

# FOOD MENU

## BREAKFAST

### UPGRADE YOUR BREAKFAST

<b>EGGS YOUR WAY</b> 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
<b>CHILAQUILES</b> 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
<b>PANCAKES / WAFFLES</b> Topped with butter, maple syrup & powdered sugar. Served with bacon	\$100
<b>GRILLED QUESADILLA</b> Flour tortilla filled with ham and melted cheese. Served with a side of pico de gallo	\$100
<b>AVOCADO TOAST</b> Mashed avocado on whole whea bread, topped with a soft-boiled egg, arugula, tomato & pickled onions	\$100

### JUICES & SMOOTHIES

<b>ORANGE</b>	\$60
<b>CARROT</b>	\$60
<b>ORANGE SPICE</b> Orange, carrot, celery & ginger	\$70
<b>STRAWBERRY CITRUS</b> Pineapple, strawberries & orange juice	\$85
<b>MAYA PAPAYA</b> Papaya, strawberries, pineapple & orange juice	\$95
<b>TROPICAL GREENS</b> Spinach, pineapple & orange juice	\$85
<b>BANANA BERRY</b> Strawberries, banana, milk & oats	\$85
<b>CHOCO BANANA</b> Banana, chocolate & milk	\$85

Substitute whole milk for almond milk \$10 MXN

### VEGAN BRUNCH

<b>ENFRIJOLADAS</b> 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
<b>VEGGIE SHAKSHUKA</b> Sauteed peppers, tomato & onions with paprika. Topped with avocado & tofu. Served with whole wheat toast	\$120

### ALL DAY

<b>HUITLACOCHÉ TACOS</b> 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
<b>SWEET POTATO HUMMUS</b> 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 |

<b>MARINERA</b> Tomato sauce, manchego cheese, grilled shrimp & fish	\$130
<b>PEPPERONI</b> Tomato sauce, manchego cheese & pepperoni	\$130

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

### HOT DOGS

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

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



# LUNCH & DINNER

## 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. \$150

Marinated in Mexican spices, grilled and topped with fresh pineapple, onions & cilantro

### 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 🍋 \$150

Shrimp marinated and cooked in lime juice with serrano pepper sauce, red onions & cucumber. Served with tortilla chips

### CLASSIC CEVICHE

Marinated in lime with fresh cilantro, onions, tomatoes, serrano pepper & avocado. Served with tortilla chips

- Shrimp \$140
- Fish \$120

### CARIBBEAN BOWL \$150

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

- Marinated steak \$150
- Tofu \$150

### CAESAR SALAD \$120

Romaine lettuce, capers, parmesan cheese, croutons and caesar style dressing

- Grilled chicken \$140

## SNACKS

### GUACAMOLE \$110

Classic & creamy. Served with tortilla chips

### CHICKEN WINGS \$180

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 \$160
- Chicken \$130
- Shrimp \$160

### FRENCH FRIES \$65

Crispy on the outside. Served with ketchup \$150

### FISH & CHIPS

Crispy tempura fish strips with french fries, tartar sauce & lime

### GRILLED QUESADILLA \$130

Flour tortilla with peppers, onion, tomato and cheese

- Steak
- Chicken
- Shrimp

### TUNA TOSTADAS 2 pieces. \$140

Crispy tortilla topped with mashed avocado, tuna sashimi, caramelized onions, cilantro & spicy chipotle mayo

### CHIPS AND CHEESE \$90

Golden fries covered in cheddar cheese & cilantro

### PAPOTAS \$95

Seasoned potato gajos, served with cheddar cheese and chili

## BURGER

### CLASSIC BURGER \$160

7 oz beef patty with cheddar cheese, fresh arugula, pickles, tomato, onions rings & aside of crispy fries.

### CHICKEN BURGER \$160

BBQ chicken with tomato, onion, lettuce, cheddar cheese, served with french fries.

### VEGETARIAN BURGER \$200

Brioche bread, chickpea protein, lentils, carrot and spinach, lettuce, tomato, onion, pickles, served with french fries.

### FISH BURGER \$200

Fish burger with brioche bread, tomato, lettuce, xcatik chili and cheddar cheese, served with french fries

## DESSERTS

### KEY LIME PIE \$100

### CHOCOLATE CAKE \$100

