

BREAKFAST

RED OR GREEN CHILAQUILES

Tortilla chips in red or green sauce, onion, cilantro and milk cream. \$255

With chicken \$315
With pulled pork \$300
With egg \$285

EGGS RANCHEROS

Two toasted tortillas with beans paste, fried eggs covered in red or green sauce, onion, cilantro and milk cream. \$200

With chicken \$250

MOLEQUILES WITH CHICKEN

Tortilla chips in mole sauce, onion, milk cream, cilantro and sesame seeds. \$250

OMELETTES

Eggs with cheese, served with toast and sauce. \$265

With ham \$280
With chorizo \$295
With mushrooms \$295
With pulled pork \$280

FRENCH TOAST

English bread toasted in egg, milk and vanilla, fruits, nuts, almond and grated coconut. \$240

TOSTADA FRANCESA IRIE

Croissant toasted in milk, egg and vanilla, fruits, nuts, almonds and grated coconut. \$265

HOT CAKES

Served with fruits, grated coconut, nuts and almonds. \$275

With egg and bacon \$300

AVOCADO TOAST

toasted english bread, Philadelphia cheese, avocado, egg to taste and seeds. \$210

With salmon \$290

CROQUE IRIE

Ciabatta bread, lettuce, pulled pork, avocado and fried egg.

Served with french fries. \$350

AMERICAN BREAKFAST

Scrambled eggs, bacon and tostones bread. \$220

With french fries. \$270

BOWLS

SMOOTHIES

LOTUS

Strawberry, orange, mango and melón.

STARFISH

Coconut, pineapple, banana, nuts and vanilla.

BIRD OF PARADISE

Pineapple, banana, mango and papaya.

SUN IS SHINING

Mango and matcha.

OPTIONAL MILK:

Regular, lactosa-free, almond and coconut.

FRUIT BOWL

With yogurt and granola. \$265

EXTRAS:

BACON \$65
EGG \$40
CHORIZO \$50
SALMON. \$80

LUNCH AND DINNER

SALADS

BUFFALO SOLDIER

Spinach, avocado, tomato, corn, almonds and dressing. \$240

NATURAL MYSTIC

Lettuce, purple cabbage, cucumber, carrot, pumpkin seeds and dressing. \$205.00

DRESSINGS :

Honey mustard
Oliv or vegetable oil
Balsamic reducción in red wine

STARTERS

GUACAMOLE

Avocado, tomato, lemon, onion and tortilla chips. \$260

HUMMUS

Chickpea, sesame paste, garlic, lemon, oliv oil and paprika. \$280

FRENCH FRIES

\$130

TUNA TOAST

Fried tortilla, chipotle, tuna, avocado, lemon, tomato and purple onion. \$220

FRIED CHICKEN STRIPS

Breaded chicken with french fries. \$220

SANDWICHES

Ciabatta bread, lettuce, cheese, avocado and french fries.

BRISKET	\$600
PULLED PORK	\$500
CHICKEN	\$305
MARLIN	\$370
GUAJILLO MUSHROOMS	\$260

TACOS

4 pieces with onion, cilantro and purple cabbage.

BRISKET	\$581
PULLRD PORK	\$470
CHICKEN	\$275
MARLIN	\$330
SHRIMP TEMPURA	\$365
GUAJILLO MUSHROOMS	\$300
SEITAN IN RED SAUCE	\$265

QUESADILLAS

3 pieces ser de with french fries.

BRISKET	
PULLED PORK	\$600
CHICKEN	\$485
MARLIN	\$295
SHRIMPS	\$345
GUAJILLO MUSHROOMS	\$380
SEITAN IN RED SAUCE	\$315
	\$295

BURRITOS

rice, beans, onion, pepper, lettuce, purple cabbage and cheese. Served with french fries

BRISKET	\$630
PULLED PORK	\$525
CHICKEN	\$309
CHORIZO	\$405
GUAJILLO MUSHROOMS	\$330
SEITAN IN RED SAUCE	\$335

PASTA

FETTUCCINE OR SPAGHETTI	
BOLOGNESE	\$225
MARINARA	\$195
PESTO	\$255
OLIV AND GARLIC	\$180

EXTRAS

CHICKEN	\$85
SHIRMPs	\$100
MIX VEGETABLES	\$80
OCTOPUS	\$135

SEAFOOD SPECIALS

FRIED CALAMARI

Tempura clamaría with french fries and dressing. \$280

TEMPURA SHRIMP

Tempura shrimp with french fries and dressing. \$320

BUTTER OCROPUS

Octopus sautéed in butter, garlic and parsley. served with sweet potato pure and nuts. \$350

BURGERS

Burger bread, cheese, lettuce, tomato, onion and pickle. Served with french fries.

HOUSE BURGUER	
200g meta patty	\$450

SEA BURGER

Octopus and shrimp patty comedor in butter. \$410

VEGETARIAN

Guajillo mushrooms with \$385

EXTRAS

Avocado	\$45
bacon	\$65
fried egg	\$45



BEBIDAS

COCKTAILS

Cuba libre	\$225
Clásica Margarita	\$225
Margarita: mango/passion fruit/strawberry	\$275
Clásico Mojito	\$225
Mojito: passion fruit/Red fruits/mango	\$275
Piña colada	\$225
Daiquiri: mango/passion fruit/strawberry	\$225
Caipirinha	\$225
Paloma	\$225
Tequila sunrise	\$225
Classic Mezcalita	\$225
Mezcalita: mango/passion fruit/red fruits	\$275
Aperol spritz	\$225
Bloody Mary	\$225
Gin tonic	\$225
Negroni	\$225
Carajillo	\$265
Mimosa	\$295
Sangría	\$465

LIQUORS

Baileys	\$200
Azteca de oro	\$170
Torres 10	\$170
Torres 15	\$205
Hennesy	\$365
Bombay	\$225
Aperol	\$200
Campari	\$225
Vermut	\$180
Cinzano Rosso	\$225
Licor 43	\$252
Cachasa	\$225

WINES

Cabernet	\$220	\$635
Merlot	\$220	\$635
Suavignon Blanc	\$220	\$635

GLASS

BOTTLE

BEERS

Heineken	\$105
Indio	\$100
XX lager	\$100
Bohemia pilsen	\$105
Bohemia viena	\$105
Chelada	\$45
Michelada	\$65
Ojos rojos	\$85

VODKA

Absolut	\$225
Absolut raspberry	\$225

TEQUILA

House tequila	\$160
Don Julio	\$295

MEZCAL

House mezcal	\$160
400 Conejos	\$240

RON

Bacardi	\$225
Aged Bacardi	\$250

WHISKY

Jack Daniels	\$225
Makersmark	\$230
JW Red label	\$200
JW Black label	\$240
Wish Lemon	+\$50

COFFEE BAR

Espresso	\$70
American	\$80
Capuchino	\$80
Latte	\$80
Flat white	\$80
Mocachino	\$85
Machiato	\$80
Tea	\$70
Ice tea	\$65

SPECIALS

Mazapan latte	\$90
Chiocococo ice	\$85
Golden milk	\$80
Pink chai latte	\$100
Pink chai tea	\$80
Vanila latte	\$85
Matcha tea	\$85
Matcha latte	\$95
Submarine	\$110

JUICE AND WATERS

Orange	\$70
Lemonade	\$65
Horchata	\$65
Jamaica	\$65
Pineapple	\$65
Stawberry	\$70
Green	\$80

SOFT DRINKS

Coca cola	\$70
Coca cola zero	\$70
Fanta	\$70
Sprite	\$70
Water	\$60
Mineral water	\$75

