



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.

JUICE 12oz • \$120mn

### 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.

## 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

**SCHWEPES** • \$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** • \$90 mn

**APPLE CINNAMON  
ROLL** • \$90 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** • \$240 mn

Fresh cream, soft caramel, and berry jelly.

**CARAMELIZED ROASTED PEACHES** • \$240 mn

Ricotta Cheese with Lavender Honey and Housemade Sourdough.

**SPECIAL PANCAKES** • \$250 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** • \$240 mn

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

## TACO FIXINGS

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

**CHARRED  
LAMB**  
\$380 mn

**PORK CRACKLINGS  
IN GREEN SALSA**  
\$350 mn

**CONFIT  
SUCKLING PIG**  
\$380 mn

**PORK BELLY CHICHARRÓN  
WITH GUACAMOLE**  
\$380 mn

KITCHEN HOURS

EVERYDAY  
8:30 AM - 9:30 PM



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BREAKFAST

EGGS

GARDEN OMELETTE • \$200 mn

Roasted vegetables, cheese, and a lettuce salad.

OMELETTE AVOCADO • \$220 mn

Ricotta and Serrano ham filling, served with homemade sourdough and a mixed leaf salad.

CHILAQUILES OMELETTE • \$280 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 • \$990 mn | + Extra Chilaquiles • \$80 mn

THE SOUL OF CORN

ENCHILADAS

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

Suckling Pig • \$300 mn | Chicken • \$280 mn | + Gratin • \$60 mn



ENMOLADAS

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

Suckling Pig • \$320 mn | Chicken • \$300 mn

LAMB CHILAQUILES • \$320 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 • \$300 mn

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

CUSTOMIZE YOUR PLATE

<b>SHREDDED CHICKEN</b> (120GR) \$80 mn	<b>ARRACHERA</b> (120GR) \$120 mn	<b>SUCKLING PIG</b> (100GR) \$120 mn	<b>BACON</b> (120GR) \$50 mn	<b>HAM</b> (100GR) \$50 mn	<b>EGG</b> (2PZ) \$40 mn	<b>AVOCADO</b> (1/2PZ) \$35 mn
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