



# MENU

## Coffee

American of the day \$ 50

American Espresso \$ 60

Single or Double Espresso \$ 60

Latte \$ 80

Milk: Soy / Almond / Coconut

## Super Lattes

\* Cold or Hot \$ 100

\* Smoothie \$ 120

\* With Espresso +\$ 30

**Betalatte.** Beets, Cinnamon and Almonds.

**Tarolatte.** Taro, Purple Sweet Potato, Coconut and Sunflower Seeds.

**Matchalatte.** Matcha and Pumpkin Seeds.

**Cacaolatte.** Cacao, Cacao Nibs and Cinnamon.

**Chailatte.** Star Anise, Clove, Cinnamon, Cardamom, Black Pepper, Hemp Ginger and Turmeric.

**Espirulatte.** Spirulina Algae, Cardamom, Sunflower Seeds and Pumpkin Seeds.

**Macalatte.** Maca, Pink Pepper and Almonds.

**Taxcalatte.** Corn, Cacao, Annatto and Cinnamon.

**Rey Azteca.** Cacao, Peanut Butter, Cacao Nibs, Peanuts and Toasted Corn.

**Rey Maya.** Pumpkin Seeds, Cacao, Coconut and Cacao Nibs.

## Classic Fresh Waters

Glass \$ 70 1 L \$ 130

\* Oatmeal Horchata with vanilla and cinnamon.

\* Watermelon with Flor de Jamaica.

## Fruity Fresh Waters

Glass \$ 55 1 L \$ 100

## Fruit Smoothies

Glass \$100

**FRUITS:** Choose up to two: Papaya/ Melon/ Watermelon/ Pineapple/ Banana/ Cucumber/ Lemon.

**SELECTED FRUIT:** Extra portion \$20 Apple/ Pear/ Kiwi / Passion fruit/ Avocado/ Orange/ Mango

## Special Smoothies

Glass \$120

Horchata, Red Fruits, Capuccino, Hazelnut, Peanut, Almond.

## Juice 500 ml

Orange \$ 80

Orange with Beetroot and/or Carrot \$ 90

**Green fruits.** Orange, Celery, Cucumber, Peppermint, Parsley, Nopal, Ginger, Avocado and Chia \$ 100

**Red Fruits.** Orange, Jamaica, Beet, Apple, Raspberry, Strawberry, Blueberry and Chia \$ 100

**Golden fruits.** Orange, Carrot, Melon, Papaya, Turmeric, Pineapple, Ginger, Mango and Chia \$ 100

**Purple fruits.** Orange, Beet, Raisins, Blueberries, Blackberries and Chia \$ 100

\*Do it smoothie+ \$20



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## Infusions \$ 40 / Freeze + \$ 10

Green Tea, Black Tea, Earl Grey, Chamomile, Lemon, Peace Flowers, Peppermint, Red Fruits, Chai.

## Special Lemonades and Orangeades

\* With hydrated chia.  
Natural or Mineral Water  
500 ml \$ 90    1 L \$ 170

**Yerbabuena / Passion Fruit / Black Tea / Green Tea / Chai / Jasmine flower**

## Bottled \$ 50

Natural Water, Mineral Water, Coca Cola, Coca Cola Zero, Sprite, Manzanita, Fuze Tea, Ginger Ale.

## Fruit Delicacy \$ 160

With Granola and Tofu Yogurt.  
Apple, pear, melon, watermelon, pineapple, banana, kiwi and nuts.

## Escamocha \* Breakfast \$ 160

Fine cubes of apple, pear, melon, banana, pineapple and watermelon, orange juice. White raisins, cranberries and almonds.

## Yogurt Bowl \* Breakfast \$ 170

Tofu yogurt smoothie. With granola, strawberries, apple, kiwi, banana and blueberries.

\*Choose natural yogurt or red fruits.

## Chia Pudding \* Breakfast \$ 160

Hydrated with coconut milk and agave honey. With apple, melon, pineapple, strawberries, pear, coconut flakes and amaranth\*Choose natural or cream pudding: Hazelnut / Almond / Peanut.

## Muesli \* Breakfast \$ 160

Oats and chia hydrated with coconut milk and agave honey. With granola, banana, kiwi, blueberries, strawberries, white raisins and cocoa nibs.

\*Choose natural muesli or with cream: Hazelnut / Almond / Peanut.

## Smoothie Bowl \* Breakfast \$ 170

\* With granola and hydrated chia.

**Acai, Blueberries and Banana.** Topped with kiwi, melon, dates, blueberries, white raisins, almonds and coconut.

**Banana, Spirulina and Lemon.** Topped with papaya, apple, blueberries, prunes and sunflower seeds.

## Cacao, Banana and Peanut Butter.

Topped with pear, pineapple, blueberries, peanuts, and amaranth.

**Matcha, Apple and Avocado.** Topped with melon, banana, pear, apple, raisins, raisins, and pumpkin seeds.

## Waffles or Toast \* Breakfast \$ 160

**Kakauatl.** Peanut butter, peanut nibs, blueberries, banana, kiwi and amaranth.

**Cacallotl.** Hazelnut cream, cocoa nibs, pineapple, apple, kiwi and coconut flakes.

**Puk'te.** Almond cream, pear, melon, blueberries, strawberries, almond flakes and chia.

## Pancakes with fruits \* Breakfast \$ 170

To choose: Vanilla / Cocoa / Chai.

With: Papaya, melon, watermelon, pineapple and banana.

\* Accompanied with granola, agave syrup and maple flavored syrup.



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## Eggs to taste \$ 120

Scrambled  
Scrambled A la Mexicana

Divorced  
Starry

Accompanied by rice, beans and salad.

## Omelette \$ 150

With mozzarella type seed cheese.  
Accompanied by rice, beans and salad.  
Topped with avocado and sesame seeds.

**Yucateco.** Spinach, pumpkin, onion, cilantro and green pepper. With green sauce, avocado and pumpkin seeds.

**Moctezuma.** Tomato, white onion, cilantro, serrano chile and green pepper. With red sauce, avocado and peanuts.

**De la Casa.** Elige un guiso: Hibiscus Flower Tinga / Chickpea al Pastor / Soy Chorizo / Roasted Soy / Mushrooms and Mixed Onions / Sautéed Vegetables.  
\*With Red or Green Sauce.

## Guacamoles \$ 110

\*With corn tortilla chips.

**Tapatio.** Tomato, white onion, cilantro, serrano chile and lemon.

**Maya.** Cucumber, white onion, coriander, mint, celery, green pepper, pumpkin seeds and lemon.

**Caribeño.** Pineapple, red onion, golden bell peppers, carrot, orange, and sunflower seeds.

**Azteca.** Poblano pepper, white onion, red pepper, peanuts, cilantro and lemon.

## Crispy \$ 110

Carrot, cucumber and celery sticks with parsley and vegan dressing.

## Spiced Potato Wedges \$ 110

Paprika, pepper, coriander, salt and lemon. With parsley dressing and green sauce.

## Salad \$ 150

With mashed potatoes, lettuce, tomato, mixed peppers, carrot, red cabbage, apple, cucumber, lemon, blueberries, sunflower seeds, pumpkin, peanuts, chia and grape vinaigrette.

## Salad Bowl \$ 170

Lettuce bed with carrot, purple cabbage, rice and olive oil. Topped with a stew of your choice, seeds and mixed grains.

## Avocado Toast \$ 170

Toasted bread with lettuce, spinach, cherry tomatoes, black pepper, mixed seeds and olive oil.

## Arte Sano Toast \$ 170

Toasted bread with a stew to choose from or eggs to taste, avocado and mixed sesame seeds.

## Soy ceviche \$ 170

Tomato, onion, cilantro, lemon, black pepper and avocado.

## Quinoa Ceviche \$ 210

Carrot, cucumber, red onion, parsley, lemon, paprika, black pepper and avocado.

## Mushroom Cocktail \$ 200

Tomato, onion, cucumber, lemon, tomato puree, black pepper and avocado.

## Soy Aguachile \$ 170

Cucumber, cilantro, serrano chile and mixed onions, tanned in cucumber, lemon, black pepper and avocado sauce.



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## **Mushroom Aguachile \$ 200**

Pepino, cilantro, chile serrano y cebollas mixtas, curtidos en salsa de pepino, limón, pimienta negra y aguacate.

## **Mexican Antojitos \$ 170**

Accompanied by beans, rice and salad. Choose a stew.

**Chilaquiles.** Homemade tortilla chips with red or green sauce, onion and avocado.

**Molequiles.** Homemade tortilla chips with almond or pipián mole, onion and avocado.

**Tacos (4).** With cilantro onion, lemon and green or red sauces.

**Tostadas (4).** Beans, lettuce, purple cabbage and avocado.

**Enchiladas (4).** Bathed with green or red sauce and mozzarella type seed cheese.

**Enmoladas (4).** Bathed with almond-shaped mole or pipián, seeds, and mozzarella-type seed cheese.

**Quesadillas (4).** With mozzarella type seed cheese.

**+Add seed cheese to your dish for an extra \$20**

### **House Stews**

- \* Hibiscus Flower Tinga
- \* Chickpea al Pastor
- \* Soy Chorizo
- \* Roasted Soy
- \* Mushrooms & Mixed Onions
- \* Sautéed Vegetables
- \* Seitan Picadillo

## **Chile Relleno \$ 210**

Filled with a stew of your preference. Bathed with green / red sauce / almond mole / pipián. Accompanied by rice and beans.

## **Huarache \$ 210**

Roasted cactus mounted with beans, lettuce, purple cabbage, a stew of your choice, tomato, onion rings and avocado. Accompanied by green or red sauce, rice and mashed potatoes.

## **Burrito \$ 210**

Wheat flour tortilla with beans and a stew of your choice, mounted on a bed of lettuce and purple cabbage, accompanied by mashed potatoes and guacamole. With green or red sauce.

## **Seitan Medallions with Mole Almendrado or Pipian \$ 220**

Accompanied by salad and rice.

## **Seitan Picadillo \$ 220**

Potato, carrot, blueberries, cinnamon and peanuts. Accompanied by mashed potatoes and rice.

## **Mixed Fajitas \$ 190**

Carrot, squash, purple cabbage, mushrooms, poblano peppers, cilantro, bell peppers, and mixed onions. Accompanied by beans and rice. With green or red sauce.



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## Burgers \$ 210

\*With salad and spiced potato wedges or mashed potatoes.

\*Add seed cheese \$20

### Classical.

Soy meat with hemp protein, white onion, parsley, black pepper and spices.

Assembled with tomato, lettuce, cucumber and white onion.

### Green Goddess.

Lentil meat, oatmeal, green pepper, poblano pepper, pumpkin and white onion, herbs and spices. Assembled with cucumber, white onion, pumpkin, green peppers, poblano pepper, avocado, pumpkin and sunflower seeds.

### Red Queen.

Jamaican beef, oats, purple cabbage, carrots, pumpkin, beets, purple onion.

Assembled with red pepper, beets, carrots, red cabbage, red onion, red apple and blueberries.

### Tropical.

Chickpea meat, carrot, white onion, white cabbage, golden peppers and turmeric. Assembled with pumpkin, carrot, red onion, golden peppers and roasted pineapple.

### Mexican.

Black bean meat, red and green bell peppers, poblano peppers, cilantro, white onion and black pepper.

Assembled with slices of green and red pepper, poblano pepper, pumpkin, tomato, white onion, roasted cactus and peanuts.

## Desserts

### Fried Bananas \$ 90

Fried plantain slices, bathed in maple flavored syrup and sprinkled with amaranth and blueberries.

### Figs in syrup \$ 90

With slices of apple and almonds.



@ArteSanoHolbox

give us y8R  
OPINION IN

