

# SOCO MERIDA

CENTRO

@SOCOMERIDA

## *Special of the month*

### **Croffle\*\*\***

Waffle made with our famous croissant dough, served with fried chicken.

\$180

### **Torta Ahogada**

Pork belly sandwich with purple cabbage sauerkraut placed in Morita chile sauce with pickled Ixil green onion, watermelon radish and sour cream.

\$190

### **Egg in Lava**

Organic egg, smoked sausage meatballs, Crottin cheese, sour cream and organic vegetables in tomato sauce, cooked in cast iron pan.

\$195

### **Breakfast of Champions**

Sourdough Brioche, smoked Polaca sausage, Cheddar cheese and soft boiled egg.

\$180



# SPECIALTY COFFEE

## WHAT IS SPECIALTY COFFEE?

Specialty coffee is the highest grade of coffee, graded above 80 point on a 100 point scale by a certified coffee taster (SCAA) or by a licensed Q Grader(CQI). It has been grown at the perfect altitude, at the correct time of year, in the best soil, and then picked at just the right time for the best flavor it can achieve.

**Coffee beans 250g** \$180

**Espresso / Cortado** \$60

**Americano** \$65

**Cappuccino** \$70

**Latte** \$70

**Flat White** \$65

**Cold brew** \$70

**Affogato** \$85

**Milk** Whole / Lacto-free / Light / Almond / Coconut



Coffee is prepared at 93°C for optimal extraction.  
If you prefer your coffee hotter or cooler, please inform the server.

# COLD PRESSED

**Orange** \$50

**Green** \$65

Chaya, celery, spinach, cucumber, orange, pineapple, ginger

**100% NATURAL**



added sugar  
added water  
preservatives

# SUMMER DRINKS

LIMONADA  
JAMAICA  
MARACUYA  
MANGO

**\$40**

At Soco, we bake from scratch every morning , following traditional methods with innovative minds and quality ingredients.

We believe in the value of handmade, elaborate, quality baked goods that warm the stomach and soul of our customers.

# SOURDOUGH

<b>Country</b>	\$100
<b>Multigrain</b>	\$160
<b>Baguette</b>	\$60
<b>Bolillo</b>	\$20
<b>Brioche in Mold</b> preorder only	\$180
<b>Brioche burger buns</b> 6 pieces	\$90
<b>Challah</b>	\$180

# PASTRIES & SWEETS

*Special  
of the month!*

<b>Croissant</b>	\$50	<b>Concha</b>	\$40
<b>Croissant</b> Almonds	\$110	<b>Babka</b>	\$50
<b>Croissant</b> Brownie	\$90	<b>Creme brûlée</b>	\$95
<b>Croissant</b> Pistachio	\$95	<b>Speical Tart</b>	\$140
<b>Croissant</b> Cookie dough	\$120	<b>Fruit tart</b>	\$140
<b>Tart</b> La Corona (The Crown)	\$120	<b>Tropical tart</b>	\$120
<b>Pain au Chocolat</b>	\$55	<b>Oreja</b> Classic	\$30
<b>Pain au Chocolat</b> with Almonds	\$90	<b>Oreja</b> Chocolate	\$40
<b>Morning Bun</b>	\$50	<b>Cookie</b> Chocolate Chips	\$35
<b>Cruffin</b> Hazelnut and Raspberry	\$120	<b>Cookie</b> Triple Chocolate	\$37

<b>Wednesday</b>	<b>Bagel</b> Classic	\$25
	<b>Bagel</b> with seeds	\$30

<b>Sunday</b>	<b>Donut</b> cinnamon and sugar	\$50
	<b>Donut</b> chocolate	\$80



If you are interested in our whole sale prices for your business or events, contact us directly by email or whatsapp.

soco.lapanaderia@gmail.com  
Andres +52 999 458 0655

# BRUNCH

We value and appreciate locally grown fresh ingredients and prioritize using them whenever possible.

Please let us know if have any dietary restrictions, we will do our best to accommodate you.

\*\*\*contains nuts

<b>Yogurt bowl</b> Organic yogurt, homemade mint sauce and granola with seasonal fruit	\$145
<b>Croffle***</b> Waffle made with the dough of our famous croissant, served with fried chicken	\$180
<b>Torta Ahogada</b> Pork belly sandwich with purple cabbage sauerkraut placed in Morita chile sauce with pickled lxil green onion, watermelon radish and sour cream.	\$190
<b>French Toast</b> French toast with sourdough brioche with fruit compote and Mascarpone cream.	\$180
<b>Tortilla Española with mushrooms</b> Organic eggs with porchini mushroom and ginger with Chile poblano cream sauce	\$155
<b>Avocado Tartine</b> Sourdough with avocado, Ricotta cheese, cucumber and organic tomatoes, served with pickled carrots	\$165
<b>Jardín de Soco</b> Vegan tartine with almond pure and organic vegetables with avocado and sesame cream on a sourdough	\$160

All our eggs are free-range and organic from Yucatan.

# HUEVOS

<b>Egg Benedicts</b> Sourdough English muffin with poached eggs and smoked ham or salmon gravlax, with hollandaise sauce and organic green salad.	\$220
<b>El Granero</b> Porchetta and organic eggs, served with black beans and queso fresco.	\$155
<b>Egg in Lava</b> Organic egg, smoked sausage meatballs, Crottin cheese, sour cream and organic vegetables in tomato sauce, cooked in cast iron pan.	\$195
<b>Tlayuda</b> Organic eggs, grilled vegetables and refried black beans on a tlayuda, a flat crispy tortilla.	\$80

## EXTRA

Egg	\$20
Avocado	\$15
Ham	\$25
Salmon	\$55

# SANDWICH

**EXTRA**  
Egg \$20  
Avocado \$15  
Ham \$25  
Salmon \$55

<b>Bagel with Salmon</b> Sourdough bagel, cream cheese, salmon gravlax and organic salad served with mostaza a la antigua	\$215
<b>Ham and Cheese Sandwich</b> Sourdough with smoked ham, manchego cheese, fresh vegetables with Xoatic mayonnaise	\$140
<b>Pollo Crispy***</b> Sourdough Focaccia with friend chicken, Oaxaca cheese, organic vegetables and housemade mayonnaise.	\$165
<b>Breakfast of Champion</b> Sourdough Brioche, smoked Polaca sausage, Cheddar cheese and soft boiled egg.	\$180

FOR  
THE  
KIDS

Served with fruits  
and juice or milk

\$149

**Organic egg with Bacon**  
served with English Muffin

**French Toast**  
with lemon cream y fresh fruits

**Bambino Sandwich**  
Organic egg, artisan bacon and cheese  
with English Muffin