

APERITIVO

RESTAURANTE



THE GASTRONOMIC EXPERIENCE TO COMPLEMENT YOUR VISIT TO CASA T'HŌ

Part RESTAURANT , part BAR, part CAFÉ

APERITIVO combines the timelessness of Paseo Montejo with the casual nature of Mexican design and eatery. It is a light-filled space for an early morning espresso, a long lunch of shared dishes, and a spot for a late-night bite and drinks.

TO START

Açai Bowl (vg) \$160
*Açai, Almond milk, Banana,
Striped coconut & Cacao nibs*

Yogurt Cup \$140
*Greek yogurt, T'HŌ Granola,
Chia Seeds & Red fruit compote*

Fruit Plate \$130
Fresh Seasonal Fruit Selection

TOASTS

All our Toasts are made with Sourdough Bread

Berrie Toast \$160
*Mascarpone cheese, Berries,
Raspberry and Honey reduction*

Avocado Toast \$160
*Labneh, Avocado, Dill, Radish,
Tomato and Coriander oil*

Serrano Ham Toast \$180
*Goat cheese, Rucula, Cherry
tomato*

Salmon Gravlax Toast \$200
*Cream cheese, Capers, Egg scratch,
Dill, Red onion*

Vegan Avocado Toast (vg) \$180
*Our Classic Toast with Homemade
almond cream cheese*

Extras:
+ Egg \$30
+ Serrano Ham \$80
+ Goat Cheese \$40
+ Almond Cream Cheese \$50
+ Bacon \$50
+ Avocado \$40
+ Honey \$20
+ Home Cured
Salmon \$80

EGGS

Eggs Casserole \$180
*Baked eggs with Provençal
mushrooms, Chaya, Bacon with
Melted cheese*

Egg Crumbs \$150
*Scrambled eggs, Fried tortillas and
"Chiltomate" (Yucatecan tomato
sauce)*

Keto Eggs \$190
Ⓢ20 minutos
*Parmesan cheese, Bacon, Cherry
Tomato and Rucula*

House Omelette \$200
*Gouda, Corn veloute sauce,
Fried banana, Pomodoro and
Chives*

T'HŌ Eggs \$180
*Scrambled eggs with Butter, Roasted
peppers, Labneh and Dried mushrooms*

Yucatecan Omelette \$190
*Sausage from Valladolid,
"Colado" Beans and Gouda cheese*

Classic Omelette \$170
Baked Ham and Gouda Cheese

HOUSE FAVORITES

Pastel Azteca \$220
*Our favorite: Mexican Casserole with Corn
tortillas and Chicken stew, "Colado" beans,
Green tomato and Xcatic sauce*

Fluffy Pancakes \$200
*Two Pancakes made with Almond and Wheat flour
in four different flavors:*
- Lemon Curd
- Caramel Banana
- Apple Cinnamon
- Cacao & Berries

BAKERY

Hojaldrita \$40
*Ham and Cheese
Pastry Puff*

Edam Cheese Brioche \$90

Coconut Bread \$80

Croissant \$70

Pain au Chocolate \$70

Sourdough Bread

Order \$60

*With Butter and Homemade
Jams*

Homemade Bakery:

Bread loaf \$80

*Carrot | Banana |
| Lemon and Olive oil*

Muffins \$60

*Banana, Yogurt & Blueberries |
| Banana, Cacao nibs &
Caramel Peanut Butter*

FOR THE KIDS

Aperitivo Kids \$170

*Pancake, Fried Egg, Seasonal Fruit,
Orange Juice or Chocolate Milk*

JUICES

Orange Juice \$70

Freshly squeezed

Golden Ginger \$90

*Turmeric, Pineapple, Ginger,
Coconut*

Green Juice \$70

*Chaya, Pineapple, Orange,
Celery, Green apple*

Grapefruit Juice \$70

Freshly squeezed

Juice Sampler \$75

4 Shots of our House Juices

COFFEE & MORE

Americano \$50

Espresso \$45

Double Espresso \$75

Latte \$70

Capuccino \$70

Cold Brew \$80

Coco-Coffee \$80

Mexican Chocolate

(cold or hot) \$60

Chai Tea \$75

(cold or hot)

Matcha Tea \$75

(cold or hot)

Extras:

Almond Milk + 20

Lactose Free Milk + 15

Whole Milk +15

Hot Tea Forte \$85

Cold Tea Forte \$95

Dirty Horchata \$80

Homemade Horchata \$60

T'HŌ Natural Water

355ml \$60

T'HŌ Sparkling Water

355ml \$65

Perrier Sparkling Water

355ml \$50

Coca - Cola (regular or
diet) \$50

Lemonade or Orangeade

(natural or sparkling) \$50

Pomelo Tonic \$80

*Grapefruit juice, Tonic
Water, Lemon, Agave honey*

Santa Ana Gimlet \$80

*Lemon juice, Cucumber,
Cardamom, Mineral water*

Hibiscus Ginger \$80

*Jamaica, Ginger, Agave
honey*

Cucumber Fresh \$80

*Cucumber, Mint, Lemon,
Agave honey*

Mimosa \$180

*Freshly squeezed orange juice
& Prosecco*

Available from 12pm

casatho.com

Reservations: 999 115 7036

@thoaperitivo

@casatho.concepthouse

*(vg) - vegan / We ask you to inform us of any food restrictions.
All our prices are in National Currency and VAT included. Service is not included.*