

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

Black / Green tea \$40

Kombucha \$40



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

NO

added sugar
added water
preservatives

SUMMER DRINKS

LEMONADE
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

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

PASTRIES & SWEETS

*Special
of the month!*

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

Wednesday	Bagel Classic	\$25
	Bagel with seeds	\$30

Sunday	Donut cinnamon and sugar	\$50
	Donut 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 you have any dietary restrictions, we will do our best to accommodate you.

***contains nuts

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

Egg Benedicts Sourdough English muffin with poached eggs and smoked ham or salmon gravlax, with hollandaise sauce and organic green salad.	\$220
El Granero Porchetta and organic eggs, served with black beans and queso fresco.	\$155
Egg in Lava Organic egg, smoked sausage meatballs, Crottin cheese, sour cream and organic vegetables in tomato sauce, cooked in cast iron pan.	\$195
Tlayuda 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

Bagel with Salmon Sourdough bagel, cream cheese, salmon gravlax and organic salad served with mostaza a la antigua	\$215
Ham and Cheese Sandwich Sourdough with smoked ham, manchego cheese, fresh vegetables with Xoatic mayonnaise	\$140
Pollo Crispy*** Sourdough Focaccia with friend chicken, Oaxaca cheese, organic vegetables and housemade mayonnaise.	\$165
Breakfast of Champion 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