Lázaro & Diego

BREAKFAST & BRUNCH

UNTIL 1:00 PM

Fruit and Bread

PLATO DE FRUTA DE TEMPORADA
WITH YOGURT, GRANOLA AND HONEY.

TRENZA DE HOJALDRE
PUFF PASTRY STUFFED WITH QUINCE PASTE AND CREAM CHEESE.

TOAST DE AGUACATE
CRISPY LOAF BREAD, TRUFFLED AVOCADO SPREAD, ARUGULA, POACHED EGG AND MORITA CHILI OIL.

WAFFLES CON PLÁTANO Y FRESAS
WITH NUTELLA SAUCE + $40.

FRENCH TOAST LOTUS *New*
WITH SALTED CARAMEL CREAM AND SERVED WITH LOTUS ICE CREAM.

CONCHA DE VAINILLA *New*
BAKED WITH CREAM AND DULCE DE LECHE.

ROL DE CANELA *New*
BAKED IN A STONE OVEN AND TOPPED WITH ENGLISH CREAM.

LIGHT · VEGETARIAN · GLUTEN FREE

Eggs

MACHACA
WITH OR WITHOUT VEGETABLES, ACCOMPANIED WITH MOLCAJETE SAUCE AND BEANS.

OMELETTE PHILLY
HAM, BACON, MUSHROOM, CREAM CHEESE, BATHED IN CREAMY CHILACA SAUCE, AND ACCOMPANIED BY BEANS.

OMELETTE VEGETARIANO
3 EGG WHITES, SPINACH, MUSHROOM, TOMATO, ONION, MONTERREY JACK CHEESE, AVOCADO, MOLCAJETE SAUCE AND BEANS.

OMELETTE DE CHICHARRÓN DE LA RAMOS
3 EGGS, PORK RINDS IN GREEN SAUCE, AVOCADO AND CREAM.

OMELETTE LIGHT
3 EGG WHITES, TURKEY HAM, MUSHROOM, PANELA CHEESE, DIPPED IN TOMATILLO SAUCE AND ACCOMPANIED BY NOPALITOS WITH VEGETABLES.

OMELETTE TRUFADO *New*
3 EGGS, TRUFFLE MENNONITE CHEESE, ROASTED MUSHROOMS, AND SALAD.

LORENZAS
FRIED EGGS ON 2 TOASTS BAKED WITH CHEESE, CHORIZO, AVOCADO, MOLCAJETE SAUCE AND BEANS.

THE EGGS WE USE ARE FREE-RANGE, FROM HENS. FARM, CAGE-FREE, WITHOUT HORMONES OR ANTIBIOTICS.

Chilaquiles

CHILAQUILES RICHI

RIB EYE, PORK CHICHARRÓN, GREEN SAUCE, CREAM AND CHEESE.

CHILAQUILES POCHADOS

GREEN CHILAQUILES WITH CHILORIO, 2 EGGS POACHED OR SUNNY SIDE UP AND BATHED IN CREAMY CHILACA SAUCE.

CHILAQUILES RAMOS

PORK CHICHARRÓN DE LA RAMOS IN GREEN SAUCE, BEANS, CHORIZO, CHEESE, RED ONION AND CILANTRO.

CHILAQUILES POBLANOS

POBLANO CHILI SAUCE, CHEESE, CORN, CREAM AND CHICKEN.

CHILAQUILES NEGROS 120 G *Low*

IN A BLACK TOMATILLO ASH SAUCE, RANCH CREAM, ONION, CILANTRO, FRESH CHEESE, AND MENNONITE CHEESE.

CLASSIC, CHICKEN, BARBECUE OR EGG.

CHILAQUILES 120 G

CHOICE OF GREEN, RED, OR MIXED SAUCE. GRATINATED WITH CHEESE, SERVED WITH CREAM, ONIONS, CILANTRO, AND BEANS.

WITH CHICKEN, BARBECUE OR EGG.

*THESE DISHES CAN TAKE UP TO 20 MINUTES.

ENCHILADAS SUIZAS 3 PC

STUFFED WITH CHICKEN, TOPPED WITH CREAMY GREEN SALSA, GRATINÉED WITH MANCHEGO CHEESE, SERVED WITH BEANS.

QUESADILLAS DE BARBACOA 2 PC

FLOUR TORTILLA.

COSTRA LÁZARO 1 PC

CORN TORTILLA, REFRIED BEANS, BARBACOA CHEESE CRUST, AVOCADO AND ONION WITH CILANTRO.

TACOS DE LENGUA 150 G *Low*

SLICED BEEF TONGUE WITH GREEN SALSA, ONIONS, CILANTRO, AND AVOCADO. SERVED WITH FRESHLY MADE TORTILLAS.

QUESADILLA DE QUESILLO 1 PC *Low*

BLUE CORN TORTILLA, OAXACAN QUESILLO, SAUTÉED MUSHROOMS, BEEF BARBACOA; FILLED WITH PICKLED RED ONION, SERVED WITH A GREEN AVOCADO SALSA ON THE SIDE.

Additional Features

- BEANS
- HAM
- CHICHARRÓN
- BACON
- CHEESE
- CHICKEN
- CHORIZO

Fresh Juices

- ORANGE - CARROT JUICE 355 ML
- GREEN JUICE 355 ML
- ORANGE JUICE 355 ML
- GRAPEFRUIT JUICE 355 ML
- ORANGE AND STRABERRY JUICE 355 ML
- CARROT JUICE 355 ML

COSTEÑO
LIFESTYLE & HOSPITALITY GROUP

RAW DISHES ARE SERVED UNDER CONSIDERATION OF THE DINER AND THE RISK THAT THIS IMPLIES. OUR TORTILLAS ARE HANDMADE TO ORDER. THE WEIGHT OF EACH DISH IS RAW. BECAUSE WE HANDLE FRESH AND/OR SPECIAL PRODUCTS, SOME OF OUR DISHES MAY NOT BE AVAILABLE. ALL OUR PRICES INCLUDE VAT. PRICES IN MEXICAN NATIONAL CURRENCY.

Lázaro & Diego

LUNCH & DINNER

To Share

GUACAMOLE PREPARADO

ENSALADA REGIA
MIXED LETTUCE, AVOCADO VINAIGRETTE, AVOCADO CUBES AND GRATED CHEESE.

ENSALADA DE ESPINACA BABY *New*
ROASTED BEETROOT, FETA CHEESE, STRAWBERRY, WALNUT, CRUMBLE WITH PARMESAN AND MUSTARD VINAIGRETTE.

COLIFLOR ROCA
WITH SPICY DRESSING AND BLACK SESAME SEEDS.

PAPAS TRUFA PARMESANO
SAUTÉED POTATOES WITH TRUFFLE OIL AND PARMESAN CHEESE.

CUBITOS DE BETABEL
WITH GOAT CHEESE, PEANUT AND BALSAMIC VINAIGRETTE.

From the Sea

COSTRA DE CAMARÓN 1 PC
CORN TORTILLA WITH CHEESE CRUST, CHIPOTLE MAYO AND AVOCADO.

TACO ROSARITO 2 PC
CORN TORTILLA, BREADED SHRIMP, CHEESE, CHIPOTLE MAYO, CABBAGE SALAD AND AVOCADO.

TOSTADA DE ATÚN 1 PC 40 G
SLICES OF FRESH TUNA, AVOCADO, SPICY MAYO, FRIED LEEK AND PONZU.

TOSTADA AGUACHILE 1 PC
A BASE OF AVOCADO MOUSSE, CUCUMBER, CILANTRO, RED ONION AND RAW SHRIMP WITH GREEN AGUACHILE.

TOSTADA DE SALMÓN POKE 1 PC 50 G
FRESH SALMON, AVOCADO, SPICY MAYO, PONZU AND FRIED LEEK.

Cravings

CALDO TLALPEÑO
WITH CHICKEN, PANELA CHEESE, AVOCADO AND CHIPOTLE CHILI.

SOPA MINESTRONE *New*
TOMATO BROTH WITH PASTA, CARROT, ZUCCHINI, AND POTATO, SERVED WITH PANELA CHEESE AND CRISPY TORTILLA.

FETUCCINI ALFREDO 180 G *New*
WITH PARMESAN AND CRISPY BACON.
EXTRA CHICKEN - 100 G $89

ENCHILADAS SUIZAS 3 PC
STUFFED WITH CHICKEN, TOPPED WITH CREAMY GREEN SALSA, GRATINÉED WITH MANCHEGO CHEESE, SERVED WITH BEANS.

FLAUTAS DE POLLO 3 PC *New*
CHICKEN TINGA, CREAM, LETTUCE, SHREDDED PANELA CHEESE, GREEN SALSA, AND AVOCADO.

MILANESA DE POLLO 180 G *New*
POTATO WEDGES, SPRING MIX WITH TOMATO, RED ONION, AND PIQUÍN CHILI DRESSING.

SPICY VODKA RIGATONI 180 G *New*
3 CHILES AND TOMATO SAUCE, PARMESAN CHEESE AND CROUTONS.

Tacos

MAKE YOUR TACOS LIGHT WITH LETTUCE WRAPS.

RICHI 2 PC

FLOUR TORTILLA, CHEESE CRUST, RIB EYE, PORK RINDS AND AVOCADO.

TROMPO PASTOR 4 PC

CORN TORTILLA WITH MARINATED PORK BELLY AND PORK, TOPPED WITH GRILLED PINEAPPLE,CILANTRO, AND ONION.

TROMPO DE RES 1 PC

CORN TORTILLA WITH MARINATED ARRACHERA AND SIRLOIN, TOPPED WITH GRILLED PINEAPPLE, CILANTRO AND ONION.

COSTRA LÁZARO 1 PC

CORN TORTILLA WITH REFRIED BEANS, BARBACOA, CHEESE CRUST, AVOCADO, AND CILANTRO-ONION MIX.

CAMPECHANA 1 PC

AL PASTOR TROMPO, CHOPPED SIRLOIN, CHEESE, AND CRISPY PORK CRACKLINGS IN A SONORAN-STYLE FLOUR TORTILLA.

PIRATA 1 PC

FLOUR TORTILLA, WITH AVOCADO, BEANS, CHEESE, AND CHOPPED SIRLOIN.

DE SIRLOIN CON QUESO 2 PC

FRESHLY HANDMADE FLOUR TORTILLA, OUR RECIPE OF CHOPPED SIRLOIN AND CHEESE.

LORENZA DE SIRLOIN 1 PC

CORN TOSTADA WITH BEANS, OUR RECIPE OF CHOPPED SIRLOIN, AND CHEESE.

COSTRA DE SIRLOIN 1 PC

CORN TORTILLA WITH CHEESE CRUST, CHIPOTLE MAYO, OUR CHOPPED SIRLOIN RECIPE AND AVOCADO.

QUESADILLA DE QUESILLO 1 PC Vegetarian

BLUE CORN TORTILLA, OAXACAN QUESILLO, SAUTÉED MUSHROOMS, BEEF BARBACOA; FILLED WITH PICKLED RED ONION, SERVED WITH A GREEN AVOCADO SALSA ON THE SIDE.

Grill

RIB EYE 450 G

SERVED WITH ONION AND ROASTED POTATO.

ARRACHERA 300 G

SERVED WITH ONION AND ROASTED POTATO.

HAMBURGUESA LÁZARO Y DIEGO 180 G

HOUSE-MADE BEEF, BACON JAM, BATTERED ONION RINGS, A BLEND OF PROVOLONE AND CHEDDAR CHEESE, A TOUCH OF PIQUÍN MAYO, AND BABY SPINACH, SERVED WITH FRENCH FRIES OR HOUSE SALAD.

POLLO AL CHIPOTLE 200 G

CHICKEN IN CREAMY CHIPOTLE SAUCE WITH MASHED POTATOES.

SALMÓN ZARANDEADO 200 G

GRILLED SALMON MARINATED IN TAMARIND ZARANDEADO SAUCE, SERVED ON A BED OF TRUFFLED MASHED POTATOES AND BRUSSELS SPROUTS CHIPS.

AGUJAS NORTEÑAS 400 G Vegetarian

GRILLED NORTHERN BEEF CHUCK WITH NORTHERN-STYLE BUTTER MADE FROM ROASTED CHILTEPÍN AND ROASTED GARLIC.

RECOMMENDATION

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Desserts

MOSTACHÓN DE BUÑUELOS

With pecans, caramelized peanuts,
and dulce de leche.



PAY DE PLÁTANO

Made with greek yogurt and stevia.



PASTELITO DE ELOTE

Served warm with cajeta and
vanilla ice cream.



TRENZA DE HOJALDRE

Puff pastry filled with quince paste
and cream cheese.



CONCHA DE VAINILLA

BAKED WITH CREAM AND DULCE DE LECHE.



ROL DE CANELA

BAKED IN A STONE OVEN AND SERVED WITH CUSTARD SAUCE.



TARTA DE QUESO

CREAMY BASQUE-STYLE CHEESECAKE.



Coffee and Tea

CAFÉ AMERICANO 200 ML
REFILLS AVAILABLE ONLY DURING BREAKFAST.

CAFÉ AMERICANO 200 ML

EXPRESSO 75ML

EXPRESSO DOBLE 120 ML

CAPUCHINO 270 ML

CAFÉ LATTE 300 ML

MATCHA LATTE 300 ML
WITH ALMOND OR COCONUT MILK + $15.

MATCHA LATTE PISTACHE 350 ML

CHAI LATTE 300 ML

DIRTY CHAI LATTE 300 ML
CHAI + ESPRESSO SHOT.

GOLDEN MILK LATTE 270 ML
BLEND OF TURMERIC, CINNAMON, GINGER,
AND PEPPER.

TÉ CHAI 300 ML

TÉ SABORES 300 ML

CARAJILLO 135ML

CAFÉ IRLANDÉS 230 ML



Jarrito Lázaro

FLAVOR PROFILE
195 ML

MEZCAL UNIÓN
PINEAPPLE
CHAMOY
PINEAPPLE CHUNKS



Mojito

FLAVOR PROFILE
195 ML

BACARDÍ BLANCO
FRESH MINT
LIME
SUGAR



Jamaiquina

FLAVOR PROFILE
195 ML

MEZCAL 400 CONEJOS
HIBISCUS
PINEAPPLE



Pepino Frozen

FLAVOR PROFILE
195 ML

ABSOLUT VODKA
SPRITE
SPARKLING WATER
CUCUMBER
LIME
TAJÍN



Spicy Margarita

FLAVOR PROFILE
195 ML

MAESTRO TEQUILERO BLANCO
SERRANO CHILI EXTRACT
COINTREAU
LIME
PASSION FRUIT



Aperol Spritz

FLAVOR PROFILE
195 ML

APEROL
PROSECCO
SODA



Gin Berries

FLAVOR PROFILE
195 ML

GIN BOODLES
BERRIES
LIME SODA



Paloma Negra

FLAVOR PROFILE
195 ML

TEQUILA CRISTALINO
CITRUS
AGAVE HONEY
ACTIVATED CHARCOAL
SALT



Berries Grass

FLAVOR PROFILE
195 ML

RED BERRIES
CRANBERRY JUICE
LEMONGRASS INFUSION



Pepino Frozen
NON-ALCOHOLIC

FLAVOR PROFILE
195 ML

SPRITE
SPARKLING WATER
CUCUMBER
LIME
TAJÍN



Tropical Fresh

FLAVOR PROFILE
195 ML

GRAPEFRUIT JUICE
STRAWBERRIES
ROSEMARY SYRUP



Bittersweet

FLAVOR PROFILE
195 ML

ORANGE JUICE
PASSION FRUIT
PINEAPPLE

Fresh Fruit Waters

AGUA DE HORCHATA 355ML
AGUA DE LIMÓN CON MENTA 355ML
AGUA DE JAMAICA CON CHILE 355ML

Non-Alcoholic

REFRESCO 355ML
LIMONADA 360ML
LIMONADA PEPINO 360ML
NARANJADA 360ML
CLAMATO 360ML
AGUA MINERAL TOPO CHICO 340ML
AGUA PERRIER 330ML
AGUA PERRIER 750ML
ST. PELLEGRINO 250ML
ST. PELLEGRINO 505ML
AGUA DE PIEDRA 355ML

Beer

CORONA 355ML
VICTORIA 355ML
PACÍFICO 355ML
PACÍFICO LIGHT 355ML
MICHELOB ULTRA 325ML
NEGRA MODELO 325ML
MODELO ESPECIAL 325ML
STELLA ARTOIS 355ML

Mezcal

400 CONEJOS
UNIÓN
CREYENTES

Ron

BACARDI BLANCO
HAVANA CLUB 7
MATUSALEM

Tequila

DON JULIO 70
MAESTRO T. DOBEL D.
TRADICIONAL REPOSADO
PATRÓN SILVER

Gin

BOODLES
BOMBAY SAPPHIRE
HENDRICKS
TANQUERAY

Whisky

JW BLACK LABEL
BUCHANA'S 12
JACK DANIELS
MACALLAN 12 AÑOS
BUSHMILLS

Vodka

GREY GOOSE
STOLICHNAYA
ABSOLUT

Digestifs

BAILEYS
LICOR 43
CARAJILLO

Wines

White

JUICY BLONDIE
Chardonnay, Pinot Grigio, Riesling /
Monterey Country

PAZO DAS BRUXAS
albariño / baixas

CASA MADERO 2V
chardonnay, chenin blanc / valle de parras

Rosé

CASA MADERO V
cabernet sauvignon / valle de parras

Champagne

MOËT & CHANDON BRUT IMP.

MIMOSA

Red

BLEED
merlot, petit verdot / paso robles

RED LIPS
Cabernet Sauvignon, Merlot, Syrah /
Paso robles

FÚRICA
Cabernet Sauvignon, Merlot, Zinfandel /
Valle de Napa

MARIATINTO
tempranillo, syrah, nebbiolo, merlot,
cabernet franc/ valle de guadalupe

CASA MADERO 3V
tempranillo, cabernet, merlot /
valle de parras

SUBMISSION
cabernet sauvignon / california

TERRAZAS MALBEC
malbec / mendoza

CUNE CRIANZA
tempranillo, garnacha tinta,
manzuelo / rioja