



Welcome to Arte Sano. Enjoy a culinary experience with world flavors reinvented in a plant-based version.

### Our mission

To create memorable culinary experiences through creative vegan and vegetarian cuisine, full of flavor and made with fresh ingredients.

At Arte Sano, we reinterpret traditional dishes from Mexico and around the world, transforming them into plant-based options that surprise, connect, and demonstrate that mindful eating can also be delicious, abundant, and exciting.

## Café

|                    |    |
|--------------------|----|
| Espresso Americano | 60 |
| espresso Latte     | 60 |
|                    | 80 |

## 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 |
|----------------------------------------------------------------------------------------------------|----|

## Bottled

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

## Juices

|                                    |    |
|------------------------------------|----|
| Orange with beetroot and/or carrot | 90 |
|------------------------------------|----|

## Green fruits 110

Orange, celery, cucumber, mint, parsley, prickly pear cactus, ginger, and hydrated chia seeds

## Red berries 110

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

## Golden fruits 110

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

## Purple fruits 110

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

**Make it a smoothie for an extra \$30**

## Lemonades or orangeades

Natural o mineral

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

## Fresh waters

|                             |    |
|-----------------------------|----|
| Horchata                    | 80 |
| Oats, vanilla and cinnamon. |    |

## Fruit trees 80

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, 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. | 120 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|

**\*\* Vegan milks: Oat / Coconut / Soy / Almond**  
**Check availability**

**Vegetarian option: Lactose-free.**

## Good morning !!!

### Fruits Plate

Kiwi, apple, banana, melon, papaya, watermelon, pineapple, blueberries, cranberries, raisins, chia seeds hydrated in coconut milk and granola, 450 gr. **170**

### 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** **180**

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

**Avocado toasts (2)** **180**

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

Choose: Classic or with an extra stew.\*\* 30

## Starters

**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.

## Mexican style!!!

**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 by 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, drizzled with vegan cream, choose a 450g stew.

**Enmoladas (4 pieces)** **180**

Topped with almond mole sauce and vegan cream. Crowned with avocado, almonds, and sesame seeds. Choose one filling (450g).

**Soy ceviche** **170**

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

**Green mushroom** **190**

### aguachile

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

**Black seitan aguachile** **190**

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

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

---

## House salads

---

### Salad 180

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

### Salad Bowl 180

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).

---

## Our Specialties

---

### Seitan medallions 220

Served on a bed of almond mole sauce and topped with avocado and almonds. Accompanied by 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).

### Chile relleno 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 Individual 220

With seed cheese, choose your preferred stew 350 gr.

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

---

## Burgers

---

### Classical 220

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

### Green Goddess 220

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 220

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 220

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

### Mexican 220

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.

---

## Extras

---

- AVOCADO 40
- STEW, CHEESE, BEANS, RICE, BREAD 30

---

## Vegetarian!!!

---

### Fruits with natural yogurt

Kiwi, apple, banana, melon, papaya, watermelon, pineapple, blueberries, raisins, yogurt, and granola. 400g **170**

---

### Waffles or hotcakes with egg or panela cheese. **190**

Served with apple and avocado slices, maple syrup, and chipotle dressing. 400g

### Avocado toasts (2) **190**

Toasted bread with avocado, accompanied by a salad of lettuces, cherry tomatoes, olive oil, fine herbs and mixed seeds.

Choose: Fried eggs, scrambled eggs or extra panela cheese \$30 350 gr

### Chilaquiles **180**

Homemade tortilla chips smothered in red or green salsa, topped with avocado and sesame seeds. Choose from fried eggs, scrambled eggs, or panela cheese. 400g

### Molequiles **180**

Homemade tortilla chips smothered in almond mole sauce, topped with avocado and sesame seeds. Choose from fried eggs, scrambled eggs, or panela cheese. 400g

### Omelette **180**

Green: Spinach, squash, white onion, cilantro, green bell pepper, green salsa, avocado, and pumpkin seeds.

Moctezuma: Tomato, white onion, cilantro, serrano chili and green bell pepper, with red salsa, avocado and peanuts.

With Manchego cheese and served with rice, beans, and salad. 400 gr

### Eggs any style **160**

Fried, scrambled, or Mexican style. Served with rice, beans, and salad. 350g

### Burrito **220**

Flour tortilla filled with scrambled egg, manquecho cheese, beans and rice accompanied by guacamole and mashed potatoes 450 gr.

---

## Mexican style

---

### Quesadillas (4 pieces) **180**

With Manchego cheese and sautéed vegetables 400 gr

### Enchiladas (4 pieces) **180**

Topped with red or green salsa, avocado, and sesame seeds. Choose panela cheese or scrambled eggs. 400g

### Enmoladas (4 pieces) **180**

Topped with almond mole sauce, avocado, and sesame seeds. Choose panela cheese or scrambled eggs. 400g

### Roasted huarache **220**

Grilled cactus pads bathed in almond mole sauce, topped with beans, lettuce, purple cabbage, tomato, onion rings, and avocado, drizzled with red or green salsa. Choose panela cheese or scrambled or fried eggs. 400 gr

### Chile relleno with egg and panela cheese. **220**

Poblano pepper bathed in red, green or almond mole sauce, topped with mixed seeds and sesame seeds. 400 gr

All accompanied by rice and beans.

---

### Strikes **100**

---

### Oreo Hershey's Peanut Caramel

---

### Stuffed Hot Cakes **180**

---

Filled with jam and Philadelphia cream cheese.

---

### Pudin chia yoghurt griego **180**

---

Chia seeds hydrated with coconut milk, with granola and Greek yogurt

## New Arrivals!

### Black Waffles (Activated Carbon)

Vegan with fruit, granola and agave honey 400 gr **210**

Vegetarians with fruit, fried or scrambled egg and avocado 400 gr

### Waffle Sandwich **220**

Vegan, lettuce base, guacamole, seitan medallions, tomato and grilled onions, accompanied by chipotle dressing and potato wedges 400 gr

Vegetarian base of lettuce, guacamole, two fried eggs or panela cheese, tomatoes and grilled onions, accompanied by dressings and potato wedges 400 gr

### Saladid Bagel **210**

Vegan, seed cheese crust (Choose mushroom or soy chorizo), alfalfa sprout lettuce, avocado. Served with seasonal fruit, vegan mayonnaise dressing and chipotle dressing. 400g

Vegetarian, panela cheese or two fried eggs, alfalfa sprout lettuce, avocado. Served with seasonal fruit, vegan mayonnaise dressing and chipotle dressing. 400g

### Bagel Dulce **210**

Vegan base: vegan cream cheese, seasonal fruits, choice of peanut butter, almond butter or red fruit jam 400 gr

Vegetarian base: cream cheese, seasonal fruits, choice of peanut butter, almond butter or red fruit jam (400g)

### Wrap **220**

Mushroom wrap Sautéed mushrooms with red onions, with a touch of garlic and pepper and lettuce. Served with potato wedges and chipotle dressing 400 gr

Vegetarian wrap: Panela cheese or scrambled egg, red onions and mixed peppers sautéed with a touch of pepper and garlic, lettuce. Served with potato wedges and chipotle dressing 400 gr

### Our Vision

To be a benchmark for vegan and vegetarian cuisine in Holbox, recognized for transforming flavors from Mexico and the world into creative, fresh and memorable culinary experiences.

### Our Values

- **Creativity:** we reinvent flavors and dishes with their own identity.
- **Quality:** we take care of every ingredient and every preparation.
- **Freshness:** we prioritize fresh and natural ingredients.
- **Hospitality:** we strive to make every visit feel welcoming and special.
- **Awareness:** we promote a more responsible and balanced way of eating.
- **Passion:** we put dedication and flavor into every dish.

### Your experience is also part of Arte Sano.

If you enjoyed your visit, we'd love to hear your feedback. Your comments help us continue to grow, improve, and create better experiences for our visitors.

Whenever you like, scan the QR code and share your experience with us.



**Google**

**Trip Advisor**

Thank you for your preference.  
It was a pleasure to have you at Arte Sano.  
We hope to see you very soon!