

PANCITO TUN TUN

MENU

ADDRESS: Priv. 10 A Sur 3715, Anzures, 72530 Heroica Puebla de Zaragoza, Pue., Mexico

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MENU TOPS

CHILAKES ARRIEROS	\$
PAN DULCE	\$
MINI HOT CAKES DE PINOLE AZUL	\$
ENCHILADAS SUIZAS	\$
SUREÑO	\$
CHILAQUILES VERDES CON HUEVO	\$
CAPUCHINO	\$
ENFRIJOLADAS	\$
CHILAKES MAÑANEROS	\$
OMELETTE DE COCHINITA PIBIL	\$
CONCHA DE MUERTOS	\$
CHILAQUILES DE MOLE CON PLATANO	\$
SÁNDWICH CON HUEVO	\$
CHOCOMENTA Y ROL DE CANELA DELICIOSOS	\$
CUERNITO DE HIGO	\$
COCHA CHOCOLATE CON M&MS	\$
CAFECITO Y PAN MUY RICO	\$
CAFÉ AMERICANO ORGÁNICO CON LECHE DE ALMENDRAS	\$
OMELET DE COCHINITA PIBIL	\$

Stepping into Pancito Tun Tun at Priv.10ASur3715 in Anzures, Puebla, feels like discovering a cozy breakfast haven that greets you with the aroma of freshly baked breads and warm smiles. Nestled in a charming neighborhood of Heroica Puebla de Zaragoza, this little gem offers a menu that sparks curiosity and pleases the palate. From the moment you glance at the **Pancito Tun Tun menu**, you realize this is no ordinary cafe-every item promises creativity, flavor, and heart.

Start your morning with one of the **Clásicos Pancito**, beloved for their comforting familiarity plated with finesse. The “Chilakes Mañaneros” arrive draped in your choice of salsa-verde, roja, mole poblano, frijol, negra or habanera-layered over chilaquiles, and topped with queso fresco, avocado, onions, and crema. It’s a harmonious blend of textures and flavors that hits all the right notes . Want to elevate the experience? Go for the “Chilakes Arrieros,” brimming with arrachera and chistorra, bathing in rich crema, cotija cheese, and avocado-heartier, bolder, and deeply satisfying . Another standout, the “Chilakes Mi Puebla,” pairs roast chicken, mole poblano sauce, crema, cotija, toasted sesame, avocado, and sweet plantain cubes, capturing regional flavors with elegance .

Moving to the **Proposals Pancito**, these dishes feel inventive and indulgent. “Cabritún”-a corn-based omelette flavored with epazote butter, goat cheese, and served alongside molepoblano chilaquiles-is a fusion of earthy and rich flavors that spark pleasant surprise . For a touch of coastal flair, try the “Salmoncito”: a marbled brioche filled with scrambled egg, smoked salmon, and a cheeseherb dressing, perched atop spinach salad-a luxurious yet balanced bite .

If you’re leaning lighter or seeking healthier fare, the **Pancitos Fit** and **Lo Pesaditos** sections have you covered. The “Omelette Vegetariano,” filled with spinach, requesón, roasted seasonal vegetables, and crispy potatoes, combines freshness, flavor, and satisfying textures . The “Tortilla de Claras” dish, with a veggie-studded egg-white tortilla, panela cheese, rye toast, and salsa verde, is both light and nourishing . For something more decadent, the “La China” offers a crispy chicken milanesa with molletes-style quesillo wraps-comfort food with a creative twist .

The **Sandwiches & Wraps** category is loaded with artisanbread creations built for flavor explorers. The “Madame Coqueta” features brioche, smoked ham, and an over-easy egg in a cilantro sauce that delights from first bite . “Burritun” offers a flour tortilla stuffed with eggs and your choice of protein-roast beef, bacon, ham, or cochinita pibil-and comes with guacamole, a feast within a wrap . For an inventive combo, the “Chilaquitorta” layers your choice of chilaquiles with protein in between a torta-complete with avocado, onion, crema, and queso fresco .

Sweet seekers are invited to the **Panadería, Frappés, Smoothies & Tisanas** selections. The “Mini Hot Cakes de Pinole Azul,” three petite pancakes dotted with chocolate chips, served with caramelized apple and passionfruit honey, are tender, fragrant, and utterly charming . On the pastry side, the bakery items-from muffins and large chocolate-studded cookies to the famous “red fruit and white chocolate cookie”-are heavenly and a perfect counterpoint to savory dishes .

Caffeine lovers will find solace in **Clásicas** and **Especialidades con/sin Café**. Sip a comforting “Café de Olla,” spiced with honey and espresso, or go for a classic Americano or Cortado. For something richer, creamy cappuccinos and lattes await . If tea or tisane is more your style, options include chamomile with lavender, rooibos latte with vanilla and milk, guavatecojotecinnamon punch, and applejamaicacinnamon blends-aromatic, soothing, and full of nuance . And don’t overlook vibrant smoothies like the almondpower (with almond milk, oats, mixed berries), orangestrawberrycoconut, berrychia, or passionfruitorange creations-fresh, fruity, and energizing .

Overall, the **Pancito Tun Tun menu** is a celebration of breakfast and brunch creativity. Whether you're drawn to the rich tradition of chilaquiles, tempted by gourmet showstoppers like the Salmoncito, or charmed by pastries and smoothies when relaxing with a coffee, every section offers options that feel thoughtful and

crafted with care. Portions are generous, service is deliberate yet friendly, and the atmosphere, bright and inviting, sets the stage for a breakfast experience that's both comforting and inventive .

Let your taste buds wander, your senses savor, and your heart feel at home at Pancito Tun Tun-where each menu item tells a story of flavor, creativity, and loving craftsmanship.