

Palohuates \$35
Toasted blue corn with chili powder

Chapahuates \$70
Our palohuates mixed with grasshoppers dipped in salt and lemon

Guacamole and blue corn tortilla chips \$90
(portion for 2 people)

Guacamole with grasshoppers and blue corn tortilla chips \$120
(portion for 2 people)

Naxos \$60
Blue corn tortilla chips with beans, cheese and jalapeño slices

Panela al Horno \$90
Grilled panela cheese, with some squash blossom and huitlacoche dipped in morita sauce

La Condenada \$70
Bean soup with blue corn tortilla chips, avocado and cheese



* Tax included

LET'S START

BEERS

Craft beers \$95

(355 ml)

Mezcal IPA, Imperial Red Ale,
Hoppy Blondeith orange

National beer \$55

(355 ml)

Indio, XX Lager, XX Ámbar,
Bohemia Obscura and
Bohemia Clara

CHELOTA \$105

(1.2L)

Caguama victoria o corona

TARROS

Michelado \$15

Gomichela \$25

*Beer sold separately

POP AND OTHER DRINKS

Drink of the day \$45

Fresh flavored water
with refill

Soft drinks \$45

(355 ml)

Casa del Agua Water \$45

Natural and sparkling
rainwater

Ranchilla Drink \$65

Carbonated water with fruit
juice. Flavors: Berries and
Tropical Fruits

COFFEES

French press

coffee \$30

Piloncillo Coffee \$50



* Tax included

THIRSTY?

TAMALES

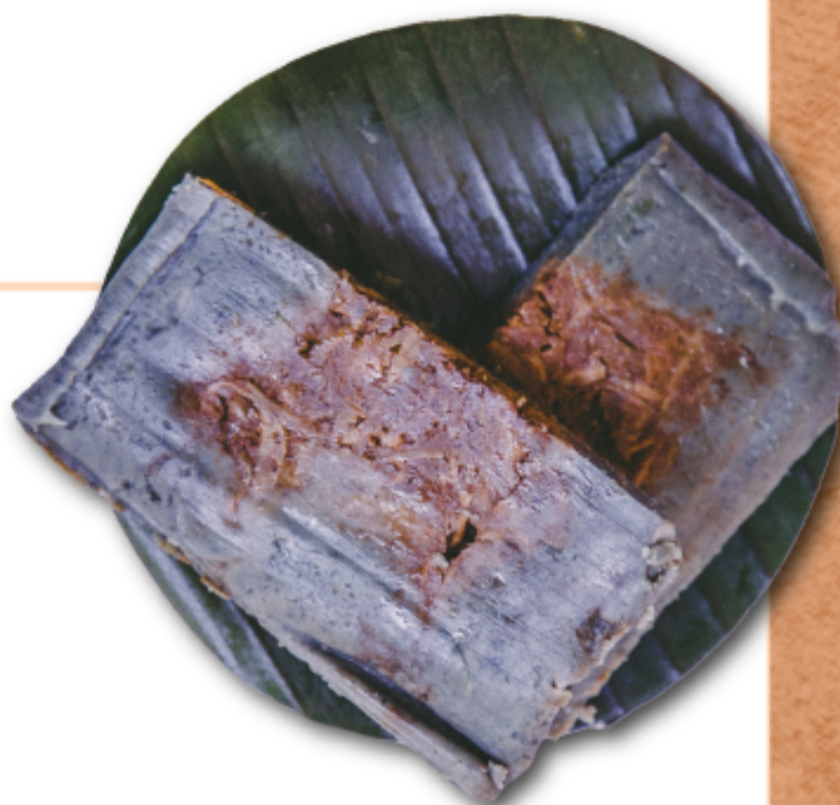
\$55

Oaxacan
tamales made
out of blue corn

SALTY



Chicken
with mole



Chicken with
creamy beans

Chicken with
salsa morita



SWEET



Guava paste and cheese

TAMALES

* Tax included



IF YOU'RE HUNGRY...

Pixzas made of blue corn and wheat flour

Pixza: 20 cm - 8 inch Individual size (200gr)

Pixzota: 35.5 cm - 14 inch (200gr)

1 Choose your sauce

CHITOMATE

Homemade sauce made out of tomatoe, chipotle and mexican spices

BLACK

Creamy bean sauce with a touch of serrano chili

2 Choose your cheese

House mix of Manchego and Oaxaca cheese

OR

Change to vegan cheese
Pixza **+\$20** / Pixzota **+\$40**

3

Choose up to two toppings

María Julia - Original Mix of Manchego and Oaxaca cheeses with epazote

Pixza \$80
Pixzota \$205

VEGETARIANS

Bibi - Sliced poblano peppers

Pixza \$100
Pixzota \$235

Polly - Seasoned organic hibiscus flower

Pixza \$100
Pixzota \$235

Desquitada - Corn kernels with epazote, mayo and a touch of chili powder

Pixza \$100
Pixzota \$235

Ray - Squash blossom with huitlacoche

Pixza \$100
Pixzota \$235

Chayote - Our Chayito pixza with avocado, cilantro and some lime.

Pixza \$130
Pixzota \$325

MEATS

Lupita - Traditional chicken with mole

Pixza \$120
Pixzota \$295

Romántica - Mexican Cochinita pibil Marinated pork with habanero chili and sliced red onion

Pixza \$120
Pixzota \$295

Gringa - Spiced pork meat with some pineapple

Pixza \$120
Pixzota \$295

Chapitas - Crunchy chicken chunks

Pixza \$120
Pixzota \$295

Chayito - Oaxacan grasshoppers dipped in salt and lemon

Pixza \$120
Pixzota \$295

PIXZAS

* Tax included

PIXZA



MATCH YOUR CRAVINGS

Combiteo pa' chelear \$165
Pizza + National Beer + Basic Snack (Naxos, chapahuates or soup)

Combiteo pa' disfrutar \$155
Pizza + Water or soft drink + 1/2 Panela or Guacamole

Comboteo pa' chelear (2 people) \$325
Pixzota+ Chelota

Comboteo pa' disfrutar (2 people) \$365
Pixzota + Panela al Horno + Pixza Quintana

Comboteo pa' chelear (4 people) \$600
1 Vegetarian Pixzota + 1 Meat Pixzota or Grasshoppers + 2 Chelotas + Naxos

Comboteo pa' disfrutar (4 people) \$600
1 Vegetarian Pixzota + 1 Meat Pixzota or Grasshoppers + Panela al Horno + Naxos + Pixza Quintana

HAPPY ENDING

Pixza Quintana (260g) \$95
Guava with cream cheese and house mix cheese

Pixza Baby Choco (260g) \$105
Hazelnut cream, whipped cream, chocolate chips and marshmallow

Guava paste (Ate) with panela cheese \$95



PIXZA PACHANGA

We offer catering services for events.

Send us a email to comunicacion@pixza.mx to get quote.



TO BLOW YOUR MIND



Scan me to know the nutrition facts of our pizzas



Discover our social impact model



* Tax included

TASTY AND BEYOND...