

FOOD MENU

BREAKFAST

UPGRADE YOUR BREAKFAST

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| 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

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| 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

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| 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

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| 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 |

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

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| 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

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| 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 |

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| 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

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| 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 |
| FISH & CHIPS Crispy tempura fish strips with french fries, tartar sauce & lime | \$150 |

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

MAIN COURSE

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| 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 | \$190 |
| CLASSIC CEVICHE Marinated in lime with fresh cilantro, onions, tomatoes, serrano pepper & avocado. Served with tortilla chips | |
| · Shrimp | \$140 |
| · Fish | \$120 |
| CARIBBEAN BOWL White quinoa base topped with shredded carrots, red onion, arugula, sesame seeds, fresh mango & drizzled with orange reduction | \$150 |
| · Tuna | \$150 |
| · Shrimp | \$190 |
| · Tofu | \$150 |
| MEXICAN BOWL White rice base topped with black beans, jalapeños, corn, avocado & morita sauce | |
| · Marinated steak | \$150 |
| · Tofu | \$150 |
| CAESAR SALAD Romaine lettuce, capers, parmesan cheese, croutons and caesar style dressing | \$120 |
| · Grilled chicken | \$140 |

BURGER

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| 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

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| PINEAPPLE BOWL Banana and pineapple base, served with banana slices, mango, pineapple, grated coconut and caramelized peanuts | \$190 |
| BERRIES BOWL Banana, strawberry and raspberry base, served with grated coconut, caramelized peanuts, strawberry and banana | \$190 |
| HIGO SALAD Lettuce, figs, cream cheese, caramelized peanuts, bacon and pear dressing | \$120 |
| MARGARITA SALAD lettuce, cherry tomatoes, parmesan cheese, pesto and croutons | \$140 |
| XCATIC CHILI TACO güero chile tacos stuffed with cream cheese and sofried shrimp, served with red cabbage, chipotle mayonnaise and morita salsa | \$190 |

DESSERTS

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



Some of our dishes are made with fresh fish and seafood, handled according to official standards. The consumption of proteins of raw animal origin is the responsibility of each diner. All our prices are expressed in national currency. Subject to change without prior notice. They include VAT..