



BREAKFAST

JUICE BAR

SHOTS 4oz • \$80mn

FLU REMEDY

Garlic, turmeric, ginger, pineapple, lemon juice, and honey.

CLEANSE

Mint, prickly pear cactus, Swiss chard, celery, and grapefruit juice.

SKINCARE

Chamomile infusion with guava, watermelon, and red apple.

CLASSIC JUICES

ORANGE - \$80 MN

GRAPEFRUIT - \$80 MN

GREEN - \$90 MN

Green apple, celery, spinach, parsley, pineapple, and orange juice.

ANTIOXIDANT

Ginger, beetroot, carrot, honey, and orange juice.

VITALITY

Watermelon, kiwi, guava, berries, raspberry, and agave honey.

TROPICAL

Strawberry, pineapple, agave syrup, and orange juice.

JUICE 12oz • \$120mn

COFFEE BAR

ESPRESSO - \$80 mn

ESPRESSO DOBLE - \$90 mn

ESPRESSO CORTADO - \$90 mn

MACCHIATO - \$90 mn

FLAT WHITE - \$90 mn

ESPRESSO AMERICANO - \$90 mn

LATTE - \$100 mn

CAPPUCINO - \$100 mn

MEXICAN CHOCOLATE - \$110 mn

MEXICAN MOCHA - \$115 mn

VANILLA CHAI - \$110 mn

VANILLA DIRTY CHAI - \$115 mn

ESPRESSO TONIC - \$120 mn

RED BERRY INFUSION - \$90 mn

TEA - \$65 mn

Sage · Lavender · Green · Spearmint · Chamomile · Black · Red berries ·

EXTRAS

SYRUPS - \$20 mn

· Salty Caramel · Lavender · Orange & Neroli ·
· Vanilla ·

BRUNCH DRINKS



BREAKFAST

CLASSIC MIMOSA - \$190 mn

Orange • Peach • Cranberry

PREMIUM MIMOSA - \$240 mn

Chenin Blanc & French Colombard

BEERMOSA - \$190 mn

Craft beer and orange juice.

MEXICAN SPRITZ - \$270 mn

Arandense grapefruit liqueur, sparkling soda, and a splash of sparkling wine.

BALAM SPRITZ - \$280 mn

Lemongrass liqueur, forest syrup, topped with sparkling wine.

JUNGLE SPIRIT - \$280 mn

Solferino Dry Gin, lemongrass liqueur, and clarified basil.

SANGRÍA MÁGICA - \$270 mn

Passion fruit liqueur, citrus, mint, and house wine.

+ Ask about our handcrafted Vermouths and artisanal Gin & Tonics +

MOCKTAILS

KUMIAI - \$150 mn

Hibiscus syrup, cranberry juice, citrus, topped with sparkling mineral water, rimmed with an ash salt made from chile and blue corn.

CARNAVAL - \$150 mn

House-made artisanal grapefruit soda, citrus, and a grapefruit-salt rim.

DUENDESILLO - \$150 mn

Muddled mint, citrus, topped with cucumber soda with ginger extract.

NON ALCOHOLIC DRINKS

LEMONADE \$70 mn

ORANGEADED \$70 mn

BERRY LEMONADE \$90 mn

SIMBIOSIS KOMBUCHA \$120 mn

*355ML VARIOUS FLAVORS,

SODAS \$70 mn
*355ML VARIOUS FLAVORS,

SHAKE \$80 mn
*STRAWNERRY OR BANANA,

CHOCOMILK \$60 mn

SCHWEPPE \$70 mn
*355 ML TONIC,

PERRIER MINERAL WATER \$80 mn
330ML

ALKALINE WATER ALHO SALVIA \$75 mn
355ML

ALKALINE WATER ALHO SALVIA \$140 mn
750ML

MINERAL WATER ALHO SALVIA \$140 mn
750ML

Final prices include VAT. The sale of alcohol to minors is prohibited. It is the customer's responsibility to inform their server of any allergies or medical conditions.

OVEN-FRESH BREAD

Ask about our daily options.

FILLED CONCHITA
\$95 mn

**APPLE CINNAMON
ROLL - \$95 mn**

TO START

 **OVERNIGHT OATS** - \$240 mn

Soaked in almond milk, topped with lavender honey, fresh berries, mint leaves, and artisan granola.

 **GREEK YOGURT WITH FRUIT & GRANOLA** - \$200 mn

Honey, mint, and blueberries

 **FRUIT SALAD** - \$200 mn

Seasonal Fruit with Granola & Yogurt.

FRENCH TOAST - \$250 mn

Fresh cream, soft caramel, and berry jelly.

CARAMELIZED ROASTED PEACHES - \$240 mn

Ricotta Cheese with Lavender Honey and Housemade Sourdough.

SPECIAL PANCAKES - \$265 mn

Filled with berries, bee butter, and berry jelly.

AVOCADO TOAST - \$220 mn

Housemade sourdough, avocado, goat cheese, and garden greens

Additional Egg • \$40 mn | **Additional Salmon** • \$100 mn

 **PEAR BRIOCHE** - \$250 mn

Vanilla cream, sage-infused poached pears, and caramelized walnuts.

TACO FIXINGS

Served with refried beans, chicharronera sauce, and fresh cheese.

**CHARRED
LAMB** \$390 mn

**PORK CRACKLINGS
IN GREEN SALSA**
\$360 mn

**CONFIT
SUCKLING PIG**
\$380 mn

**PORK BELLY CHICHARRÓN
WITH GUACAMOLE**
\$390 mn

KITCHEN HOURS EVERYDAY

8:30 AM - 9:30 PM



**It is the customer's responsibility to inform their server of any allergies or medical conditions. **



BREAKFAST

EGGS

GARDEN OMELETTE - \$220 mn
Roasted vegetables, cheese, and a lettuce salad.

OMELETTE AVOCADO - \$240 mn
Ricotta and Serrano ham filling, served with homemade sourdough and a mixed leaf salad.

CHILAQUILES OMELETTE - \$290 mn
Filled with chilaquiles of your choice, beans, and crema.

HUEVOS SALVIA - \$220 mn
2 fried eggs, Hollandaise sauce, bacon, Parmesan cheese, and chives over aligot, garnished with garden greens.

EGGS YOUR WAY - \$220 mn
Sunny-side up, scrambled, or Mexican-style, served with beans and cheese.

STEAK & EGGS

2 sunny-side up eggs, beans, grilled onion, and chimichurri.

Arrachera • \$380 mn | **New York** • 760 mn | + **Extra Chilaquiles** • \$80 mn

THE SOUL OF CORN

ENCHILADAS

Green or red, stued with chicken or suckling pig, topped with crema, fresh cheese and onions.

Suckling Pig • \$320 mn | **Chicken** • \$300 mn | + **Gratin** • \$60 mn



ENMOLADAS

Black mole, stued with chicken or suckling pig, topped with crema, white onion, and almonds.

Suckling Pig • \$340 mn | **Chicken** • \$320 mn

LAMB CHILAQUILES - \$350 mn + **Gratin** • \$60 mn

Charred lamb, avocado, beans, and habanero onions.

GREEN OR RED CHILAQUILES - \$280 mn + **Gratin** • \$60 mn

Beans, fresh cheese, crema, onion, and cilantro.

MACHACA & EGGS - \$320 mn

House style machaca with onion and California chili, avocado, and beans.

CUSTOMIZE YOUR PLATE

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|---|---|--|------------------------------------|----------------------------------|--------------------------------|--------------------------------------|
| SHREDDED CHICKEN ~120GR° \$80 mn | ARRACHERA ~120GR° \$120 mn | SUCKLING PIG ~100GR° \$120 mn | BACON ~120GR° \$50 mn | HAM ~100GR° \$50 mn | EGG ~2PZ° \$40 mn | AVOCADO ~1/2PZ° \$35 mn |
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