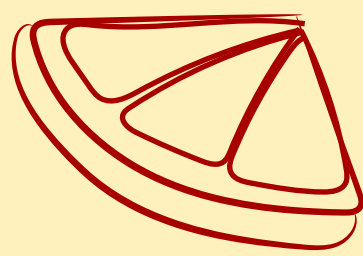
**RED BERRY
MEZCAL**

BEERS

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

MEZCAL

- \$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)

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

\$60

Natural fruit,
rich flavor



\$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

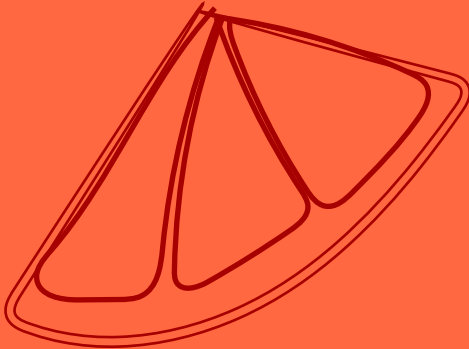


SMOOTHIES

(16 oz)

\$90

- Strawberry Berries
- Strawberry kiwi
- Mango
- Chamoyada
- Pica fresca



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 CHAMOYADA (mango and chamoy)

\$90 PICA FRESA (spicy strawberry)

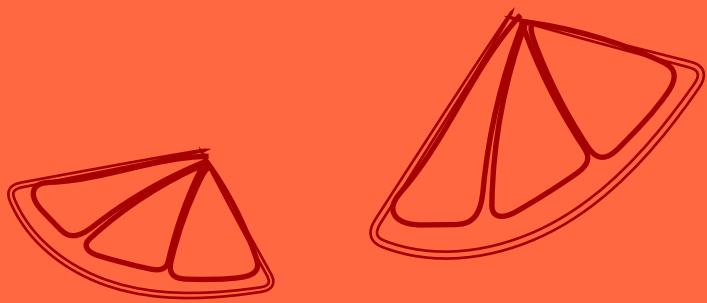
\$90 LIMONELLA (peppermint + lemon+ ice)

\$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.

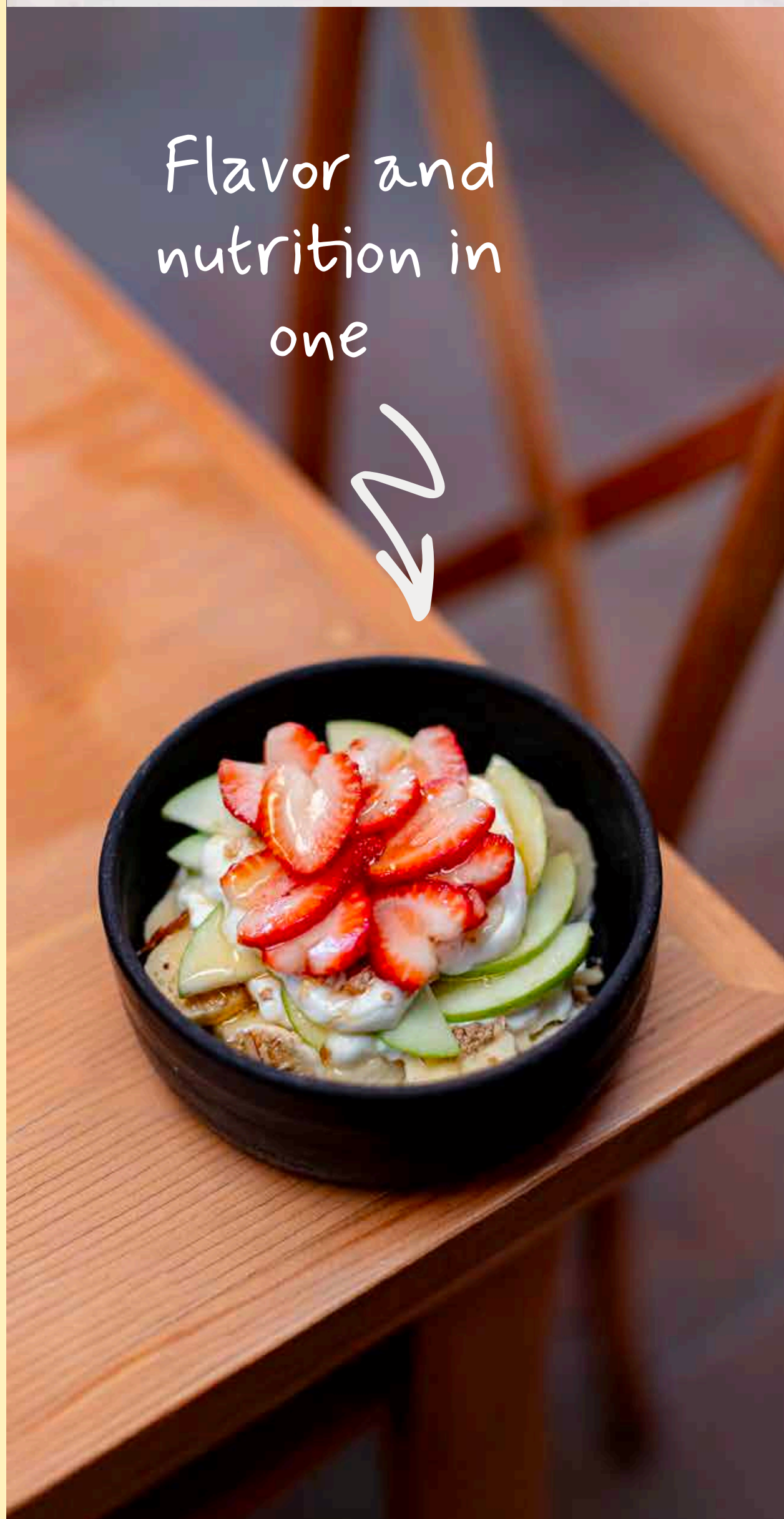
\$80 SEASONAL

Ask for availability.

Full of
antioxidants



Flavor and
nutrition in
one



SAVORY TOAST

\$80 QUELITE
Egg, bacon, avocado.

\$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.

\$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

*Includes fruit and DIP of choice

DIPS:

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

*Optional: Bacon

\$35

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



\$110

RANCHEROS / DIVORCED EGGS

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

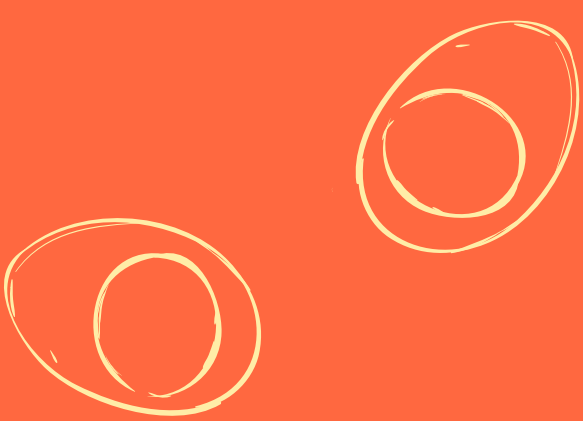
+Tasajo +35.00

+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.

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.
- \$110 CHAPULINES /GRASSHOPPERS**
Accompanied by totopos.

Color,
flavor and
good mood



\$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

Filleted 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

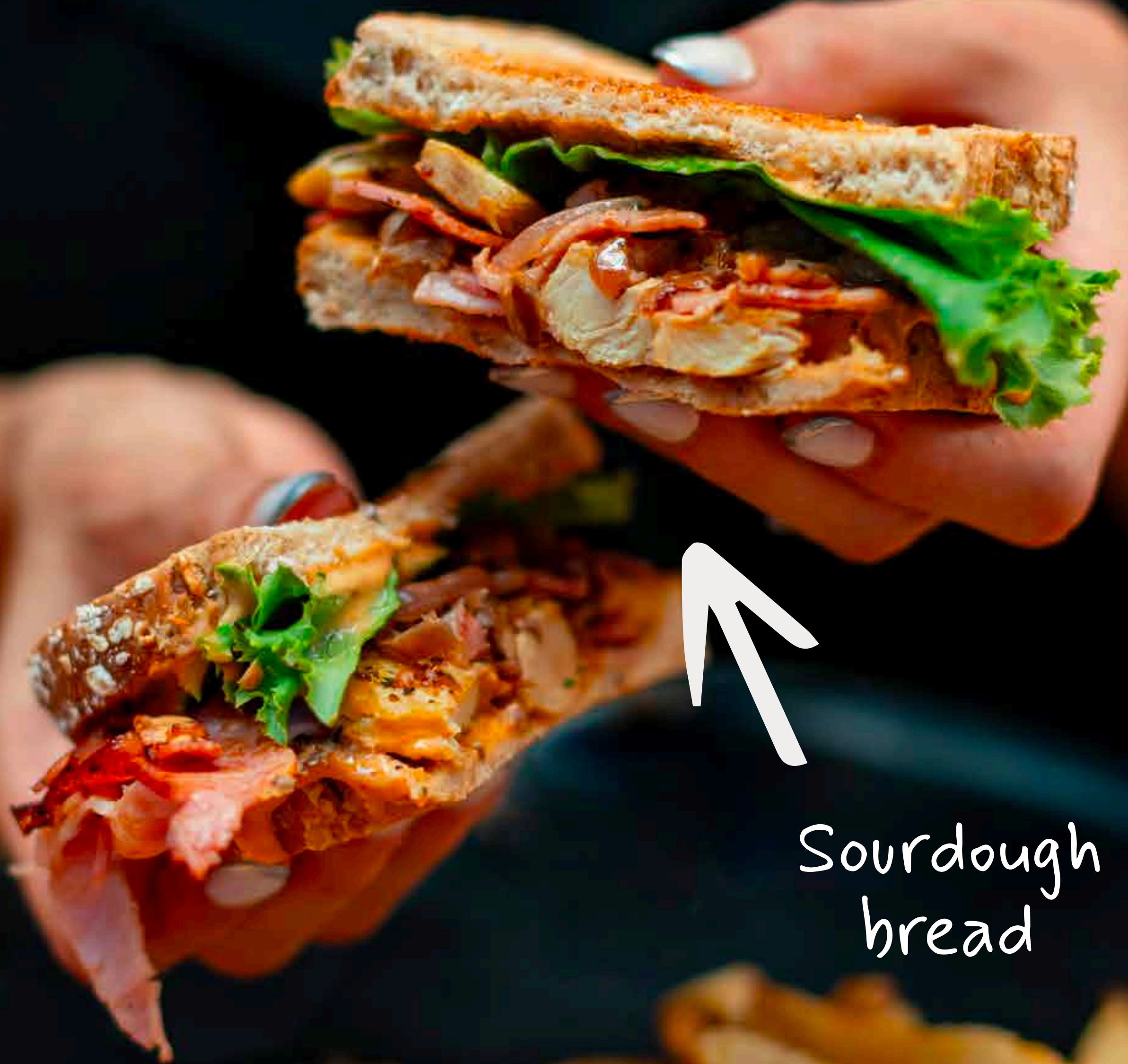
- \$90 **CREAM CHEESE & JAM**
- \$90 **CAJETA & BANANA**
- \$90 **NUTELLA & STRAWBERRY**

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

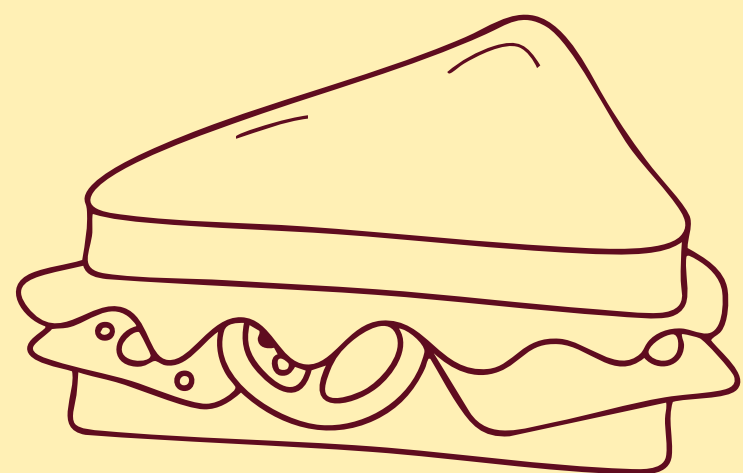
Rib Eye, a mix of peppers and manchego cheese.

\$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

***¡NEW!**

A mix of grilled cheeses served with Italian dressing.

\$130

CHICKEN WAFFLE SANDWICH

***¡NEW!**

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

\$130

SPICY CRUNCHY CHICKEN SANDWICH

***¡NEW!**

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

\$150

TASAJO SANDWICH

***¡NEW!**

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

\$150

CECINA ENCHILADA SANDWICH

***¡NEW!**

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



CHICKEN WAFFLE SANDWICH



SPICY CRUNCHY CHICKEN 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

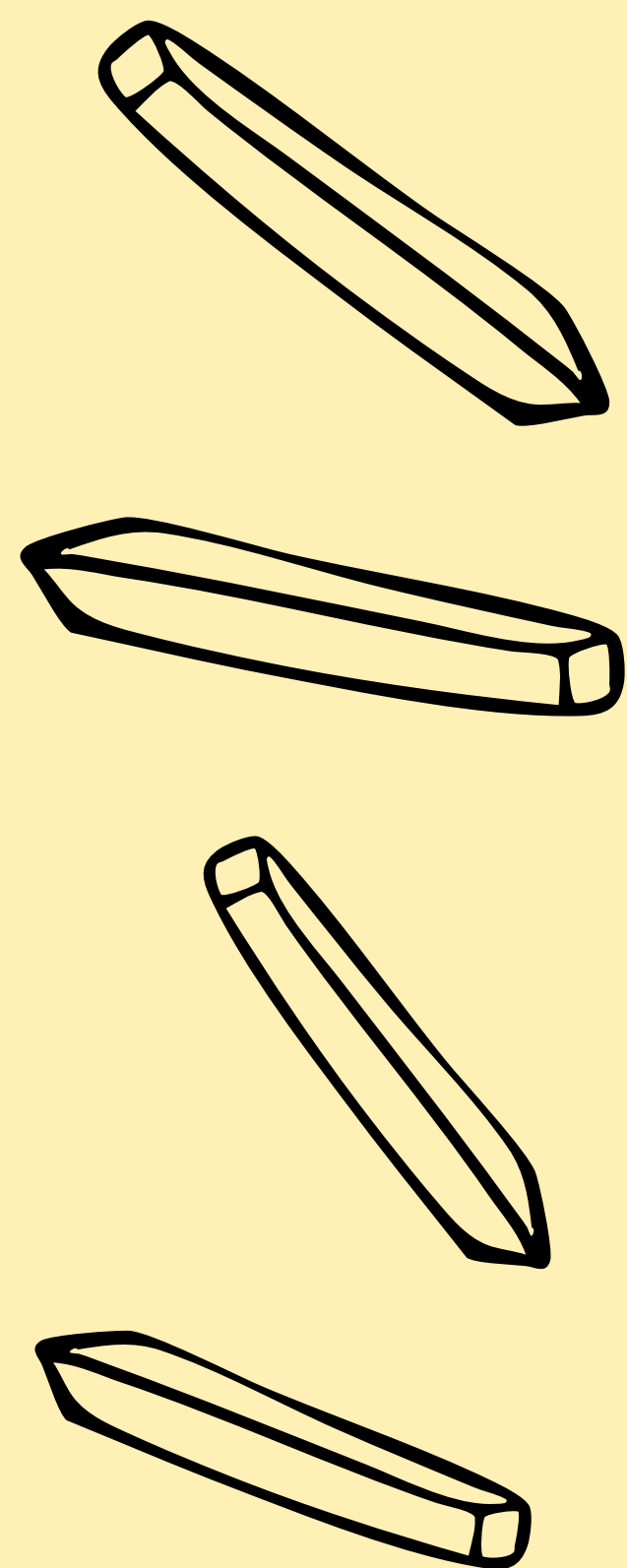
Cochinita pibil, red onion and beans on baguette bread, extra avocado.

\$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