

# Arles Menu

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Rio Rhin 30, Col. Renacimiento, Cuauhtémoc, 06500 Ciudad de México, CDMX, Mexico

## ❖ Menu Tops

Hígado Encebollado	\$
Jugos Y Licuados	\$
Costillas A la BBQ	\$
Fruta Y Gelatina Chomi Chomi	\$
Cafe Capuchino	\$
Comida Corrida Crema de Zanahorias	\$
Pan de Dulce	\$
Jarras de Jugos Naturales Naranja Piña Papaya Verde Y Muchos Mas	\$
Mix de la Barra de Ensaladas	\$
Papás Al Horno Pechuga Empanizada	\$
Pechuga Empanizada Con Papás Al Horno	\$
Fuente de Jugos Licuados Y Frutas Todo Natural Y Fresco	\$
Duraznos En Almíbar Y Plato de Buffete	\$
Bistec de Res En Salsa	\$
Buffet Incluye Frutas de Temporada	\$
Miel Granola Para Su Yogurth Favorito	\$
Cocteles de Frutas Con Gelatina	\$
Bistec A la Morita Con Agua de Mango Natural	\$
Verduras	\$
Jugos Licuados Conchas Con Nata Muyr Ricas Y Buñuelos Recién Hechos	\$

Restaurante Arles, located at Rio Rhin 30, Col. Renacimiento, Cuauhtémoc, 06500, Mexico City, is a beloved spot known for its generous buffets and traditional Mexican fare. The restaurant offers a variety of options, including a breakfast buffet from

Monday to Friday at \$110 MXN and a lunch buffet every Friday at \$130 MXN .

### **Breakfast Buffet Highlights**

The breakfast buffet at Arles is a local favorite, offering a selection of traditional Mexican dishes. Guests can enjoy items like chilaquiles, a classic Mexican breakfast dish made with fried corn tortillas simmered in green or red sauce, topped with cheese, cream, and onions. Additionally, the buffet features fresh fruit juices, yogurt with granola, and a variety of pastries, providing a wholesome start to the day.

### **Lunch Buffet Delights**

On Fridays, the lunch buffet at Arles becomes a feast for the senses. The spread includes an array of dishes such as costillas a la BBQ (BBQ ribs), pechuga empanizada con papas al horno (breaded chicken breast with baked potatoes), and a mix of seasonal fruits. Guests can also enjoy a selection of natural fruit juices, ensuring a refreshing accompaniment to the meal.

### **À la Carte Offerings**

For those preferring à la carte options, Arles provides a diverse menu featuring traditional Mexican cuisine. Dishes include sopas topped with suadero de res (beef), enchiladas with mole poblano, and various seafood options like mojarra al sartén (pan-fried tilapia) and camarones al vino blanco (shrimp in white wine). Each dish is prepared with fresh ingredients, ensuring authentic flavors that showcase the richness of Mexican culinary traditions.

### **Desserts and Beverages**

No meal at Arles is complete without indulging in their selection of desserts and beverages. The dessert offerings include traditional treats like buñuelos (fried dough pastries) and gelatinas (gelatin desserts), often served with fresh fruits. For bevera