



GREEN HEART

Matcha, banana, mango, pineapple, spinach, vanilla protein, coconut milk and agave syrup

170 MXN



CACAO

Cocoa, banana, date, peanut butter, vanilla, coconut milk and cinnamon

150 MXN



AÇAÍ

Açaí pulp, banana, mixed berries, coconut milk and agave syrup

170 MXN

MANGO PINEAPPLE

Mango, pineapple, banana, vanilla protein and agave syrup

150 MXN

All bowls have toppings: banana, chia, granola, amaranth, shredded coconut and seasonal fruit

SAVORY BOWLS

TOFU

Tofu, spinach, broccoli, cherry tomato, rice, corn, beans, seeds mix and almond dressing

155 MXN

HAKUNA BATATA

Sweet potato, chickpeas, quinoa, spinach, avocado, red onion, radish, seeds mix and tahini dressing

170 MXN

FALAFEL

5 pcs of falafel, lettuce, cucumber, tomato, carrot, quinoa, white onion, cilantro, parsley, seeds mix and tahini dressing

160 MXN

BEBIDAS

GREEN JUICE

90 MXN

ORANGE JUICE

70 MXN

CARROT JUICE

80 MXN

KOMBUCHA

150 MXN

ICED GINGER, LEMON & STAR ANISE TEA

50 MXN

ICED HIBISCUS & PINEAPPLE TEA

50 MXN

AMERICANO

55 MXN

ESPRESSO

45 MXN

CAPPUCCINO

65 MXN

WATER

30 MXN

SPARKLING WATER

30 MXN

MAKE YOUR OWN SMOOTHIE

with coconut milk or almond milk

80 MXN

FROZEN FRUIT

• Strawberry

• Banana

• Blueberries

• Pineapple

• Raspberry

• Melon

• Mango

• Date

• Blackberry

EXTRAS

COCOA

30 MXN

SPIRULINA

MATCHA TEA

VANILLA PROTEIN

Sweetener:

Agave Honey or Raw Sugar

Green Kitchen

ADDRESS: 20TH STREET, BETWEEN 10TH AND 15TH, PLAYA DEL CARMEN, QUINTANA ROO



9842412267

BREAKFASTS

MEDITERRANEAN BREAKFAST

3-eggs omelette with your choice of 2 vegetables: mushrooms, spinach, onion or tomato. Served with bread, salad, Lebannis Yogurt cheese, guacamole, olives, tahini and butter or feta cheese

180 MXN

SHAKSHUKA

Poached eggs in tomato sauce, served with salad and bread

190 MXN

GREEN OR RED CHILAQUILES

130 MXN

ENFRIJOLADAS

130 MXN

ENCHILADAS

130 MXN

RANCHEROS EGGS

130 MXN

MOTULEÑOS EGGS

130 MXN

FRUIT PLATE

110 MXN

EXTRA: Granola y yogurt

25 MXN

BURGERS

Accompanied by cambray potatoes or salad

BEYOND BURGER

240 MXN

FALAFEL BURGER

180 MXN

KIDS COMBO

2 eggs to taste or hot cakes with fruit, orange juice and slice of bread

100 MXN

HOUSE SPECIALTIES

NEW! SHAWARMA PLATE

Mushroom shawarma, hummus, tabbouleh salad and pita bread

190 MXN

NEW! ARABIC TACOS (4 PCS)

Sautéed mushrooms, mediterranean style, over black beans and guacamole with cherry tomato salad with a spicy touch

165 MXN

HUMMUS WITH SAUTÉED VEGETABLES

180 MXN

MUSHROOM & VEGETABLE CALZONE

Served with salad and chipotle sauce

190 MXN

MEDITERRANEAN CHEESE BAGEL TOAST

Served with salad

190 MXN

Philadelphia, mozzarella, feta cheese, zaatar and two vegetables of your choice: corn, mushrooms, green olives and red onion

VEGAN HAM & CHEESE BAGEL

Lettuce, tomato, cucumber, mustard, alfalfa sprouts, ham and mozzarella

190 MXN

SALADS

GREEK SALAD

Lettuce, tomato, cucumber, red onion, feta cheese and green olives

170 MXN

TABULÉ SALAD

Couscous, tomato, parsley and mint

130 MXN

SWEETS

COCOA WAFFLE

Oatmeal flower, cinnamon, banana, seasonal fruit, shredded coconut and amaranth

180 MXN

HOT CAKES

Strawberry, banana and agave syrup or maple syrup.

130 MXN

Amaranth flour or gluten free

+30 MXN

TOASTS

All toasts are served with salad and 2 slices of bread

HUMMUS

Hummus, olives, avocado, alfalfa germ and seed mix

170 MXN

MUSHROOM

Mushrooms, red onion, vegan mozzarella cheese, garlic oil, alfalfa germ and seeds mix.

190 MXN

AVOCADO

Avocado, red onion, coriander, lemon, scrambled eggs, cherry tomato and basil.

180 MXN