



Coffee, Tea & More

Café Americano (250ml) Traditional Americano coffee cup with refill.	\$45
Café Nespresso Ristretto (25ml), espresso (40ml), lungo (110ml) o macchiato (140ml) +\$8	\$59
Capuccino (180ml) Nespresso coffee with milk and milk foam: whole, light, lactose-free light, coconut +\$12, or almond +\$12.	\$69
Café Olla (250ml) Coffee prepared with cinnamon and piloncillo.	\$55
Chocolate (250ml) Cold or hot milk with chocolate.	\$70
Infusiones & Té Premium (250ml) A variety of select flavors of teas, infusions, and tisanes.	\$55
Irish Coffee · Café Irlandes (250ml) Nespresso lungo coffee, sugar, whisky (60ml) and milk foam	\$135

Desserts

Flan de la Casa (200g) Double caramel flan with a hint of maple syrup and red berries.	\$145
Pastel Helado de Café de Olla (250g) Frozen cake made with cream cheese, mascarpone cheese, café de olla with a hint of cinnamon, and coffee liqueur.	\$175
Pastel de Zanahoria (295g) A classic soft and fluffy cake made with fresh carrots and a hint of spices. Topped with creamy cream cheese frosting and garnished with crunchy nuts.	\$195
Orden de Churros (130g) Four churros with sugar and cinnamon, served with Nutella, caramel sauce, or condensed milk.	\$125



All our prices include 16% VAT. A service charge or tip has not been added to your bill and is optional.

As mandated by the Bank of Mexico, we only accept payments in Mexican pesos. We exclusively accept payments in cash, credit cards, or debit cards (Visa, MasterCard, or American Express), as well as voucher cards accepted by MercadoPago terminals.

To issue an invoice for your consumption, payment must be made in cash, a national credit card, or a national debit card. Our system does not support invoicing for payments made with international cards or voucher cards.

If for any reason you feel the service did not meet your standards or have any complaints, please inform one of our managers or email us at admin@fett.mx. We will get back to you within 48 hours.

All weights indicated in grams (g) are approximate. The weight of our protein and ingredients refers to their raw state. All our products are handled with the highest quality standards.

We suggest consuming all products fully cooked. Eating raw or undercooked meat, poultry, fish, seafood, or eggs may increase your risk of foodborne illness; consume at your own risk.

For invoicing, future reservations, reading our terms and conditions, reviewing our privacy notice, and/or learning more about Santo Habanero, please visit our website at www.santohabanero.com

Drink responsibly. Do not drink and drive. Alcohol sales to minors under 18 years of age are prohibited.



LATE NIGHT MENU

· From 10 p.m. onwards ·



Menu Digital

**Scan to see menu
in other languages**

Visita nuestro sitio web · Visit our website
www.santohabanero.com





Appetizers

Guacamole de la Casa (200g) **\$185**

Prepared tableside with the house's special recipe, served with tortilla chips and panela cheese.

Papas Habaneras (380g) **\$165**

French fries with crispy smoked bacon, pico de gallo with a hint of habanero, mango habanero sauce, and chipotle dressing.

Tacos Ahogados (490g) **\$215**

Eight crispy rolled tacos filled with chicken, potato, or cochinita pibil, topped with red or green sauce, cream, and fresh cheese.

Flautas Doradas (290g) **\$169**

Four flautas filled with chicken, potato, or cochinita, topped with lettuce, fresh cheese, and cream, served with refried beans, guacamole, and tortilla chips.

Chilaquiles (320g) **\$169**

Homemade corn tortilla chips, topped with our traditional green sauce, red sauce, or Swiss sauce, grated panela cheese, cream, and onion.

Quesadilla Prehispánica (140g) **\$170**

Oaxaca cheese, grasshoppers, and green sauce inside a handmade corn tortilla.

Enchiladas (510g) **\$199**

Three tortillas filled with chicken, panela cheese, or egg, topped with green sauce, red sauce, divorced sauces, or bean sauce, fresh cheese, cream, and onion, served with refried beans.

Entrees

Burrito Roll de Arrachera de Res (200g)   **\$320**

Arrachera burrito made with flour tortillas, brushed with paprika butter, sliced into rolls, and topped with a touch of chipotle mayonnaise and pickled red onion.

Arrachera de Res (200g) **\$320**

Grilled, served with guacamole, refried beans, tortilla chips, grilled nopales, and handmade corn tortillas.

Mar y Tierra (380g)  **\$560**

Grilled beef arrachera and garlic butter shrimp, served with guacamole, refried beans, grilled nopal, and handmade corn tortillas.

Escamoles a la Mantequilla (100g)  **\$520**

Ant larvae prepared with butter, onion, garlic, and epazote, served with handmade corn tortillas.

Tacos & Tortas

Torta Defeña (120g) **\$210**

Telera bread filled with chicken milanesa (120g), creamy poblano strips, avocado, refried beans, tomato, lettuce, and Oaxaca cheese.

Torta Yucateca (120g) **\$189**

Bolillo bread filled with cochinita pibil (120g), refried beans, avocado, and Manchego cheese, served with pickled red onion and mango-habanero sauce.

Tacos de Arrachera de Res (120g) **\$230**

Two tacos on double handmade corn tortillas, served with avocado, grilled onion, roasted chili, and lime.

Tacos de Rib Eye de Res (120g) **\$270**

Dos tacos en doble tortilla de maiz hecha a mano, acompañados de aguacate, cebolla asada, chile toreado y limón.

Tacos de Bistec de Res (120g) **\$199**

Two tacos on double handmade corn tortillas, served with avocado, grilled onion, charred chili, and lime.

Tacos de Cochinita Pibil (120g) **\$125**

Two tacos on double handmade corn tortillas, filled with cochinita pibil, topped with pickled red onion and mango-habanero sauce.

Caramelo Sonorense (120g) **\$168**

Two flour tortillas topped with refried beans, Manchego cheese, and grilled beef arrachera, served with grilled onions.

Caramelo Michoacano (120g) **\$145**

Two handmade corn tortillas topped with Manchego cheese and assorted carnitas, served with onion, cilantro, and lime.

Taco Tlatoani (90g) **\$198**

Shrimp or cauliflower diced in a Manchego cheese crust, with avocado, poblano chili strips, chipotle mayonnaise, pico de gallo, and a touch of toasted sesame seeds, served on two handmade corn tortillas.

Taco Roca (90g) **\$135**

Rock shrimp or cauliflower with coleslaw, a touch of chipotle dressing, and grilled onion, served on two handmade corn tortillas.

Taco de Pescado Ensenada (120g) **\$110**

Battered fish with lettuce, pico de gallo, avocado, beans, and a touch of chipotle dressing, served on two handmade corn tortillas.

Costra de Arrachera (120g) **\$178**

Cheese crust with beef arrachera on double handmade corn or flour tortillas, served with cilantro, grilled onion, and lime.

Costra de Bistec (120g) **\$168**

Cheese crust with beef steak on double handmade corn or flour tortillas, served with cilantro, grilled onion, and lime.

Costra de Cochinita Pibil (120g) **\$135**

Cheese crust with cochinita pibil on double handmade corn or flour tortillas, topped with pickled red onion and mango habanero sauce.

Costra de Pollo al Pastor (120g) **\$140**

Cheese crust with chicken breast marinated in traditional al pastor adobo, topped with grilled pineapple, onion, and cilantro, served on double handmade corn or flour tortillas.

Costra de Rib Eye (120g) **\$198**

Cheese crust with rib eye beef on double handmade corn or flour tortillas, served with cilantro, grilled onion, and lime.

Tacos de Milanesa de Pollo o Res (120g) **\$177**

Two tacos on double handmade corn tortillas, filled with breaded chicken breast or beef steak, served with onion and cilantro.

Tacos de Pollo al Pastor (120g) **\$170**

Two tacos on double handmade corn tortillas, filled with chicken breast marinated in traditional al pastor adobo, grilled with charred pineapple, onion, and cilantro.

Taco de Escorpión (1pza) **\$530**

A whole scorpion on a bed of house guacamole, with a touch of mango-habanero sauce, served on a handmade corn tortilla.

Taco de Chapulines (30g) **\$120**

Grasshoppers on a bed of house guacamole with a touch of black habanero sauce, served on a handmade corn tortilla.

Extras

Side Guacamole (90g) **\$85**

Side French Fries · Papas a la Francesa (120g) **\$85**

Side Refried Beans · Frijoles Refritos (150g) **\$69**

Side Cactus · Nopales (150g) **\$69**

Mozzarella, Panela o Oaxaca Cheese (100g) **\$85**

Vegan Cheese (70g) **\$175**



Drinks Menu

Cold Drinks

Aguas Frescas (500ml) \$68
Freshly made agua fresca, ask your waiter for the options of the day.

Limonada, Naranjada o Toronjada (350ml) \$68
Lime, grapefruit, or orange juice with simple syrup, still water, or sparkling water.

Refrescos (355ml) \$55
Coca Cola, Coca Cola Light, Coca Cola Sin Azúcar, Pepsi Black, Mirinda, 7Up, Sangria, Orange Crush.

Agua Natural o Mineral \$55
Ciel, Ciel Mineral (355ml), Topo Chico (355ml) +\$15, Perrier (330ml) +\$35, Garci Crespo (275ml) +\$15

Fresh Juices · Jugos Naturales (350ml) \$75
Orange, Grapefruit, Green (cactus, pineapple, orange, celery and lime) o Rojo (carrot, beetroot, celery and orange juice).

Clamatada S/A (300ml) \$89
Lime juice, salt, black sauces, chamoy and Clamato (Tomato and clam juice cocktail).

Beer

Carta Blanca (300 ml) \$65

Indio (355ml) \$65

XX (355ml) (Lager o Ambar) \$65

Tecate (355ml) (Regular o Light) \$65

Bohemia (355ml) (Trigo, Clara, Oscura, Cristal) \$75

Heineken (355ml) (Regular, Silver o 0.0%) \$75

Jabalí (330ml) (Salvajita, Bock o Hellesbock) \$135

Tempus (355ml) (Dorada o Doble Malta) \$135

Lagunitas IPA (355ml) \$150

Tarro de Cerveza (940ml) \$135
Claro, oscura o premium +\$30.

Beer Extras

Vaso Michelado (30ml) +\$18
Lime juice and salt rim.

Vaso Cubano (45ml) +\$28
Lime juice, salt rim and black sauces.

Vaso Clamatado (150ml) +\$68
Lime juice, salt, black sauces, chamoy and Clamato.

Ron, Cachaça & Prosecco

Daiquiri (390ml) \$235
Rum (60ml), lime, sugar, ice (Ask for available flavors)

Piña Colada (320ml) \$175
Rum (60ml), coconut cream, pineapple juice, cinnamon, and ice.

Cahipirinha (350ml) \$165
Cachaça (60ml), lime juice, sugar and ice.

Mojito (350ml) \$165
Rum (60ml), sugar, lime juice and mint.

Aperol Spritz (360ml) \$255
Aperol (90ml), club soda, prosecco (90ml), orange and ice.

Prosecco Mimosa \$255
Fresh orange juice, controy (45ml) and prosecco (60ml).

Vodka & Gin

Moscow Mule (280ml) \$215
Vodka (60ml), lime juice, ginger ale and ice.

Martini Nespresso (237ml) \$195
Vodka (45ml), nespresso coffee, coffee liqueur (45ml), simple syrup and ice.

Gin Tonics (280ml) \$185
Gin(45ml), tonic water, ice and the flavour of your choice (Cucumber, berries, hibiscus, grapefruit, or citrus).

Martini Mazapan (237ml) \$195
Amaretto (45ml), Mazapan de la Rosa, Irish cream liqueur (45ml) y gin (45ml).

Mezcal & Tequila

Mezcalita Ancho Reyes (180ml) \$255
Mezcal (45ml), Licor Ancho Reyes (45ml), Controy (30ml) and grapefruit soda.

Mezcal Fizz (280ml) \$255
Mezcal (45ml), cucumber, simple syrup, lime juice and club soda.

Mezcal Mule (280ml) \$255
Mezcal (45ml), lime juice, ginger ale and ice.

Mezcalita del Bosque (390ml) \$255
Mezcal (60ml), red berries, club soda, lime soda and ice.

Mezcalitas (390ml) \$235
Mezcal (45ml), Controy (30ml), ice and the flavor of your choice (Habanero, xoconostle, passion fruit, tamarind, hibiscus, o mango).

Margaritas (390ml) \$235
Tequila (45ml), Controy (30ml), ice and the flavor of your choice (Habanero, xoconostle, passion fruit, tamarind, hibiscus, o mango).

Paloma Habanero (450ml) \$195
Tequila (60ml), lime juice, grapefruit soda, habanero salt and ice.

Cantarito (350ml) \$235
Tequila (45ml), lime juice, grapefruit soda, orange juice, grapefruit juice, ice and salt.

Tequila Sunrise (450ml) \$195
Tequila (60ml), orange juice, granadine and ice.

Carajillos

Carajillo de Maiz (200ml) \$185
Nespresso coffee, cinnamon, a hint of orange, and Nixta corn liquor . (60 ml)

Carajillo (200ml) \$185
Licor 43 (60 ml) y Nespresso coffee and ice.

Carajillo de Olla (200ml) \$185
Licor 43 (60 ml), café de olla and ice

Carajillo Latte (200ml) \$185
Licor 43 (60 ml), Nespresso coffee, dash of milk and ice.

Carajillo Mazapán (200ml) \$195
Licor 43 (60 ml), ice, almond milk, Mazapan De la Rosa and Nespresso coffee.

Carajillo Conejito Turín (200ml) \$195
Licor 43 (60 ml), Ice, evaporated milk, chocolate, and Nespresso coffee.

Spirits & Liquors



Ron & Brandy (45ml)

Appleton Estate	\$165
Bacardi Carta Blanca	\$135
Bacardi Añejo	\$135
Matusalem Platino	\$168
Matusalem Clásico	\$180
Havana Club 7 años	\$180
Torres 10	\$140
Zacapa 23	\$330

Mezcal (45ml)

Bruxo Receta Inicial	\$165
Baba de Agave Espadín	\$190
Baba de Agave Tobilá	\$390
Bruxo #1 Espadín	\$190
Amaras Joven Espadín	\$190
Montelobos Espadín	\$199
400 Conejos Joven	\$159
Mezcal Unión	\$198
Ojo de Tigre	\$195
Mitre Artesanal Joven	\$230
Casa Pineda Bco.	\$320
Casa Pineda Extra.	\$390

Whisky (45ml)

Johnnie Walker Rojo	\$155
Johnnie Walker Negro	\$300
Buchanan's 12	\$270
Glenfiddich 12 años	\$340
Jack Daniel's	\$180
Chivas 12 años	\$250
Old Parr 12	\$230
The Macallan 12 años	\$450

Vodka & Gin (45ml)

Smirnoff Tamarindo	\$145
Absolut Azul	\$185
Beefeater	\$210
Stolichnaya	\$185
Hendrick's	\$320
Tanqueray	\$210

Tequila (45ml)

Cuervo Tradicional	\$150
Maestro T. Dobel	\$220
Herradura Blanco	\$190
Herradura Reposado	\$220
Don Julio 70	\$320
Casa Dragones Blanco	\$390

Licores (45ml)

Kahlua	\$100
Baileys	\$135
Licor 43	\$165
Jägermeister	\$145
Cointreau	\$200
Sambuca Nero	\$135
Anís Chinchón	\$100

Wines & Cavas

Red Wine (750 ml)

3V Casa Madero · Ensemble · México	\$1,100
Tinto Casa Madero · Merlot · México	\$1,100
Tinto Casa Madero · Malbec · México	\$1,100
Tinto Casa Madero · Cabernet Sauvignon · México	\$1,100
Calixa Monte Xanic · Syrah · México	\$1,000
Calixa Monte Xanic · Cabernet Sauvignon · México	\$1,000
Beronia Reserva · Crianza · España	\$1,400
Sierra Luna · Ensemble · México	\$1,100
Alta Sierra · Ensemble · México	\$1,300
Beronia · Crianza · España	\$900
Wine-Imal Flamingo · Syrah · México	\$600
Wine-Imal Colibrí · Ensemble · México	\$600
Wine-Imal Coyote · Ensemble · México	\$650
Wine-Imal Elephant · Cinsault-Pinotage · Sudáfrica	\$480
Wine-Imal Lion · Pinotage-Shiraz · Sudáfrica	\$480

White & Pink (750 ml)

2V Casa Madero Blanco · Ensemble · México	\$850
V Casa Madero Rosado · Ensemble · México	\$850
Tacuche Blanco · Crianza · México	\$690
Tacuche Rosado · Pinot Noir · México	\$860
Sierra Luna · Sauvignon Blanc · México	\$860
Wine-Imal Ajolote · Sauvignon Blanc · México	\$580
Wine-Imal Giraffe · Chenin Blanc-Viognier · Sudáfrica	\$460

Cavas & Sparkling (750 ml)

Wine-Imal Reindeer · Brut · España	\$720
Wine-Imal Reindeer · Semisec · España	\$720
Wine-Imal Reindeer · Semisec Rosé · España	\$720
Freixenet Cordón Negro · Cava · España	\$1,100
Freixenet Rosé · Cava · España	\$1,100

Wine Glasses (150 ml)

Wine-Imal Giraffe · Chenin Blanc-Viognier · Sudáfrica	\$150
Wine-Imal Lion · Pinotage-Shiraz · Sudáfrica	\$150
Wine-Imal Flamingo · Syrah · México	\$150
3V Casa Madero · Ensemble · México	\$250
2V Casa Madero Blanco · Ensemble · México	\$230

All spirits include:

235ml mixer, served with sangrita and limes or with orange, salt, and chili.

Gins and vodkas can be prepared with berries, grapefruit, cucumber, or hibiscus.