

—COMO EN TU CASA—

Klein's®

• COOKING FOR YOU SINCE 1962 •

Juices

ORANGE • GRAPEFRUIT • CARROT 473 ml **\$70**

CLASSIC BLENDS **\$85**

ANTIFLU
Orange, lemon, guava, and honey

BALI
Orange, pineapple, and spinach

CANCÚN
Orange, papaya, banana, and strawberry

CONGA
Orange, papaya, banana, strawberry, apple, and pineapple

DIET
Fresh tomato juice

DRACULA
Orange, pineapple, and beet

GREEN
Orange, pineapple, celery, and parsley

HULK
Avocado, milk, and yogurt

MOJITO
Orange, pineapple, and mint

NECTAR
Orange, pineapple, and celery

OASIS
Orange, pineapple, and strawberry

PAPAYA KING
Orange and papaya

REVITALIZING
Orange and passion fruit

CLASSIC GREEN
Grapefruit, pineapple, celery, parsley, and nopal

VAMPIRE
Carrot, pineapple, and beet

Our famous salsas...

One of the reasons we became famous is the seasoning of our Mexican salsas, made with love — no preservatives, no artificial flavoring — 100% natural

Mole Doña Andrea®

The house recipe: no one knows it because... it's a secret. The best mole you could possibly try, with great seasoning and not too spicy, you'll taste a unique flavor, with the personal touch of its creator.

Green salsa

Mexico's best, not too spicy and not too sour, made with tomatoes and chiles; the perfect combination for a Mexican flavor; delicious.

Red salsa

Not very spicy, but with a lot of flavor.
Made with the best red tomatoes to give it a unique touch.

Swiss salsa

Red creamy salsa made with tomatoes, goes perfectly with enchiladas or chilaquiles... or any dish. Really amazing!

Macuarra salsa

Ground fresh daily in a molcajete — the traditional volcanic stone bowl, with green chiles and tomatoes, spicy.

Antigua salsa

Mexican salsa, slowly stewed to give it an exquisite flavor.

Burnt salsa

A blend of grilled pico de gallo and red salsa. Amazing!

Jalapeños

Carefully selected carrots and jalapeños, sliced and pickled in vinegar.

Chipotles

In their own juice with a sweet touch and the home flavor that you already know.

Allergy Notice:

*Due to the preparation of our menu, cross-contact between different ingredients may occur.
We cannot guarantee dishes completely free of allergens.*

Dollar Pancakes & Waffles

*If you haven't tried our famous
pancakes yet, don't miss out!
Served with butterscotch or maple
syrup and melted butter on top!*



Add to your pancakes or waffle (+ \$40 each)

Walnuts (60g) • Banana (100g) • Strawberry (100g) • Bacon (50g) • Ham (60g)

- K**

DOLLAR PANCAKES (8 pcs) **\$135**
With butter and butterscotch or maple syrup
Half order (4 pieces)..... **\$79**
- WAFFLES WITH BUTTER (1 pc)** **\$135**
- GRILLED BAGEL** **\$110**
Grilled bagel with cream cheese and Klein's
homemade strawberry jam
- BISQUETS (3 pcs)** **\$110**
With butter, cream cheese, and Klein's
homemade strawberry jam
- K**

ROLL — THE NEW *Klein's*® CLASSIC **\$65**
Fluffy and with the perfect touch of cinnamon
- K**

ROLL WITH TOPPING **\$85**
Choose your seasonal favorite

Fruits

FRUIT ORDER

Choice of papaya, melon,
watermelon or
pineapple (250g)
\$79

GRAPEFRUIT SUPREME (200g) **\$79**

FRUIT SALAD

Melon, pineapple,
watermelon, papaya, banana
and apple (350g)
\$130

Add to your fruit:

Natural yogurt (100ml)
\$60

Cottage cheese (100g)
\$60

Granola (100g)
\$60

Our classic eggs

We serve them all day long!

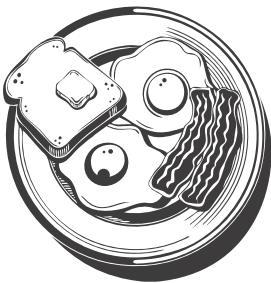
- K**

SAN MARCOS EGGS® (2 pcs) **\$225**
Sunny-side-up on top of a bagel with salami
and cream cheese, topped with Macuarra salsa
WITH KOSHER SALAMI (120g) **\$255**
- K**

EGGS RANCHEROS OAXACA (2 pcs) **\$210**
Topped with melted Menonita cheese and
covered with green salsa
- EGGS KABABIE (2 pcs)** **\$205**
Scrambled with cheddar and Menonita
cheese, covered with green salsa, cream,
and panela cheese
- K**

EGGS *Klein's*® (2 pcs) **\$205**
Scrambled with salami, cream cheese,
chile and diced onion
WITH KOSHER SALAMI (80g) **\$215**
- EGGS LINDA** **\$195**
Three egg whites and one whole egg,
scrambled Mexican-style (with diced onion,
tomato and chile) with ham and green sauce

- EGGS OZUMBA** **\$175**
Three sunny-side-up egg whites with
burnt salsa
- SYNCHRONIZED FRIED EGGS (2 pcs)** **\$215**
Topped with melted Menonita cheese
and covered with Mole Doña Andrea®
- MACO EGGS (2 pcs)**..... **\$210**
Scrambled with salami, cream cheese and
cheddar, topped with ranchera salsa
- SCRAMBLED EGGS WITH LOX (2 pcs)** **\$350**
Scrambled with smoked salmon (150g)
- EGGS POPEYE** **\$195**
Three egg whites and one whole egg
scrambled with spinach and
covered with green salsa



Eggs & omelettes

Made with organic eggs, served with our rye bread, cream cheese, and Klein's artisanal strawberry jam

Add to your eggs:

Bacon (50g), salami (80g), or chorizo (100g) + \$55 • Turkey ham (60g) + \$60
Kosher salami (80g) + \$90 • Kosher panela cheese (100g) + \$65
Mushroom (60g), nopal (60g), or spinach (60g) + \$35

Add more protein:

1 extra egg + \$30 • 2 extra eggs + \$45 • 3 extra eggs + \$70

SCRAMBLED MEXICAN STYLE (2 pcs).....	\$145
SCRAMBLED WITH MACHACA (2 pcs).....	\$195
RANCHERO EGGS (2 pcs)	\$165
DIVORCED RANCH-STYLE EGGS (2 pcs)	\$170
SOFT-BOILED, SUNNY SIDE OR SCRAMBLED (2 pcs)	\$135
CREATE YOUR OMELETTE:	\$199
Choose from:	
• Mexican style	
• Turkey ham and Menonita cheese	
• Spinach, mushroom, and panela cheese	
• Chorizo and Oaxaca cheese	

VEGETARIAN OMELETTE (2 pcs)	\$170
With spinach and mushrooms	
OMELETTE NATURALLY KLEIN'S (2 pcs)	\$210
Turkey breast (80g), spinach and mushrooms	
HEALTHY OMELETTE (2 pcs)	\$240
Natural turkey breast (100g), panela cheese, spinach and mushrooms	
OMELETTE LALO (2 pcs)	\$235
With cheddar and Menonita cheeses, topped with chili con carne <i>Klein's</i> ® style	

Morning classics

BAGEL WITH LOX AND CREAM CHEESE	\$340
150g smoked salmon, cream cheese, pickles, fries and raw onion	
BAGEL WITH GRILLED HAM AND CHEESE (1 pc)	\$159
Turkey ham topped with melted Manchego cheese, tomato and <i>Klein's</i> ® Russian-style salad	
SYNCHRONIZED QUESADILLAS (2 pcs)	\$170
With turkey ham and Menonita cheese, accompanied by guacamole and beans	
WITH MOLE DOÑA ANDREA®	\$235
With turkey ham and Menonita cheese	
WITH TURKEY BREAST	\$180
With guacamole and beans	
QUESADILLAS (3 pcs)	\$140
Corn tortillas filled with Menonita cheese	
BURRITAS (3 pcs)	\$170
Flour tortillas with ham and Menonita cheese	
BURRITAS WITH HAM AND TURKEY BREAST (3 pcs)	\$180
Choose Menonita, panela, or Oaxaca cheese	

VEGETARIAN NOPALES (2 pcs)	\$155
Grilled nopal topped with beans and your choice of salsa, accompanied by lettuce, tomato, avocado, and panela cheese	
MAKE IT KOSHER + \$65	
GRILLED PANELA CHEESE (200g)	\$160
Grilled with fresh tomato and beans	
GRILLED PANELA “DOÑA LU” (200g)	\$175
On a grilled nopal with salsa and refried beans	
“DOÑA LU” VEGETARIAN (200g)	\$189
Grilled panela cheese and nopal with beans, your choice of salsa, lettuce, tomato, and avocado	
TECOLOTES	\$180
Four molletes topped with melted cheese chilaquiles. Choose Menonita, Oaxaca, or panela cheese and your favorite salsa	
MOLLETES AU GRATIN (4)	\$140

PRICES ARE EXPRESSED IN MEXICAN PESOS AND INCLUDE TAXES.

Handmade sopes

— Try our roasted sopes! —

Choose your favorite with:

Chicken (80g) + \$55 • Salami (80g) + \$55 • Kosher salami (80g) + \$90
Chorizo (100g) + \$55 • Steak (200g) + \$130 • Beef cecina (150g) + \$130

SIMPLE SOPES \$135

VEGETARIAN SOPES \$165

Grilled and topped with beans, lettuce,
tomato, avocado, and panela cheese

WITH MOLE DOÑA ANDREA® \$189

“MARIO” SOPES WITH SALAMI (80g) \$215

With cream cheese, topped with
melted Menonita cheese

“MARIO” SOPES KOSHER (80g) \$240

With cream cheese and topped
with melted Menonita cheese

“YAYO” WITH BACON (50g) \$215

With cream cheese, topped with
melted Menonita cheese

“MARINA” SOPES (80g) \$215

With chicken, chorizo, and topped with
melted Menonita cheese

*Four delightful handmade sopes
served with any of our delicious salsas:*

GREEN SALSA

.....

RED SALSA

.....

SWISS SALSA

.....

MACUARRA SALSA

.....

ANTIGUA SALSA

.....

BURNT SALSA

**TRY THEM WITH ANY
COMBINATION OF OUR SALSAS**

Chilaquiles

Served with any of our delicious salsas:

CHOOSE YOUR FAVORITE WITH TWO DIFFERENT SALSAS

Try the chilaquiles with roasted nopal or corn tortilla chips!

K SIMPLE \$165

WITH MOLE DOÑA ANDREA® \$200

VEGETARIAN (WITH NOPAL CHIPS) \$185

Accompanied by lettuce, fresh tomato,
avocado, and panela cheese

Choose your favorite with:

Chicken (80g) + \$55 • Salami (80g) + \$55 • Egg (2 pcs) + \$55
Kosher Salami (80g) + \$90 • Steak (200g) + \$130 • Beef cecina (150g) + \$130

Soups

SMALL
(250 ml)

LARGE
(450 ml)

Sorry, soups cannot be shared

POZOLE

Chicken broth base, accompanied by lettuce, onion, radish, and tostadas on the side

With chicken breast..... \$120 \$165

With pork leg \$120 \$175

CHICKEN BROTH \$75 \$90

With chicken +\$25

With rice +\$25

With noodles +\$25

With mixed vegetables..... +\$25

With chicken and noodles..... +\$30

With chicken and rice +\$30

NOODLE SOUP..... \$85 \$110

VEGETABLE SOUP..... \$85 \$110

K CALDO TLALPEÑO \$105 \$140

MATZO BALL SOUP (450 ml)*..... \$149

With Kosher chicken +\$25

With noodles..... +\$25

With Kosher chicken and noodles..... +\$30

“TEXAS STYLE” CHILI CON CARNE (450 ml)... \$155

With cheddar cheese and onion

MEXICAN-STYLE RICE (250g) \$75

MEXICAN-STYLE RICE WITH MOLE DOÑA ANDREA® (250g) \$145

Guilt-free

CHICKEN SALAD \$175

90g shredded chicken breast, mayonnaise, lettuce, tomato, and avocado

TUNA SALAD \$175

90g tuna, lettuce, mayonnaise, tomato, avocado, and hard-boiled egg

SURIMI SALAD \$175

80g surimi with mayonnaise, lettuce, celery, bell pepper, tomato, and avocado

“JAROCHA” SALAD

With Mexican salsa, lettuce, pickles, tomato, onion, chile, avocado, and our mix of dark sauces

CHOOSE YOUR PROTEIN

Tuna (90g), chicken (90g) or surimi (80g) \$185

Smoked salmon (150g)..... \$350

GREEN SALAD (100g)..... \$95

Lettuce, tomato, avocado, onion and pickles

Ask for it with our freshly made garlic dressing

GRILLED VEGETABLES (150g) \$135

Zucchini, carrot, mushroom, spinach and nopal

SALMON LOIN \$295

Grilled or glazed with soy and maple, accompanied by white rice and vegetables

“DEL CAMPO” SALAD (200g)..... \$215

Grilled chicken breast on lettuce, panela cheese, avocado, and fresh tomato

CHEF SALAD (250g) \$215

Chicken, salami, turkey ham, Menonita, cheddar, and panela cheeses, with lettuce, avocado, and tomato

MAKE IT KOSHER

CHEF KOSHER \$320

With pastrami, roast beef, corned beef, and kosher salami*

DEL CAMPO KOSHER (200g) \$245

*KOSHER PRODUCTS

“MEAT WEIGHTS ARE EXPRESSED IN RAW WEIGHT”

Tortas

Our tortas are served with beans, lettuce, avocado, and tomato — on telera or black bread.

Accompanied by our delicious homemade pickled jalapeños and carrots.

Tacos

Don't miss out on our unique and truly Mexican tacos

CHEESE	\$160
Choose one of our options of Menonita, cheddar, panela, Oaxaca or cream cheese	
THREE CHEESES	\$165
Menonita, cheddar and panela cheeses	
FOUR CHEESES	\$170
Menonita, cheddar, panela and cream cheese	
EGG	\$120
HAM	\$180
Turkey ham or turkey breast (120g)	
NATURAL PORK LEG (120g)	
NATURAL TURKEY (100g)	
CHICKEN (120g)	
SALAMI (160g)	\$180
BREADED CHICKEN (200g)	\$205
BREADED VEAL STEAK(180g)	\$215
MARINATED TURKEY (100g)	\$210
ROAST BEEF (120g)*	
PASTRAMI (120g)*	
CORNERED BEEF (120g)*	\$280
KOSHER SALAMI (160g)*	\$245
KOSHER SAUSAGE (100g)*	\$210
K CUBAN (300g)*	\$255
Breaded veal steak, pork leg, salami, turkey ham, cheddar cheese, and Menonita cheese	
STEAK PEPITO (200g)	\$235
FILET PEPITO (200g)	\$350

ADD CHEESE + \$10

Where else have you tried salami tacos?

K “MI REY” SALAMI TACOS (160g) **\$240**
Four pieces with salami, onion, chile, and potato, grilled and dressed with our house recipe. Choice of corn, flour, or nopal tortillas

MAKE IT KOSHER + \$90

THIN SLICED RIB EYE TACOS (200g) **\$290**
Four grilled tacos served with avocado

“ENSUEÑO” CHICKEN TACOS (200g) **\$165**
Four pieces of seasoned chicken breast, onion, chile and cheddar cheese. Choose from corn, flour or nopal tortillas

Choose your favorite with: steak (200g) + \$130 or fillet (200g) + \$185

YECAPIXTLA CECINA TACOS (150g) **\$270**
From Yecapixtla, Morelos — four pieces accompanied by avocado and your choice of tortilla

MAKE THEM MARINATED + \$20

FRIED CHICKEN TACOS (3 pcs) **\$150**
With chicken breast, lettuce, tomato, avocado, cream, and fresh cheese

“JC” TACOS (3 pcs) **\$149**
Flour tortillas filled with turkey ham and cheddar, with cream, fresh cheese, and avocado

CHICKEN TOSTADAS (3 pcs) **\$185**
With shredded chicken, beans, lettuce, tomato, avocado, cream, and cheese

MAKE THEM MARINATED + \$20

“MARÍA” TOSTADAS (3 pcs) **\$185**
With panela cheese, beans, lettuce, tomato, avocado, and cream

*KOSHER PRODUCTS

ENCHILADAS & ENFRIJOLADAS

WHAT SALSA DO YOU CHOOSE?

GREEN, RED, **K** SWISS, MACUARRA, ANTIGUA OR BURNT.
ASK FOR THEM WITH YOUR CHOICE OF TWO DIFFERENT SALSAS

THE ENCHILADAS ARE 3 PIECES

KADELITA ENCHILADAS WITH MOLE	\$295
Accompanied by chicken breast and Mole Doña Andrea®	
ENCHILADAS DEL RANCHO	\$190
Filled with panela cheese (100g), 2 mixed salsas	
“PALOMA” ENCHILADAS	\$215
Filled with salami (80g), cream cheese, topped with Campechana salsa. Ask for them with onion and chile	
“PALOMA” KOSHER ENCHILADAS	\$230

ENCHILADAS VEGETARIANAS	\$175
Three pieces on nopal tortillas filled with grilled panela cheese with lettuce, tomato, and avocado. Also order them filled with steamed vegetables	
SWISS ENCHILADAS “DE-LIGHT”	\$190
Three pieces filled with cottage cheese and our Swiss tomato salsa	
CHICKEN OR CHEESE ENFRIJOLADAS	\$190
K CLASSIC ENCHILADAS	\$190
With chicken (100g), with cheese (100g), with egg (120g)	

Sandwiches



CLUB	\$235
On white bread with turkey ham, cheddar cheese, bacon, lettuce, tomato, pickles and accompanied by Klein's ® Russian-style salad or French fries	
BLT	\$185
On white bread with bacon, lettuce, tomato and accompanied by Klein's ® Russian-style salad or French fries	
CHICKEN SALAD	\$170
Chicken (120g) with mayonnaise and lettuce, on rye bread with avocado and tomato	
LOX	\$340
Smoked salmon (150g) on rye bread, cream cheese, pickles, raw onion and French fries	
VILLARELO	\$210
Pork leg (120g) topped with melted Menonita cheese on rye bread, green chilaquiles with chicken and chipotle chile	
DELI STYLE SALAMI	\$195
Salami (160g) on rye bread, cream cheese, pickles, raw onion, and French fries	
DELI STYLE KOSHER SALAMI	\$220
K MANHATTAN*	\$295
On rye bread with 120g of roast beef, pastrami, corned beef, topped with melted Menonita cheese, pickles, onion, and French fries	

INTEGRAL	House-made whole wheat bread with sesame, spinach, lettuce, alfalfa sprouts, tomato, and avocado. Accompanied by our garlic dressing and grilled chiles in soy sauce
POLLAZO (120g)	\$190
Chicken topped with melted Menonita cheese	
ATUNAZO (90g)	\$180
Tuna, lettuce and mayonnaise	
CANGREJAZO (90g)	\$189
Surimi, lettuce, mayonnaise, celery and bell pepper	
SAUSALITO (200g)	\$245
Grilled marinated chicken steak, topped with melted Menonita cheese	
PAVAROTTI (100g)	\$235
Natural turkey breast, topped with melted Menonita cheese	
PATRÓN (100g)	\$165
With turkey ham and Menonita cheese	
GRINGO (100g)	\$175
With turkey ham, egg and Menonita cheese	
VEGETARIAN (100g)	\$170
With grilled panela cheese	

PASTRAMI*	ROAST BEEF*	CORNERD BEEF* (120g)	\$280
On rye bread with pickles, onion and French fries			

*KOSHER PRODUCTS

Grilled beef

Choose from the following preparations:

- Mexican style steak:**
With seasoned Mexican salsa
- Steak with sautéed onions:**
Potato, onion and green chile
- Macuarro steak:**
accompanied by fries and Macuarra salsa.

All accompanied by Mexican-style rice and refried beans

STEAK (200g) \$255

FILLET (200g) \$350

BON VIVANT'S FLANK STEAK (200g)\$350
With Mexican-style rice, beans, guacamole and a small corn tortilla filled with cheese, topped with green salsa

CICERO® FILLET (200g)\$350
Accompanied by grilled vegetables or with caramelized onion and French fries

BREADED STEAK LA MULA (180g)..... \$310
With turkey ham topped with melted Menonita cheese, covered with Antigua salsa, accompanied by rice and beans

BREADED VEAL STEAK OBELISCO (180g) \$280
With green salad and fries

GRILLED BEEF WITH CHILAQUILES (180g).. \$255

YECAPIXTLA BEEF CECINA .. \$260
150 g of authentic salt-curated beef from Yecapixtla, Morelos, with chilaquiles and beans

MARINATED YECAPIXTLA BEEF CECINA (150g) \$270

STEAK BURGER \$255
100% sirloin ground beef (300g) with green salad, fries, and sautéed onion

STEAK BURGER“ILAN” (300g).. \$280
Tender 100% sirloin beef (300g), gratinated with Menonita cheese, refried beans, and topped with green salsa
Add:
With salami (80g) + \$55
With Kosher salami (80g) + \$90

SALAMI WITH SAUTÉED ONION (160g)\$250
Accompanied by Mexican-style rice and refried beans
WITH KOSHER SALAMI (160g) \$295

You may substitute one or two of the included sides for:
French fries (60g), green salad (60g), Russian salad (60g), steamed vegetables (60g), avocado (60g), tomato (60g), rice (60g), beans (60g)

CHICKEN

MOLE POBLANO DOÑA ANDREA®..... \$290
200g of chicken breast bathed in mole, accompanied by Mexican-style rice and beans

CHICKEN BREAST “A LA MULA”..... \$270
200g of chicken breast with turkey ham, topped with melted Menonita cheese and covered with Antigua salsa, accompanied by beans and Mexican-style rice

GORDO CHICKEN BREAST WITH MELTED CHEESE \$260
200g of grilled breast and topped with melted Menonita cheese on nopal, with lettuce, fresh tomato and onion, prepared with house salsa

BREADED CHICKEN (200g)... \$260
With green salad and fries

SAUSALITO CHICKEN STEAK (200g) \$249
Marinated breast with grilled nopal and tomato

RIVOLI CHICKEN STEAK (200g) \$229
With green salad and fries

CHOOSE FROM THE FOLLOWING PREPARATIONS FOR \$249

- Mexican style: with seasoned Mexican salsa
- With onions: potato, onion and green chile
- Macuarro: with Macuarra salsa and potatoes

All accompanied by Mexican-style rice and refried beans

“MEAT WEIGHTS ARE EXPRESSED IN RAW WEIGHT”

*KOSHER PRODUCTS

Burgers

100% SIRLOIN

Hot dogs & sides

K SUPREME BURGER
150g ground sirloin, cheddar cheese, lettuce, tomato, pickles, raw or fried onion, and French fries
\$205

KOSHER HOT DOG (150g)
With French fries, caramelized onion and green salad
\$205

CHILI DOG CONEY ISLAND STYLE
150g beef sausage, bathed with cheddar cheese and chili con carne, accompanied by French fries and raw onions
\$245

“GEORGE” BURGER
150g sirloin, salami, cream cheese, French fries, pickles, and raw onion
\$235
WITH KOSHER SALAMI (80g) \$265

CHARLIE'S CHILI BURGER (150g)
Topped with chili sauce, French fries, cheddar cheese and raw onion
\$245

SALOMONICA
150g sirloin, turkey ham, cream cheese, French fries, pickles and raw onion
\$230

ONION RINGS (100g) \$130

FRENCH FRIES (100g) \$110

KLEIN'S FRIES (100g) \$130

FRIES WITH SAUTÉED ONION (100g) \$130

FRIES AU GRATIN (100g) \$130



DAILY DEALS

“Order them before 1:00 PM Monday through Friday”
“No substitutions, please”

All combos include 2 eggs, your choice of juice (orange, grapefruit, or carrot, 250 ml) or fruit (melon, papaya, watermelon, or pineapple, 120g), and 240 ml of refillable American coffee or tea

EL RANCHERO	\$255
Ranch-style eggs with refried beans	
MEDITERRANEAN EXECUTIVE	\$280
Scrambled eggs with salami (80g), pickles, and chopped onion	
WITH KOSHER SALAMI (80g)	\$300
GOOD MORNING	\$255
Refried or scrambled eggs, with chilaquiles and refried beans	
AMERICAN	\$265
Sunny side up or scrambled eggs with two dollar pancakes and bacon (50g) or ham (40g)	
LA MEXICANA	\$255
Two scrambled Mexican-style eggs with refried beans	

ADD EXTRA GREEN, RED, OR SWISS CHILAQUILES + \$50

Other treats

SIDE ORDER OF GUACAMOLE (100g)	\$75	EXTRA CHEESE (80g)	\$45
JALAPEÑOS AND CARROTS (200g)	\$105	EXTRA SALAMI (160g)	\$145
EXTRA BLACK BREAD	\$55	EXTRA SALAMI KOSHER (160g)	\$180
SIDE ORDER OF RUSSIAN SALAD (250g)	\$59	EXTRA BEANS WITH TORTILLA CHIPS	\$60
8 OZ GLASS OF SALSA	\$70	EXTRA BACON (60g)	\$75
16 OZ GLASS OF SALSA	\$105	EXTRA STEAMED CHICKEN (80g)	\$50
		EXTRA AVOCADO (80g)	\$35

BEVERAGES

SODAS (350 ml)	\$55
BOTTLED WATER (400 ml)	\$39
LEMONADE (473 ml)	\$60
ORANGEADE (473 ml)	\$60
SEASONAL FRUIT WATER (473 ml)	\$60
Mango, passion fruit, soursop, papaya, pineapple, melon, guava, watermelon, strawberry, hibiscus with cinnamon, lime with spearmint and cucumber, chia and lime	
TOPO CHICO (350 ml)	\$60
SUERO (350 ml)	\$65
CLAMATO (473 ml)	\$70

Soda fountain

CLASSIC SHAKE (350 ml)	\$90	GLASS OF CHOCOLATE MILK (458 ml)	\$55
Strawberry, vanilla or chocolate			
THICK SHAKE (350 ml)	\$140	VANILLA OR LEMON FLOAT (350 ml)	\$95
Strawberry, vanilla or chocolate			
GLASS OF MILK (458 ml)	\$45	FRENCH-STYLE HOT CHOCOLATE (240 ml)	\$65

Beer

PACÍFICO (355 ml)	\$65	STELLA ARTOIS (330 ml) ULTRA (330 ml)	\$70
CORONA (355 ml)			
VICTORIA (355 ml)			
CORONA LIGHT (355 ml)			
MODELO ESPECIAL (355 ml)			
NEGRA MODELO (355 ml)			
		Add to your beer:	
		Michelada mix	+\$25
		Cubana-style mix	+\$20
		Clamato glass	+\$20

**No alcoholic beverages are sold to minors under 18.
Alcohol consumption is harmful to your health. Drink responsibly.

Coffee bar

Milk options: whole, low-lactose, light, or almond milk

HOUSE COFFEE BLEND (240 ml)	\$55	ESPRESSO (60 ml)	\$65	LATTE (240 ml)	\$75
Up to three refills					
ILLY COFFEE (240 ml)	\$65	DOUBLE ESPRESSO (60 ml)	\$95	COFFEE WITH MILK (240 ml)	\$75
ILLY DECAF (240 ml)	\$65	CAPPUCCINO (240 ml)	\$75	EUROPEAN COFFEE (240 ml)	\$75

Sweets

Homemade desserts

SINGLE SCOOP OF ICE CREAM	\$60	PRINCE ALBERT CAKE	\$180
Strawberry, vanilla, or chocolate			
DOUBLE SCOOP OF ICE CREAM	\$95	TRES LECHES CAKE	\$180
Strawberry, vanilla, or chocolate			
BANANA SPLIT (90g)	\$145	KEY LIME PIE	\$165
BROWNIE WITH ICE CREAM (1 piece)	\$180	CHOCOLATE CAKE	\$165
CHEESECAKE WITH STRAWBERRY AND BLACKBERRY JAM	\$180	APPLE PIE	\$165
GUAVA CHEESECAKE*	\$180	PECAN PIE*	\$165
RED BERRY PIE*	\$180		
FROZEN LIME PIE	\$180		
PINEAPPLE AND CREAM CHEESE PIE	\$180		

Add a scoop of ice cream for + \$20



**All desserts are individual portions.
May contain nuts, almonds, or peanuts. Please ask your server if you have food allergies.



OUR STORY

Just as World War II came to an end, Edward G. Klein, a young fighter from San Antonio, Texas, returned to Mexico — where he had lived earlier with his parents. Leaving behind the family textile business, he decided to start something of his own.

That's how, on March 12, 1962, Klein's was born — a restaurant inspired by American diners, serving hamburgers, milkshakes, and hot dogs in Polanco.

Success came quickly. Edward soon added new dishes to his menu, inspired by the home cooking of his wife, Andrea, from Puebla: sopas, chilaquiles, tacos, and chicken broth soup became part of the favorites.

That's how they combined the American diner experience with authentic Mexican cuisine.

More than sixty years later, Klein's remains a classic gathering place. Our loyal guests keep coming back because we preserve the original flavors and quality that made us who we are. They always leave satisfied — with the comforting feeling of having eaten something truly homemade. To this day, Doña Andrea still personally oversees each of our recipes.

POLANCO

Presidente Masaryk 360 B-Loc. 2
Tel.: 55 5281.0862 / 55 5281.3595

PARQUE LA MEXICANA

Av. Luis Barragán No. 505 Loc. 17
Santa Fe
Tel.: 55 5292.7029

TECAMACHALCO

Av. de las Fuentes 190 Loc. 2
Tel.: 55 5294.8862 / 55 5294.8882

INTERLOMAS

Boulevard Magnocentro Huixquilucan,
La Comer Interlomas
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Miguel Laurent Local 5
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/kleinsMX

**Accepted forms of payment: cash, debit or credit cards — Visa, Mastercard, and American Express.*