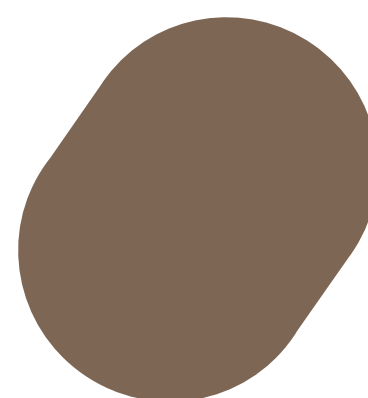


SPECIALITY COFFEE



FILTERED COFFEE

- Pour Over Americano \$45
- Cold Brew \$55
- Cold Brew Amamba \$65

coconut, watermelon, peppermint, tonic

MEDIUM ROAST:

roasted pineapple, peachy yellow, vibrant

ESPRESSO BASED

- Espresso \$35
- Macchiato \$40
- Flat White \$50
- Cappuccino \$55
- Latte \$55
- Dirty Chai \$70
- Mocha \$65

DARK ROAST:

date, red cherry, creamy

EXTRAS:

Plant Based Milk + \$10

Iced + \$10

Bring your own cup - \$5

TYPE:

Oro Azteca

REGION:

Coatepec, Veracruz

HEIGHT:

1500 masl

PROCESSING METHOD:

Washed

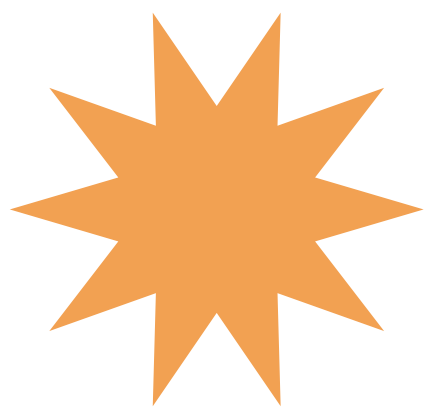
FARMER:

Gabriel Carmona

JUICE BAR

FUNCTIONAL

- ▲ **Verde Jengibre** \$80
ginger, kale, spinach, celery, melon, grapefruit
- ▲ **Verde Dulce** \$95
apple, pineapple, spinach, celery, basil
- ▲ **Verde Pro** \$115
spinach, kale, spirulina, celery, pepper, cucumber, apple
- ▲ **Huerto Completo** \$115
carrot, beet, pepper, spinach, kale, apple
- ▲ **Detox Diario** \$75
celery, carrot, orange, ginger
- ▲ **Recuperación Muscular** \$85
watermelon, pineapple, carrot, turmeric
- ▲ **Corazón de Betabel** \$85
beet, spinach, celery, orange, pineapple
- ▲ **Vitamina C** \$90
grapefruit, kiwi, carrot, orange
- ▲ **Remedio Hidratante** \$80
watermelon, papaya, melon, lemon, peppermint, coconut water
- ▲ **Energía Antiox** \$95
orange, banana, strawberry, blackberry
- ▲ **Sencillos** \$50
orange — carrot — celery



SMOOTHIES

- ★ Cold Brew** \$85
banana, peanut butter, cacao nibs, cold brew, coconut milk
- ★ Verde Tropical** \$95
avocado, spirulina, spinach, papaya, pineapple, dates, coconut milk
- ★ Açaí** \$115
blueberry, pineapple, ginger, açaí, coconut water
- ★ Matcha Mango** \$120
dates, avocado, cardamom, matcha, mango, oat milk
- ★ Fresco** \$95
watermelon, melon, orange, yellow lemon, peppermint, coconut water
- ★ Mamey Nueces** \$120
pistachio, nuts, dates, mamey, blackberry, macadamia milk
- ★ Proteína Cacao** \$125
peanut butter, banana, avocado, cacao nibs, vegan protein, soy milk
- ★ Proteína Moras** \$135
strawberry, blueberry, banana, hemp, vegan protein, coconut milk

KITCHEN



FRUIT

○ Gaspacho Moreliano **\$90**

mango, pineapple, jicama, watermelon, cotija cheese, chili powder

CHOOSE THE JUICE: orange - green - red

○ Açaí Bowl **\$165**

MIX: açaí, banana, berries, coconut - oat milk

TOPPINGS: mango, blueberry, strawberry, granola, dates, goji berry

○ Yogurt Apapacho **\$150**

banana, apple, mamey, grapes, strawberry, greek yogurt, granola, cinnamon, honey

TOASTS

● Aguacate **\$135**

avocado, roasted pepper dip, arugula, pickled onion, sourdough bread

● Trucha Salmonada **\$170**

local salmoned trout, capers, cucumber, yogurt dressing, sourdough bread

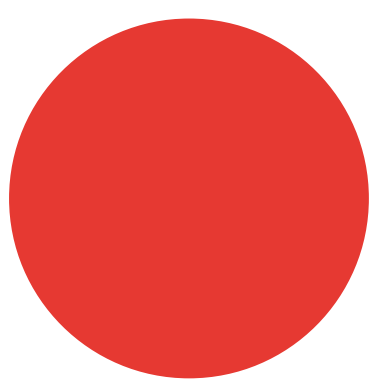
SANDWICH

○ Pollo con Pesto **\$145**

grilled chicken, tomato, mozzarella cheese, spinach, pesto, brioche bread

○ Grilled Cheese **\$135**

cheddar, cotija, mozzarella, pomodoro sauce, brioche bread



SALADS

- **Pollo al Grill** **\$155**
grilled chicken, leaves mix, citrus fruits, avocado, cherry tomato, caramelized nuggets, ginger dressing
- **Tabule Lentejas** **\$125**
lentils, spinach, pepper, cherry tomato, onion, cayenne pepper, mint, lemon

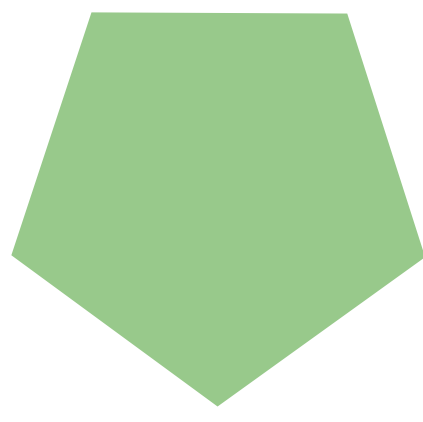
PANINI

- **Vegetales al Grill** **\$145**
eggplant, pepper, zucchini, tofu, pomodoro sauce, sourdough bread
- **Roast Beef** **\$155**
dijon mustard, roast beef, caramelized onion, sourdough bread
- **Manzana Serrano** **\$185**
apple, prosciutto, spinach, mascarpone cheese, honey, garlic, sourdough bread



APPETIZERS

- **Roasted Pepper Dip** **\$120**
- **Veggie Chips** **\$50**

BEVERAGES



SHOTS

-  **Jengibre** \$50
freshly made
-  **Pro** \$50
ginger, turmeric, grapefruit,
cayenne pepper

INFUSIONS

-  **Té** \$45
green, black, herbal
-  **Matcha Latte** \$70
-  **Chai Latte** \$70
-  **Golden Milk** \$70
house blend
-  **Chocolate** \$60
fermented, Chiapas

WATER

-  **Del día** \$40
-  **Botella de Agua** \$40
natural — sparkling



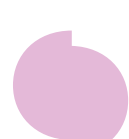
WINE

-  **Red** **\$190**
minimal intervention, Pouya,
Valle de Guadalupe, Mx
-  **White** **\$150**
biodynamic and vegan,
Château Beaubois, Valle del Ródano, Fr
-  **Craft Beer** **\$90**
-  **Hard Kombucha Riviera** **\$85**
green tea
peach - ginger
hibiscus - raspberry



SEASONAL



INFUSIONS

-  **Mexican Ponche** **\$50**
-  **Tangerine Tisane** **\$50**

JUICES

-  **Vida Nueva** **\$85**
tangerine, pear, carrot, blackberry
-  **Chico Chico** **\$75**
Orange – chicozapote (native mexican fruit)

KITCHEN

-  **Quiche Espinaca y Champiñones** **\$120**
egg, onion, spinach, mushroom,
feta cheese