



soco norte

Avenida Líbano #46A, Mexico Norte

Todos los días, 7am - 2pm

999 461 1727

soco centro

Calle 51 #492C x 56 y 58, Centro

Todos los días, 7am - 2pm

999 469 3387

Specialty Coffee

At Soco we proudly serve specialty coffee, cultivated in unique regions and selected for the superior quality.

espresso based

Espresso 55

Americano 60

Americano refill (2 cups) 90

Macchiato 55

Flat white 55

Cappuccino 60

Latte 65

Mocha 70

*almond or coconut milk +15

*Oat milk "Oatly" +25

brewing methods

**only at soco centro*

Chemex | V60 | French Press 90

tea and others

served hot or cold

Black | Green | Red 50

Chai 50

Chai Latte 70

Matcha Latte 75

Chocolate 70

Choco-Chai 75

cold brew

Cold brew 55

Cold brew latte 60

Cold brew vanilla 65

Cold brew horchata 75

Cold brew tonic 75

Cold brew citrus 75

Cold brew jamaica 75

freshly squeezed

Orange 75

Green 75

100% natural drinks

Lemonade 60

Sparkling lemonade 60

Sparkling lemonade with fresh berries 70

Jamaica 50

Horchata 50

Coconut Water 50

Fresh coco 50

*Tonic, coconut water, cardamom
and lemon peel*

Drink of the season 60

sodas

Sparkling water 50

Coca-Cola 50

regular | light | no sugar

happy hour 11am-2pm

**only at soco norte*

Mimosa 110

Carajillo 140

Aperol Spritz 140

Gin & tonic 140

Beer 45

Ultra | XX Lager | Indio

pastries and sweets

Croissant 60
Morning Bun 55
Pain au Chocolat 65
Pain au Chocolat with almond 120
Almond croissant 120
Pistachio croissant 120
Brownie Croissant 110
Pan de Elote 60
Cinnamon roll 90
Creme brûlée 95
Bolita de Queso 65
Concha 50
Babka 55
Oreja 70
Apple tart 110

ask for our favorites
and the seasonal specials :)

sourdough ^{vv}

Country 120
Multigrain 180
Baguette 65
Bolillo 25
Pretzel 35

pre-order only

*Make your order two days in advance.
Can be frozen upon request.*

Bagel (plain / seeded)
English Muffin
Brioche burger bun
Brioche loaf
and many more.

breakfast

Fruit bowl 110 ^{vv}
with seasonal fruits.

Yogurt bowl 165 ^v
Organic yogurt with housemade mint sauce
and granola, topped with seasonal fruits.

French Toast 215
Made with sourdough brioche and topped with
fruit compote and vanilla mascarpone cream.

Avocado Tartine 195
Avocado, queso fresco, tomato and fresh
greens on sourdough. (Add poached egg +15)

Croffle 195
Waffle made with the dough of our famous
croissant, served with fried chicken.

Burrata Toast 215
Burrata and jamón serrano with avocado,
arugula and pesto on sourdough. Topped with
balsamic marinated cherry tomatoes.

Torta Ahogada 185
Pork belly and cabbage sauerkraut in
sourdough bolillo, dipped in morita chile
sauce. Garnished with pickled ixil green
onion, watermelon radish and sour cream.

Sausage and egg sandwich 215
Smoked artisan polish sausage, cheddar and
soft omelet with dill in sourdough brioche
bun.

vv vegan
v vegetarian

extras

Egg 20

Avocado 40

Mushroom 50

Pork belly 75

Longaniza sausage 50

Bacon 60

Smoked ham 60

Grilled chicken 70



★ Chilaquiles ^v

Chilaquiles 130

Choose your sauce, red or green.

Topped with fresh cheese, avocado puree, onions, sour cream, black beans and cilantro.

Create your own with:

Egg 20

Avocado 40

Mushroom 50

Pork belly 75

Longaniza sausage 50

Bacon 60

Smoked ham 60

Grilled chicken 70

sandwiches

Veggie 180 ^v

Roasted vegetables with avocado and greens, drizzled with the rich nutty dressing made with toasted almonds, hazelnuts and bell peppers.

Ham and cheese 195

Smoked ham and manchego cheese with fresh greens and xcatic mayonnaise.

The Classic 215

Smoked ham, bacon, cheese omelet, lettuce and tomato all in sourdough brioche. Topped with mayonnaise and avocado puree. Serviced with baby potatoes.

Grilled Cheese 180

Sourdough with manchego, cheddar cheese and house-made xcatic mayonnaise. Served with roasted tomatoes and basil sauce.

Japanese Pork Belly 198

Pork belly marinated in Japanese ginger sauce with pickled cabbage with country sourdough.

Pollo Crispy 215

Sourdough focaccia with lightly fried chicken breast, oaxaca cheese, lettuce, tomato and onion with pickled cabbage.

vv vegan

v vegetarian

Eggs

Everything Omelet 180 ^v

Omelet with spinach, mushroom, oaxaca cheese with avocado on top. Served with chile poblano sauce and sourdough slice. (Switch to egg white +20)

Egg in lava 215

Smoked sausage meatballs, soft egg and cherry tomatoes with quesillo in tomato salsa.

Eggs and jamón serrano in croissant 180

Scrambled eggs, manchego cheese and jamón serrano in a croissant, accompanied by green salad with honey and oregano vinaigrette.

Egg benedicts 205

Sourdough English muffin with two poached eggs and smoked ham with hollandaise sauce. Served with organic green salad. (Switch to smoked salmon +60)

Omelet in costra 215

Omelet wrapped in a golden cheese crust with bacon, avocado and mushrooms. Served with pico de gallo.

Two eggs any style 180

With two choices of: cheese, ham, bacon, longaniza sausage and vegetables. Served with black beans and sourdough bread.

vv vegan
v vegetarian

extras

Egg 20

Avocado 40

Mushroom 50

Pork belly 75

Longaniza sausage 50

Bacon 60

Smoked ham 60

Grilled chicken 70