

Yo no
soy Chef.

TODO RICO 100% VEGETAL

3 Criollan Tacos.....\$34

in ripe plantain tortillas,
one of each:

1. **Shredded soy**, oyster mushrooms and onion in chili adobo, almond sour cream and pickled onions.
2. **Minced walnuts**, quinoa, and crimini, with Romesco chipotle, mixed greens and pico de gallo.
3. **Roasted portobello and eggplant**, chimichurri and coleslaw.



Sandwiches..... \$35

With baked potatoes!

*On a vegan
Brioche bun!*



LA VURGER

Quinoa, lentils, walnuts and mushrooms, with BBQ sauce, lettuce, tomato, onion and creamy relish.

BBQ PULLED NO-PORK

Stewed mushrooms, shredded soy, BBQ sauce, coleslaw and almond sour cream.

PORTO

Baked portobello and eggplant, with chimichurri, coleslaw and almond sour cream, on a brioche bun.

For sharing

POTATO AND CHORIZO BOWL \$33

Sautéed potatoes with plant-based chorizo, pickled onions, mixed greens with cabbage and house sauces.

PAPAS BRAVAS..... \$15

Baked potato mix with Chipotle Romesco.



BREAD AND SPREADS... \$32

Assorted sourdough toasts with Power Pesto, Almond Cream Cheese, Tapenade, Romesco, Roasted Tomatoes and Sweet Plantain Manjar.

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Cocktails

KOMVICHE \$35

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

COLORAO \$34

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

SANGRUCHA \$29

Red wine, orange juice and açai Kombucha.

Viche

Ancestral sugarcane spirit made by Afro-Colombian communities in the Colombian Pacific region.

Shot.....\$15

Bottle.....\$140

Beer

CORONITA \$9.5

CLUB \$11

STELLA \$13

ALAMEDA \$15

Alcohol-free

HOMEMADE SODAS! \$14

Roasted Pineapple

Ginger

Lime

Orange

LIFE KOMBUCHA \$12.5

Ginger

Lulo

Passion Fruit

Blackberry

Açaí

Bottled water.....\$7.5

Soda.....\$8.5

Michelada.....\$2

Google
reviews helps
us a lot!



SCAN TO REVIEW

*Ask about our
delicious take-along
options!



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soy Chef.

Sunday BRUNCH!

from 10 am a 5 pm

CALENTAO \$30

"Last night" parboiled rice, legumes, and no-pork meat, with hogao and chimichurri. Served with avocado and ripe plantain tortillas.

CARROT LOX TOAST \$32

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

YONOSOYCHEF TOAST \$32

Sourdough Bread with Avocado, Roasted Tomatoes, Power Pesto, and Almond Cream Cheese.



GRANOLA DEL SOL \$26

Spiced oat granola with nuts, maple syrup and nut butter, chia pudding, coconut yogurt and fresh fruit.



Delicious food
to take along!

Sauces and spreads

Almond Cream Cheese	\$30
Power Pesto.....	\$31
Rustic Tapenade.....	\$31
Romesco Sauce.....	\$28
Roasted Tomatoes.....	\$26
Ripe Plantain Jam.....	\$21
Homemade Sriracha.....	\$20
Vegetable Broth.....	\$32

SOURDOUGH

BREADS & PASTRIES

White Bread Loaf.....	\$15
Seed Bread	\$19
Rye Rustic Bread	\$16
Sourdough Focaccia.....	\$13

GLUTEN FREE

Pan Gloria!.....	\$20
Granola 250g.....	\$27
Ripe Plantain Tortillas....	\$16
Pancake and Waffle Mix.....	\$32

@yonosoyChef

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Cali, Colombia