

Farmacia Internacional Menu

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Bucareli 128, Colonia Centro, Centro, Cuauhtémoc, 06600 Ciudad de México, CDMX, Mexico

❖ Menu Tops

Coffee	\$
Pan Francés	\$
Tosta de Aguacate	\$
Pastel de Zanahoria	\$
Sándwich de Lomo	\$
Tostada	\$
Sandwich Vegetariano	\$
Pop Tart	\$
Banana Bread	\$
French Toast	\$
Frittata	\$
Cinnamon Roll	\$
Matcha Latte Y Cappuccino	\$
Panque de Plátano	\$
Huevo En Frasco	\$
Quiché	\$
Pastel del Día	\$
Bisquet Napoleón	\$
Sándwich de Tocino Queso Y Tomate	\$
Pan Francés Y Capuchino	\$

Farmacia Internacional, located at Bucareli 128 in Mexico City's Colonia Centro, is a charming café and bakery that has become a favorite among locals and visitors alike. Known for its inviting atmosphere and high-quality offerings, the café serves a

delightful fusion of Mexican and European-inspired dishes, making it a perfect spot for breakfast, brunch, or a leisurely coffee break.

Farmacia Internacional Menu Highlights

Breakfast & Brunch Favorites

Avocado Toast with Sunny-Side-Up Eggs: A standout dish that has garnered rave reviews. The creamy avocado spread atop toasted bread, paired with perfectly cooked sunny-side-up eggs, offers a satisfying and flavorful start to the day.

Chilaquiles: A traditional Mexican dish featuring crispy tortilla chips smothered in green or red sauce, topped with cheese, sour cream, and a fried egg. It's a comforting and hearty option for brunch enthusiasts.

Frittata: A fluffy Italian-style omelet filled with fresh vegetables and herbs, providing a light yet fulfilling meal choice.

Huevo en Frasco: Eggs baked in a jar, often accompanied by vegetables and herbs, offering a unique and rustic presentation.

Sandwiches & Light Fare

Sándwich de Lomo: Tender pork loin served in a sandwich, delivering a savory and satisfying bite.

Sándwich Vegetariano: A delightful vegetarian option filled with fresh vegetables and spreads, catering to plant-based diets.

Sándwich de Tocino, Queso y Tomate: A classic combination of crispy bacon, melted cheese, and fresh tomatoes, offering a rich and flavorful sandwich experience.

Quiché: A savory pie filled with eggs, cream, cheese, and various fillings like spinach or mushrooms, providing a delicate and satisfying meal.

Baked Goods & Sweets

Pan Francés (French Toast): Thick slices of bread soaked in a cinnamon-vanilla batter, grilled to perfection, and often topped with syrup or fresh fruit.

Cinnamon Rolls: Soft, sweet rolls infused with cinnamon and topped with a creamy glaze, perfect for those with a sweet tooth.

Pop Tarts: Artisanal pastries filled with various fruit compotes, offering a nostalgic yet elevated treat.

Banana Bread: Moist and flavorful bread made with ripe bananas, often enjoyed as a snack or dessert.

Pastel de Zanahoria (Carrot Cake): A moist cake made with grated carrots, nuts, and spices, typically topped with cream cheese frosting.

Pastel del Día (Cake of the Day): A rotating selection of freshly baked cakes, offering variety and seasonal flavors.

Galletas de Chispas de Chocolate con Sal de Mar (Chocolate Chip Cookies with Sea Salt): Mini cookies combining sweet and salty flavors, a popular choice among patrons.

Galletas de Avena con Arándano (Oatmeal Cookies with Blueberries): Wholesome cookies made with oats and blueberries, providing a chewy and satisfying texture.

Roles de Canela (Cinnamon Rolls): Soft, sweet rolls infused with cinnamon and topped with a creamy glaze, perfect for those with a sweet tooth.

Beverages

Coffee & Espresso Drinks: Farmacia Internacional offers a variety of coffee options, including lattes, cappuccinos, and cold brew, all crafted with high-quality beans.

Matcha Latte: A vibrant green tea latte that combines the earthy flavors of matcha with creamy milk, providing a refreshing and energizing drink.

Kombucha: Artisanal kombucha in flavors like Jamaica-Red Fruits, Lime-Basil, and Passionfruit-Mango, offering a tangy and effervescent alternative to traditional beverages.

Felix Sodas: Mexican sodas in flavors such as raspberry, guava, mandarin, and apple, providing a sweet and fizzy refreshment.

Agua del Día: A daily special drink, often featuring infused water with flavors like hibiscus and cinnamon, offering a unique and refreshing option.

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