

FOOD MENU

BREAKFAST

UPGRADE YOUR BREAKFAST

EGGS YOUR WAY Omelette, scrambled or fried with your choice of 2 ingredients, a side of sausage and hash brown potatoes. Toppings: Onions, Tomato, Spinach, Jalapeños, Ham, Cheese	\$100
CHILAQUILES Crispy tortillas simmered in green or red sauce, topped with 1 fried or scrambled egg, sour cream, fresh Mexican cheese, cilantro, onions & a side of refried beans	\$100
PANCAKES / WAFFLES Topped with butter, maple syrup & powdered sugar. Served with bacon	\$100
GRILLED QUESADILLA Flour tortilla filled with ham and melted cheese. Served with a side of pico de gallo	\$100
AVOCADO TOAST Mashed avocado on whole whea bread, topped with a soft-boiled egg, arugula, tomato & pickled onions	\$100

JUICES & SMOOTHIES

ORANGE	\$60
CARROT	\$60
ORANGE SPICE Orange, carrot, celery & ginger	\$70
STRAWBERRY CITRUS Pineapple, strawberries & orange juice	\$85
MAYA PAPAYA Papaya, strawberries, pineapple & orange juice	\$95
TROPICAL GREENS Spinach, pineapple & orange juice	\$85
BANANA BERRY Strawberries, banana, milk & oats	\$85
CHOCO BANANA Banana, chocolate & milk	\$85
Substitute whole milk for almond milk \$10 MXN	

VEGAN BRUNCH

ENFRIJOLADAS 3 pieces Soft corn tortillas filled with poblano pepper strips & tofu, covered in a traditional black bean sauce and topped with avocado slices, picked onions & cilantro	\$120
VEGGIE SHAKSHUKA Sauteed peppers, tomato & onions with paprika. Topped with avocado & tofu. Served with whole wheat toast	\$120

ALL DAY

HUITLACOCHÉ TACOS 4 pieces Soft tortillas filled with prehispanic corn mushroom Topped with avocado and red onion and served with a side of pico de gallo.	\$120
SWEET POTATO HUMMUS Mashed sweet potato with garlic oil, chickpeas, peppers, red onion & tofu. Served with a side of honey & whole wheat toast	\$120

LUNCH Y CENA | PIZZAS |

MARINERA Tomato sauce, manchego cheese, grilled shrimp & fish	\$130
PEPPERONI Tomato sauce, manchego cheese & pepperoni	\$130

SALMON our signature pizza! Tomato sauce, cream cheese, manchego cheese, salmon & fresh avocado slices	\$140
VEGETARIAN Tomato sauce, mozzarella cheese, peppers, onion, corn & fresh avocado slices	\$130

HOT DOGS

CLASSIC Hot dog served with cheddar cheese, roasted onions and bacon	\$65
BREADED Hot dog with breaded sausage, served with cheddar cheese, roasted onion and tomato	\$90
ROASTED Hot dog served with tomato, chorizo, manchego cheese and roasted onion	\$90

BOTANERO Hot dog served with roasted onion, ham, tomato, cheddar cheese and mixed sabrita chips	\$90
GUACAMOLE Hot dog served with red onion and guacamole	\$110

LUNCH & DINNER

SNACKS

GUACAMOLE Classic & creamy. Served with tortilla chips	\$110
CHICKEN WINGS Tossed in your favorite sauce: Buffalo, BBQ or Mango Habanero, served with raw veggie sticks, blue cheese & ranch dressing	\$180
NACHOS Crispy tortilla chips covered with beans, cheese, sour cream, avocado & pico de gallo	
· Steak	\$180
· Chicken	\$160
· Shrimp	\$180
FRENCH FRIES Crispy on the outside. Served with ketchup	\$65
	\$150
FISH & CHIPS Crispy tempura fish strips with french fries, tartar sauce & lime	

GRILLED QUESADILLA Flour tortilla with peppers, onion, tomato and cheese	
· Steak	\$160
· Chicken	\$130
· Shrimp	\$160
TUNA TOSTADAS 2 pieces. Crispy tortilla topped with mashed avocado, tuna sashimi, caramelized onions, cilantro & spicy chipotle mayo	\$140
CHIPS AND CHEESE Golden fries covered in cheddar cheese & cilantro	\$90
PAPOTAS Seasoned potato gajos, served with cheddar cheese and chili	\$95

MAIN COURSE

BAJA STYLE TACOS 3 pieces. Crispy shrimp or fish wrapped in a soft flour tortilla with refried beans, cabbage slaw, cilantro & spicy chipotle mayo	
· Shrimp	\$190
· Fish	\$150
SHRIMP “AL PASTOR” TACOS 3 pieces. Marinated in Mexican spices, grilled and topped with fresh pineapple, onions & cilantro	\$150
BURRITO Flour tortilla filled with black beans, avocado, lettuce, tomato & manchego cheese	
· Grilled Chicken	\$140
· Grilled Steak	\$160
· Grilled Shrimp	\$160
· Grilled Veggies	\$110
AGUACHILE VERDE 🍋 Shrimp marinated and cooked in lime juice with serrano pepper sauce, red onions & cucumber. Served with tortilla chips	\$150
CLASSIC CEVICHE Marinated in lime with fresh cilantro, onions, tomatoes, serrano pepper & avocado. Served with tortilla chips	\$140
· Shrimp	\$120
· Fish	
CARIBBEAN BOWL White quinoa base topped with shredded carrots, red onion, arugula, sesame seeds, fresh mango & drizzled with orange reduction	
· Tuna	\$150
· Shrimp	\$190
· Tofu	\$150
MEXICAN BOWL White rice base topped with black beans, jalapeños, corn, avocado & morita sauce	\$150
· Marinated steak	\$150
· Tofu	
CAESAR SALAD Romaine lettuce, capers, parmesan cheese, croutons and caesar style dressing	\$120
· Grilled chicken	\$140

BURGER

CLASSIC BURGER 7 oz beef patty with cheddar cheese, fresh arugula, pickles, tomato, onions rings & aside of crispy fries.	\$160
CHICKEN BURGER BBQ chicken with tomato, onion, lettuce, cheddar cheese, served with french fries.	\$160
VEGETARIAN BURGER Brioche bread, chickpea protein, lentils, carrot and spinach, lettuce, tomato, onion, pickles, served with french fries.	\$200
FISH BURGER Fish burger with brioche bread, tomato, lettuce, xcatik chili and cheddar cheese, served with french fries	\$200

SPECIALS

SWEET CORN Sweet yellow corn served with chipotle mayonnaise, cheese and tajin chili	\$110
GUACAMOLE WITH CHISTORRA Guacamole served with chistorra, served with onions and chili	\$160
SEALED TUNA Slices of sealed tuna battered in umami sauce, accompanied with mashed sweet potatoes and sauteed vegetables	\$140

DESSERTS

KEY LIME PIE	\$100
CHOCOLATE CAKE	\$100