



Café

American espresso	60
Espresso Latte	60

Super Lattes**

Cocoa milk	100
Roasted cocoa, cocoa nibs and cinnamon.	
Matcha latte	100
Matcha and roasted pumpkin seeds.	

Chai Latte	100
Star anise, cardamom, clove, cinnamon, black pepper, ginger and turmeric.	

Aztec King	100
Roasted cocoa and corn, peanut butter, cocoa nibs and peanuts.	

Mayan Queen	100
Roasted pumpkin and cocoa seeds, coconut cream and cocoa nibs.	

Make it a smoothie for an extra \$30

Infusions

Hot or cold.

Green tea, black tea, Earl Grey, red berries, lemon, mint, chamomile, chai, seven orange blossoms.	50
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Bottled

Coca-Cola, Coca-Cola Zero, Manzanita, Sprite, Fresca, natural water, mineral water. 335 ml	50
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Juices

Orange with beetroot and/or carrot	90
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Green fruits	100
Orange, celery, cucumber, mint, parsley, prickly pear cactus, ginger, and hydrated chia seeds	

Red berries	100
Orange, beetroot, apple, strawberry, raspberry, blueberries and hydrated chia seeds.	

Golden fruits	100
Orange, carrot, melon, papaya, pineapple, mango, turmeric and hydrated chia seeds.	

Purple fruits	100
Orange, hibiscus, beetroot, black raisins, blueberries, blackberry and hydrated chia seeds.	

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Lemonades or orangeades

Natural o mineral

Mint with chia seeds	90
black tea / green tea /	90
passion fruit / chai	

Fresh waters

Horchata	70
Oats, vanilla and cinnamon.	

Fruit trees	70
Choose up to two fruits: Hibiscus, papaya, melon, watermelon, pineapple, banana, cucumber, lemon, tamarind, orange, pitahaya*, starfruit* and passion fruit*	

Smoothies **

With water or milk

Choose up to three: papaya, melon, watermelon, pineapple, banana, cucumber, lemon, tamarind, orange, pitaya*, starfruit*, passion fruit*, oats, chia, peanut butter, hazelnut butter, almond butter, coconut butter, cacao nibs, peanut nibs, pumpkin nibs, and sunflower seed nibs.	100
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**** Vegan milks: Oat / Coconut / Soy / Almond**
Check availability

Vegetarian option: Lactose-free.



Good morning !!!

Fruits 160

Kiwi, apple, banana, melon, papaya, watermelon, pineapple, blueberries, cranberries, raisins and granola, 450 gr.

Smoothie bowl

Acai 180

Matcha 180

Chai 180

Aztec King 180

Mayan Queen 180

** All smoothie bowls are banana-based, topped with fruit and seeds, 350g.

Muesli 160

Choose: Plain, peanut butter, almond butter, or hazelnut butter.

Oats and hydrated chia seeds; sweetened with agave honey, topped with granola, bananas, blueberries, apple, melon and cacao nibs 350 gr.

Waffles o Hot Cakes 170

Choose peanut, hazelnut or almond butter, topped with fruit 350 gr.

Avocado toasts (2) 170

Toasted bread with avocado, accompanied with salad and olive oil, fine herbs and mixed seeds 300 gr.

Choose: Classic or with an extra stew.**

Entrees

Potato wedges 110

Spiced with red paprika, fine herbs, pepper and lemon 250 gr.

Guacamoles 130

Classic Tapatío: Tomato, white onion, cilantro, pepper and lemon 150 gr.

Maya: Pepper, cucumber, white onion, parsley, pumpkin seeds, sunflower seeds and lemon 150 gr.

Tropical: Pineapple, red onion, golden peppers, carrot, orange and sunflower seeds 250 gr.

Snacks

Chilaquiles 180

Homemade tortilla chips topped with red or green salsa, vegan cream, and avocado. Choose one filling (450g).

Molequiles 180

Homemade tortilla chips bathed in almond mole sauce, topped with vegan avocado cream, almonds, and sesame seeds. Choose one filling (450g).

Tacos (4 pieces) 180

With onion, cilantro, lemon, and red or green salsa. Choose a 400g stew.

Quesadillas (4 pieces) 180

With seed cheese, accompanied with pico de gallo and beans, choose a 450g stew.

Enchiladas (4 pieces) 180

Topped with red or green sauce, crowned with avocado, cilantro, red onions, and drizzled with vegan cream, choose a 450g stew.

Enmoladas (4 pieces) 180

Topped with almond mole sauce. Topped with vegan cream. Crowned with avocado, almonds, and sesame seeds. Choose a 450g stew.

- ** Stews:
- Jamaican tinga.
- Chickpea shepherd.
- Soy chorizo.
- Seitan hash.
- Mushrooms and onions.
- Sauteed vegetables.



Dishes

Salad 170

Lettuce, red cabbage, carrot, mixed peppers, apple, tomato, sunflower seeds, pumpkin seeds, peanut, topped with 450g mashed potato.

Salad Bowl 170

A bed of lettuce, red cabbage, and carrot, dressed with olive oil and herbs, served with rice and vegetables. Topped with your choice of stew (400g).

Soy ceviche 170

Tomato, onion, cilantro, serrano pepper, black pepper, lime, and avocado. Served with 300g of tortilla chips.

Green mushroom aguachile 190

Cucumber, cilantro, serrano chili, mixed onions and pepper, cooked in a creamy avocado and spice sauce, topped with avocado served with tortilla chips 400 gr.

Black seitan aguachile 190

Cucumber, cilantro, serrano chili, mixed onions and pepper, cooked with black sauce, lemon and spices, topped with avocado, served with 400g tortilla chips.

Specialties

Seitan medallions 220

Served on a bed of almond mole sauce and topped with avocado and almonds. Accompanied with rice and beans. 450 gr.

Mixed fajitas 220

Carrots, squash, red cabbage, mushrooms, poblano peppers, cilantro, bell peppers, and mixed onions. Served with rice and beans (450g).

Seitan wire 220

Carrots, squash, red cabbage, mushrooms, poblano peppers, cilantro, mixed bell peppers and onions, with seeded cheese. Served with rice and beans. 450 g.

Roasted huarache 220

Grilled cactus topped with beans, lettuce, purple cabbage, tomato, onion rings, and avocado, drizzled with red, green, or almond mole sauce. Served with rice and beans. Choose one filling (450g).

Stuffed Chili 220

Roasted poblano pepper bathed in red, green, or almond mole sauce, topped with mixed seeds and sesame seeds. Served with rice and beans. Choose one stew (450g).

Burrito 220

Flour tortilla filled with beans, rice and the stew of your choice, accompanied by guacamole and mashed potatoes, 450 gr.

Pizza (for one person) 220

With seed cheese, choose your preferred stew 350 gr.

- Stews:
- Jamaican tinga.
- Chickpea shepherd.
- Soy chorizo.
- Seitan hash.
- Mushrooms and onions.
- Sauteed vegetables.



Burgers

Classical 210

Soy meat, white onion, cilantro, black pepper, spices, topped with tomato, lettuce, cucumber and white onion 450 gr.

Green Goddess 210

Lentil meat, oats, green bell pepper, poblano pepper, squash, white onion, herbs and spices. Topped with cucumber, white onion, squash, green bell peppers, poblano pepper, avocado, pumpkin and sunflower seeds. 450g.

Red Queen 210

Hibiscus flower meat, oats, purple cabbage, carrot, pumpkin, beetroot, red onion, topped with red pepper, beetroot, carrot, purple cabbage, red apple and blueberries 450 gr.

Tropical 210

Chickpea meat, carrot, white onion, roasted peppers and turmeric. Topped with pumpkin, carrot, red onion, roasted peppers and grilled pineapple (450g).

Mexican 210

Meat made with black beans, red and green bell peppers, poblano peppers, cilantro, white onion and black pepper, topped with slices of green and red bell peppers, poblano peppers, squash, tomato, white onion, roasted cactus and peanuts. 450 gr.

- Served with spiced potato wedges.
- Add seed cheese \$30.-

Desserts

Figs in syrup 110

With apple slices and almonds 80 gr.

Fried plantains 90

Fried plantain slices, drizzled with maple syrup, amaranth and blueberries 80 gr.

Chocolate pudding 90

Made with corn starch, cocoa and 60 gr oat milk.

- EXTRAS
- AVOCADO 40
- STEW 30
- VEGAN CHESSE 30
- BEANS 30
- RICE 30
- BREAD 30 (Two slices)