# 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 | ALL DAY |

ENFRIJOLADAS 3 pieces	\$120
Soft corn tortillas filled with poblano pepper strips	
& tofu, covered in a traditional black bean	
sauce and topped with avocado slices, picked	
onions & cilantro	

**VEGGIE SHAKSHUKA** Sauteed peppers, tomato & onions with paprika. Topped with avocado & tofu. Served with whole wheat toast

HUITLACOCHE TACOS 4 pieces	\$120
Soft tortillas filled with prehispanic corn	
mushroom Topped with avocado and red onion	
and served with a side of pico de gallo.	
SWEET POTATO HUMMUS	\$120

\$140

Mashed sweet potato with garlic oil, chickpeas, peppers, red onion & tofu. Served with a side of honey & whole wheat toast

## LUNCH Y CENA I PIZZAS I

\$120

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

\$130 **VEGETARIAN** Tomato sauce, mozzarella cheese, peppers, onion,

## HOT DOGS

CLASSIC Hot dog served with cheddar cheese, roasted onions and bacon	\$65
BREADED Hot dog with breaded sausage, served with	\$90
cheddar cheese, roasted onion and tomato	<b>#</b>
ROASTED	290

Hot dog served with tomato, chorizo, manchego

cheese and roasted onion

corn & fresh avocado slices

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

Hot dog served with red onion and guacamole



\$90

# LUNCH & DINNER

### SNACKS

Classic & creamy. Served with tortilla chips  CHICKEN WINGS  Tossed in your favorite sauce: Buffalo, BBQ or Mango Habanero, served with raw veggie sticks, blue cheese & ranch dressing  NACHOS  Crispy tortilla chips covered with beans, cheese, sour cream, avocado & pico de gallo  Steak Chicken Shrimp  FRENCH FRIES  Crispy on the outside. Served with ketchup  FISH & CHIPS  Crispy tempura fish strips with french fries, tartar sauce & lime	\$180 \$180 \$180 \$160 \$180 \$65 \$150	GRILLED QUESADILLA Flour tortilla with peppers, onion, tomato and cheese
MAIN COURSE		BURGER
BAJA STYLE TACOS 3 pieces. Crispy shrimp or fish wrapped in a soft flour tortilla with refried beans, cabbage slaw, cilantro & spicy chipotle mayo		CLASSIC BURGER 7 oz beef patty with cheddar cheese, fresh arugula, pickles, tomato, onions rings & aside of crispy fries.
· Shrimp · Fish	\$190 \$150	CHICKEN BURGER  BBQ chicken with tomato, onion, lettuce, cheddar cheese, served with french fries.
SHRIMP "AL PASTOR" TACOS 3 pieces.  Marinated in Mexican spices, grilled and topped with fresh pineapple, onions & cilantro  BURRITO  Flour tortilla filled with black beans, avocado, lettuce, tomato & manchego cheese	\$150	VEGETARIAN BURGER Brioche bread, chickpea protein, lentils, carrot and spinach, lettuce, tomato, onion, pickles, served with french fries.
· Grilled Chicken · Grilled Steak · Grilled Shrimp · Grilled Veggies	\$140 \$160 \$160 \$110	FISH BURGER Fish burger with brioche bread, tomato, lettuce, xcatik chili and cheddar cheese, served with french fries
AGUACHILE VERDE  Shrimp marinated and cooked in lime juice with serrano pepper sauce, red onions & cucumber. Served with tortilla chips	\$190	SPECIALS
CLASSIC CEVICHE  Marinated in lime with fresh cilantro, onions, tomatoes, serrano pepper & avocado. Served with tortilla chips	Č140	Banana and pineapple base, served with banana slices, mango, pineapple, grated coconut and caramelized peanuts
· Shrimp · Fish	\$140 \$120	BERRIES BOWL
CARIBBEAN BOWL  White quinoa base topped with shredded carrots, red onion, arugula, sesame seeds, fresh mango & drizzled with orange reduction	\$150	Banana, strawberry and raspberry base, served with grated coconut, caramelized peanuts, strawberry and banana
• Tuna • Shrimp • Tofu	\$150 \$190 \$150	HIGO SALAD Lettuce, cream cheese, caramelized peanuts, soy and pear reduction, figs, bacon crunch.
MEXICAN BOWL White rice base topped with black beans, jalapeño	os,	MARGARITA SALAD lettuce, cherry tomatoes, parmesan cheese, pesto and croutons
corn, avocado & morita sauce  · Marinated steak  · Tofu	\$150 \$150	XCATIC CHILI TACO güero chile tacos stuffed with cream cheese and sofried shrimp, served with red cabbage, chipotle
CAESAR SALAD Romaine lettuce, capers, parmesan cheese,	\$120	mayonnaise and morita salsa
croutons and caesar style dressing Grilled chicken	\$140	



### **DESSERTS**

**KEY LIME PIE CHOCOLATE CAKE**  \$100 \$100

\$160 \$130 \$160

\$140

\$90

\$95

\$160

\$160

\$200

\$200

\$190

\$120

\$140

\$190