RICO RICO 100% VEGETAL

Yo no soy Chef.

Handmade from scratch, with a whole lot of flavor in Cali, Colombia.



3 CRIOLLAN TACOS \$37

served in ripe plantain tortillas:

- Pulled soy meat and oyster mushroom stew, in chile adobo sauce, with almond sour cream and pickled onions
- 2. Quinoa, minced walnuts and mushrooms, with Romesco Sauce, mixed greens and pico de gallo.
- Braised portobello and eggplant, chimichurri and coleslaw.



Served with roasted potatoes or salad.

SANDWICHES.....\$38.5

THE VURGER

Quinoa, lentils, nuts and mushrooms. Topped with BBQ sauce, lettuce, tomato, onion and a creamy tangy relish.

BBO PULLED NO-PORK

Pulled soy meat and oyster mushroom stew with BBQ sauce, coleslaw, and almond sour cream.

PORTO

Braised portobello and eggplant with chimichurri, coleslaw and almond sour cream.

TO SHARE

POTATO & CHORIZO BOWL \$36

Roasted potatoes with plant-based chorizo, pickled onions, house-made sauces, fresh greens with coleslaw and chimichurri.

PAPAS BRAVAS..... \$17

Oven-roasted potato mix with charred tomato sauce, Romesco*, and almond sour cream.



All our Sourdough toasts with all our spreads: almond cream cheese, roasted tomatoes, Power Pesto, rustic tapenade, Romesco, and maduro manjar*.



VICHE

SHOT \$17 **BOTTLE** \$155

BEER

CORONITA \$11
CLUB \$12
STELLA \$14
ALAMEDA craft beer \$15

Bottled water..... \$8.5 Club Soda...... \$9.5 Michelada..... \$2.5

COCKTAILS

KOMVICHE \$38

Viche with spiced syrup, ginger kombucha, fresh rosemary and a pinch of colorful peppercorns.

COLORAO \$38

Viche, red shrub, orange juice, a bit of spiced syrup and club soda.

SANGRUCHA \$32

Red wine, orange juice and açaí Kombucha.

ALCOHOL-FREE

HOUSE SODAS! \$15

Roasted Pineapple
Ginger
Lime
Orange

LIFE KOMBUCHA \$13.5

Ginger Lulo Passion Fruit Blackberry Açaí

SWEET THINGS



Salted Chocolate Cookie	\$3.	5
"Snickers"	\$	5 🍪
Cinnamon Rolls	\$	8
Carrot Cake in a Jar	. \$1	.6 🍪
Lemon Tea Cake	. \$1	.0



Sunday

BRUNCH!

10 am - 5 pm

CARROT LOX TOAST \$33

Sourdough bread toast with Almond Cream Cheese*, carrot Lox, shallots, capers and fennel.

YONOSOYCHEF TOAST \$33

Rye sourdough Bread with avocado, Roasted Tomatoes, Power Pesto and Almond Cream Cheese*.



GLUTEN FREE

CALENTAO \$35

"Last night" parboiled rice, legumes, pulled "mechado",, with hogao (tomato-onion sofrito) and chimichurri. Served with avocado and ripe plantain tortillas.



Sunday

BRUNCH!

10 am - 5 pm

CARROT LOX TOAST \$33

Sourdough bread toast with Almond Cream Cheese*,carrot Lox, shallots, capers and fennel.

YONOSOYCHEF TOAST \$33

Rye sourdough Bread with avocado, Roasted Tomatoes, Power Pesto and Almond Cream Cheese*.





CALENTAO \$35

"Last night" parboiled rice, legumes, pulled "mechado",, with hogao (tomato-onion sofrito) and chimichurri. Served with avocado and ripe plantain tortillas.



*GOODNESS TO GO

SPREADS & SAUCES

Almond Cream Cheese	\$33
Power Pesto	\$35
Rustic Tapenade	\$35
Romesco Sauce	\$31
Roasted Tomatoes	\$29
Ripe plantain jam	\$23
House Sriracha	\$22
Vegetable Bouillon	\$35

SOURDOUGH BREADS

Soft Loaf Bread \$16.5	,
Seed Bread \$21	
Rustic Rye Sourdough \$17.5	,
Focaccia\$14.5	,

GLUTEN-FREE

Gloria! Sourdough bread\$22			
Granola 250g\$30			
Ripe PLantain Tortillas\$18			
Pancakes &			
Waffles mix\$35			

@YonosoyChef

+57 323 490 68 77 Cali, Colombia



*FOLLOW THIS LINK TO SEE OUR CATALOG ON WHATSAPP

SPREADS & SAUCES

Almond Cream Cheese \$3	3
Power Pesto \$3	5
Rustic Tapenade \$3	5
Romesco Sauce \$3	1
Roasted Tomatoes \$2	9
Ripe plantain jam \$2	3
House Sriracha\$2	2
Vegetable Bouillon \$3	5

SOURDOUGH BREADS

Soft Loaf Bread	\$16.5
Seed Bread	. \$21
Rustic Rye Sourdough	\$17.5
Focaccia	\$14.5

GLUTEN-FREE

Gloria! Sourdoug	(h bread\$22
Granola 250g	\$30
Ripe PLantain To	rtillas\$18
Pancakes &	
Waffles mi	.x\$35

@YonosoyChef

+57 323 490 68 77 Cali, Colombia



*FOLLOW THIS LINK TO SEE OUR CATALOG ON WHATSAPP