

TODO RICO 100% VEGETAL



3 Criollan Tacos.....\$34

in ripe plantain tortillas,
one of each:

- 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 açaí 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
ΔΙ ΔΜΕΠΔ	\$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!



Sunday

BRUNCH!

form 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 leafs.

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.





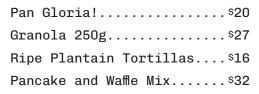


Delicious food to take along!

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
BREADS & PASIRIES
White Bread Loaf\$15
Seed Bread\$19
Rye Rustic Bread\$16
Sourdough Focaccia\$13

GLUTEN FREE



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