

Cafe Nader Xpuhil Menu

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Av Yaxchilán 180, 17, 77505 Cancún, Q.R., Mexico

❖ Menu Tops

Café Lechero	\$
Pan Dulce	\$
Barbacoa	\$
Enchiladas Verdes Rellenas de Aguacate Queso Machego Y Espinacas Me Encanto	\$
Emboladas Nader de Pollo	\$
Huevos Motuleños	\$
Pepito	\$
Jugo de	\$
Enfrijoladas Café Nader	\$
Consomé de Pollo	\$
Pan de Muerto	\$
Agua de Melón	\$
Pastel de Nuez Relleno	\$
Enchiladas Suizas	\$
Crema de Frijoles	\$
Pechuga Milanes Rellena de Jamón Y Queso	\$
Club Sandwich	\$
Café Americano Y Panqué de Nuez	\$
Café Americano de la Casa	\$
Tampiqueña Arrachera	\$

Café Nader Xpuhil, located at Av Yaxchilán 180, 17, 77505 Cancún, Q.R., Mexico, is a beloved local café that offers a delightful blend of traditional Mexican flavors and a

cozy ambiance. Known for its exceptional coffee, freshly baked pastries, and warm service, it's a favorite spot for both locals and visitors seeking a genuine taste of Cancún.

Menu Highlights

The menu at Café Nader Xpuhil is a celebration of authentic Mexican cuisine, with a variety of dishes that cater to all tastes. Whether you're in the mood for a hearty breakfast, a light lunch, or a comforting dinner, there's something for everyone.

Breakfast Favorites

Café Lechero: A signature drink, this is a rich, creamy coffee served with a generous pour of hot milk, creating a velvety texture that's perfect for starting the day.

Pan Dulce: Freshly baked sweet bread that pairs wonderfully with coffee.

Huevos Motuleños: A traditional Yucatecan dish featuring fried eggs on tortillas topped with black beans, tomato sauce, and a sprinkle of cheese.

Chilaquiles: Corn tortillas cut into strips and cooked in a green or red sauce, often topped with cheese, cream, and a fried egg.

Molletes: Bolillos (Mexican rolls) sliced in half, spread with refried beans, topped with cheese, and grilled until golden.

Lunch and Dinner Delights

Enchiladas Suizas: Rolled tortillas filled with chicken, smothered in a creamy green sauce, and baked to perfection.

Enfrijoladas Nader: A twist on traditional enchiladas, these are dipped in a rich black bean sauce, offering a unique flavor profile.

Pepito: A thin, tender steak, often grilled and served with rice and beans.

Pechuga Milanes Rellena de Jamón y Queso: Breaded chicken breast stuffed with ham and cheese, then fried until crispy.

Tampiqueña Arrachera: A flavorful skirt steak served with enchiladas and guacamole, delivering a hearty meal.

Bakery Selections

Café Nader Xpuhil takes pride in its in-house bakery, offering a variety of freshly baked goods that are a hit among patrons. From sweet pastries to savory breads, each item is crafted with care and attention to detail.

Beverages

Aguas Frescas: Refreshing drinks made from real fruits like melon and pineapple, providing a natural sweetness and a burst of flavor.

Jugos Especiales: Specialty juices that combine various fruits for a unique and refreshing taste.

Café Americano: Strong and aromatic coffee, perfect for those who appreciate a classic brew.

Frappes: Blended iced beverages that are both cooling and indulgent, ideal for Cancún's warm climate.

Desserts

Pastel de Nuez Relleno: A walnut-filled cake that's both moist and flavorful, making for a delightful end to any meal.

Pan de Muerto: A traditional Mexican bread, especially popular during certain festivities, offering a sweet and soft texture.

Atmosphere and Service

The café's ambiance is warm and inviting, with a cozy setting that makes it ideal for a relaxed meal or a casual coffee break. The staff is friendly and attentive, ensuring that each guest feels welcomed and well-cared-for.

Why Visit Café Nader Xpuhil

Whether you're a local resident or a visitor to Cancún, Café Nader Xpuhil offers an authentic dining experience that showcases the rich flavors of Mexican cuisine. With its diverse menu, freshly baked goods, and exceptional coffee, it's a place where every meal is a celebration of taste and tradition. The combination of delicious food, inviting atmosphere, and excellent service makes it a must-visit destination for anyone looking to enjoy the true essence of Cancún's culinary scene.