

ENERGIZING SHOTS

90ml

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|--------------------------------|------|
| Chlorophyll and cayenne pepper | \$60 |
| Lemon grass and ginger | \$60 |
| Hot honey and turmeric | \$60 |
| Black tea and schizandra | \$60 |

FRESH JUICE

250ml

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|-------------------------|------|
| Orange | \$65 |
| Green | \$65 |
| Beetroot and strawberry | \$65 |



✧ **SMOOTHIES** ✧

355ml

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|-------------------------------------------------|-------|
| Soursop, coconut, evaporated milk | \$110 |
| Banana, oats flakes, peanut butter, almond milk | \$110 |
| Berries, greek yogurt, granola | \$110 |

TEAS & INFUSIONS

330ml

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|----------------------------------------------------------------------------------|------|
| Golden latte Cinnamon, clove, ginger, cardamom, turmeric, black pepper | \$65 |
| Chai latte Black tea and spices | \$65 |
| Rosas latte Roses and cinnamon infusion | \$65 |
| Pink latte Beetroot, clove, cinnamon | \$65 |
| Cacao Cacao nibs infusion | \$65 |
| Berries Dark cherry, hibiscus, cranberry | \$65 |
| Matcha | \$65 |
| Rooibos | \$65 |
| Earl Grey | \$65 |
| Chamomile | \$65 |
| Peppermint | \$65 |
| Green Tea | \$65 |
| Black Tea | \$65 |

MUSHROOM COFFEE

330ml

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|---------------------------------------------------|------|
| Mushroom mocha Chocolate with cordyceps | \$65 |
| Shakerato Espresso with mushroom honey | \$65 |

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|------------------------------------------------------|-------------|
| Mushcciato 90ml Espresso + mushroom choice | \$60 |
| Turkey's tail (Antioxidant) | \$60 |
| Lion's mane (Memory & concentration) | \$60 |
| Reishi (Anti-stress & sleep recovery) | \$60 |
| Chaga (Immune system) | \$60 |
| Cordyceps (Athletic resistance) | \$60 |



MODERN CLASSICS

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|--------------------------------------------|------|
| Americano 330ml | \$45 |
| Flat white 180ml | \$50 |
| Espresso 30ml | \$45 |
| Cappuccino 330ml | \$55 |
| Matchacchino 90ml (Cappuccino + matcha) | \$65 |
| Matchato 90ml (Macchiato + matcha) | \$65 |
| Freshpresso 330ml | \$50 |
| Latte 330ml | \$50 |

Milk \$10 (Whole milk, skim, lactose-free, lactose-free light, coconut, oats, soy, almond, rice)



✧ WATER AND SOFT DRINKS ✧

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| Piska soda organic: Mint, ginger, orange leaves | \$65 |
| Félix Shorle: Passion fruit, raspberry, apple | \$65 |

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|-------------------------------------------|-------|
| Domestic water (Still or Sparkling) 355ml | \$50 |
| Aalameda Still or Sparkling | |
| 375 ml | \$65 |
| 750 ml | \$95 |
| San Pellegrino | |
| 250 ml | \$65 |
| 505 ml | \$95 |
| Perrier | |
| 330ml | \$70 |
| 750ml | \$125 |
| Orangade | \$55 |
| Lemonade | \$55 |
| Ice tea | \$55 |
| Soft drinks | \$55 |

FRUIT BOWLS

200grs

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|-------------------------------------------------------------------------------|--------------|
| Matcha Mango, matcha, shredded coconut, chia seeds, coconut milk | \$110 |
| Berry Banana, yogurt, berries, granola | \$110 |
| Tropical Papaya, prune, sliced almond, agave syrup, guava juice | \$110 |

SANDWICH AND TOAST

(1pc)

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|---------------------------------------------------------------------------------------------------------------------------|--------------|
| Avocado with almonds Sourdough bread, mashed avocado, sliced almonds, arugula, balsamic vinegar | \$115 |
| Salmon with cream cheese Sourdough bread, cream cheese, smoked salmon, seasonal sprouts | \$135 |
| Goat cheese and tomato confit Sourdough bread, mashed avocado, arugula, pesto, goat cheese and tomato confit | \$125 |
| Caprese focaccia Serrano ham, mozzarella cheese, tomato, pestoHam and cheese croissant | \$135 |
| Ham and cheese croissant | \$115 |

GRANOLA BARS

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|--------------------------|-------------|
| Honey and raisins (1pc) | \$50 |
| Amarant and almond (1pc) | \$50 |

CUPCAKES

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|----------------------------------------------------------------|-------------|
| Green Velvet (1pc) Green velvet and mascarpone cream | \$45 |
| Yogurt with carrot (1pc) | \$45 |

HOT DISHES

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| Eggs any style (Mexican, ham, manchego cheese, cactus leaf, grilled panela cheese) All dishes are served with hash brown and sausage | \$205 |
| Frittata Roasted vegetables, arugula and spinach salad, cherry tomato | \$205 |
| Ham and cheese omelette | \$220 |
| French toast with mascarpone Brioche bread with sugar and cinnamon, honey and mascarpone cheese with berries | \$180 |
| Pancakes with seasonal fruit 2 pieces with brown butter and seasonal fruit | \$180 |
| Eggs Benedict English muffin, smoked pork loin, poached eggs, hollandaise sauce | \$230 |
| Chilaquiles (green or red) Cream, onion, cilantro sprouts, fresh cheese | \$160 |
| Extra chicken (100gr) | \$130 |
| Extra flank steak (100gr) | \$130 |
| Extra egg (2pz) | \$65 |
| Extras (60gr) Smoked salmon, Serrano ham, Goat cheese | \$80 |

MEXIGAN SWEET BREADS WITH A TWIST

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|---------------------------------------------------------------------|-------------|
| Matooncha(1pc) Mexican concha with matcha top | \$45 |
| Barquillo(1pc) Mexican cannoli, with coffee cream | \$55 |
| Pan de feria (1pc) Regional fair bread with custard cream | \$50 |
| Rice pudding turnover(1pc) | \$60 |
| Rebanada(1pc) Buttered sweet bread with white chocolate | \$40 |
| Croissant(1pc) | \$65 |
| Chocolatin(1pc) | \$70 |
| Krapfen(1pc) | \$65 |
| Sfogliatella(1pc) | \$70 |
| Croissant roll(1pc) | \$65 |

SANDWICH AND TOAST

(1pc)

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|------------------------------------------------------------------------------------------------------------------------|--------------|
| Campesino Sourdough bread with grilled vegetables | \$95 |
| Focaccia de aceitunas Focaccia with olives, prosciutto ham, mozzarella cheese, tomato and pesto | \$135 |
| Avocado with almonds Sourdough bread, mashed avocado, sliced almonds, arugula, balsamic vinegar | \$115 |
| Salmon with cream cheese Sourdough bread, cream cheese, smoked salmon, seasonal sprouts | \$135 |
| Goat cheese and tomato confit Sourdough bread, mashed avocado, arugula, pesto, goat cheese and tomato confit | \$125 |
| Caprese focaccia Serrano ham, mozzarella cheese, tomato, pestoHam and cheese croissant | \$135 |
| Ham and cheese croissant | \$115 |

PARFAIT

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|---------------------------------------------|-------------|
| Chocolate cream, giandujia and hazelnuts | \$64 |
| Caramel custard, streusel, cream | \$64 |

SOFT SERVE ICE CREAM

Choose your topping: **\$55**

Matcha, dark chocolate chips,
cajeta, strawberry coulis

DESSERTS

| Cake | Individual Cake | 20cm Cake |
|---------------------------------|----------------------------|----------------------|
| Chocolate | \$85 | \$650 |
| Milk chocolate with apricot | \$90 | \$720 |
| Raspberry with mascarpone cream | \$85 | \$650 |
| Individual | | |
| Cheesecake with passion fruit | \$70 | |
| Hazelnut Eclair | \$65 | |
| Tarts | | |
| White chocolate with matcha | \$80 | |
| Cherry | \$80 | |

✧ SALTY BREAD ✧

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|--------------------|------|
| Loaf bread (500gr) | \$70 |
| Baguette(350gr) | \$42 |
| Focaccia(1pc) | \$80 |

✧ MATCHA CORNER ✧

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|-----------------------------------------------------|-------|
| Choux stuffed with matcha cream and craqueline(1pc) | \$75 |
| Matcha chocolate strawberry(6pc) | \$110 |
| Matcha and pistachio truffle(1pc) | \$35 |

MAGARRONS

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|------|-------|-------|
| 1 pc | 6 pc | 12pc |
| \$35 | \$190 | \$370 |

GALEBAUT CHOCOLATE BAR

Hazelnuts and rum
Passion fruit
White chocolate and cookie
Salty caramel

\$160(pc)

PM CHEESE AND COLD MEATS

All cheeses and cold cuts come from Mexican artisan farms and are served with sourdough bread and focaccia

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| Cheese board Cueva cheese, mini quesillo, requesón cheese, agave honey and truffle, cactus leaf jam, apricot with chipotle | \$195 |
| Cold cuts board Serrano ham, smoked loin, bondiola, sundried tomatoes, marinated artichokes, figs with balsamic reduction | \$260 |