Breakfasts

Sweets

Bagel
Served toasted with cream cheese and guava marmalade.

French toast
Brioche fried in butter, served with mixed berry, grand marnier compote and honey.

Pastries

Brownie
Served hot with a mixed berry compote.

Pain au chocolat
Served hot.

Vegan cookie of the day
Ask us for the flavor of the day

Croissant
Served with butter and guava marmalade.

Vegan pastry of the day
Ask us for the flavor of the day.

Warm Bowls

Oatmeal porridge
Cooked in almond milk and vanilla served with bittersweet chocolate shavings, slivered almonds, homemade caramel sauce and cinnamon.

Rice pudding
Cooked in coconut milk, served with homemade caramel sauce, fresh green apple and toasted pecans.

Cold Bowls

Fruit plate
Seasonal fruit served with yogurt and granola.

Chia bowl
Hydrated in coconut milk with agave nectar, served with seasonal fruit, red berries, popped amaranth, and cacao nibs.

Açai bowl
A mix of frozen apple, banana, strawberry and acai pulp, sweetened with agave nectar. Toppings: mango, kiwi, mixed nut butter, popped amaranth, grated coconut and bee polen.

Mango/maca bowl
A mix of frozen mango, pineapple and maca powder sweetened with agave nectar. Toppings: mixed nut butter, raspberries, hydrated chia seeds, grated coconut and lemongrass oil.

Cacao Bowl
Blended coconut, banana and cacao powder. Topped with: strawberry, granola, banana, shredded coconut, chia seeds hydrated in coconut milk & agave honey.

Extras

- Eggs
  - 20 MXN
- Goat cheese
  - 30 MXN
- Oaxaca cheese
  - 20 MXN
- Avocado
  - 30 MXN
- Black beans
  - 30 MXN
- Yogurt
  - 20 MXN
- Granola
  - 30 MXN
- Gluten free bread
  - 40 MXN
- Roasted potatoes
  - 50 MXN
- Vegan chorizo
  - 30 MXN

Eating smart is an Art!

Breakfast includes the first cup of filtered coffee. Take away service + 5 MXN Change of milk + 10 MXN. Any modification generates a cost of + 30 MXN. The food in this place includes extra love.
Main courses

Eggs any style
Served with black beans, salad and hand made tortillas. 135 MXN

Avocado toast
Topped with cherry tomatoes, sprouts, lemon, olive oil and chili flakes. 110 MXN

W/ egg 130 MXN

W/ goat cheese 135 MXN

Tofu scramble
Served with black beans, mixed greens and hand made tortillas. 145 MXN

Vegetable sandwich
Whole wheat & nut bread served with pesto, Dijon mustard, xcatix mayonnaise, arugula, tomato, caramelised onion, roasted zucchini, roasted peppers accompanied by a mixed green salad. w/egg 155 MXN

Chickpea “tlacoyo”
Topped with green sauce, served with cactus salad, lettuce, sour cream and “sopero cheese”. w/egg 155 MXN

Chilaquiles
Choose between green, red or mole sauce, served with cilantro, parsley, radish, red onion and serrano chili. w/egg 155 MXN

Enchiladas / enmoladas
Choose between red, green or mole sauce filled with roasted vegetables, served with vegan chorizo, cilantro, parsley, radish, pickled onion and serrano chili. w/eggs 135 MXN

Black fiore
Two poached eggs served on an English muffin, spinach and black hollandaise sauce made with recado negro, accompanied by roasted potatoes and a mixed green salad. 160 MXN

Home made pita bread with roasted vegetables
Made with coconut-oil, garlic and zaatar filled with roasted vegetables, served with chili morita dip and toasted pumpkin seeds. W/egg 180 MXN

Quinoa bowl with vegetables and vegan Italian sausage
Served with roasted zucchini, grated carrot, black beans, smoked cherry tomatoes, avocado, tahini, parsley, cilantro. 230 MXN

Crispy pita with hummus
Served with smoked cherry tomatoes, cucumber and cilantro. 150 MXN

Cheesy croissant
Filled with spinach, artichoke hearts and a mix of cheeses topped with grated Grana Padano cheese. 110 MXN

Cream cheese bagel
Served with avocado, cucumber, capers, tomato and red onion accompanied by a creamy roasted tomato coconut soup. w/egg 165 MXN

Labneh and roasted zucchini bowl
Served with chimichurri, zaatar and warmed focaccia. 155 MXN

Jocoque con tomates y aceite de albahaca
Tomato seasoned with basil oil, vinegar and pink salt. Served with toast rye bread. 120 MXN

Quesadilla Bar

Quesadilla
Our tortillas are made with organic non GMO heirloom corn grown by our sister farm @mestizadeindias served with guacamole, and burnt morita sauce.

-Mushrooms squash blossoms
- Vegan chorizo cheese
- Grilled seitan
- Chicharron NOT

w/vegan cheese 145 MXN

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**Appetizers**

**Guacamole/Sikil pak**  
Mix of Avocado, onion, coriander and lemon accompanied by a pumpkin seed dip, tortilla chips and vegetables to dip.  
150 MXN

**Naan with babaganoush “Yin Yang”**  
Our version of babaganoush and classic babaganoush served with naan baked in wood burning oven.  
130 MXN

**Nachos with or without “meat”**  
Tortilla chips served with our vegan cheese, chives and at your request addition of chorizo and pastor.  
200 / 220 MXN

**Yom Yom dip platter**  
5 dips (inquire about our daily selection)  
Served with vegetables and chips for dipping.  
160 MXN

**Coconut ceviche**  
Served with red onion, tomato, cucumber and coriander accompanied by tortilla chips.  
150 MXN

**Hummus**  
Beetroot and classic served with crudités and pita bread from our wood burning oven.  
150 MXN

**Tomato "Clams"**  
10 cherry tomatoes in a habanero chili oil with a smoked tomato and Yucatán lime broth.  
120 MXN

**Smoked vegetables**  
Smoked vegetable broth with rice and vegetables  
Served with onion and coriander.  
80 MXN

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**Main**

**Burger**  
Beyond meat burger, caramelized onion, lettuce, tomato and raw onion accompanied by french fries.  
250 MXN

**Breaded eggplant Torta**  
Telera served with vegan mayonnaise, mustard, pickles chilies and black beans. Accompanied by French fries or salad.  
145 MXN

**Rice "A la tumbado"**  
Creamy rice Veracruz style with nori seaweed, hearts of palm and lobster fritters (oats).  
155 MXN

**Hot Dog**  
Spicy Italian style sausage from beyond meat  
Vegan yellow cheese, crunchy onions, pickles and tomato. Served with French fries or salad.  
200 MXN

**Thai Zucchini spaghetti**  
Zucchini spaghetti with peanut, soy and sriracha sauce, served with vegetables, crispy onion and tofu.  
155 MXN

**Gyozas**  
7 pieces filled with cabbage and sweet and sour soy  
Served with tamarind sauce and Chile de Árbol oil.  
165 MXN

**Poke Bowl**  
Steamed jasmine rice, watermelon "tuna", edamames, cucumber, avocado, red onion, fried onion, sesame seeds, chipotle mayonnaise, nori seaweed and ponzu sauce.  
180 MXN

**"Tuna" tostadas**  
3 fried tortillas served with a "tuna" paté (chickpea)  
Cucumber, fried leek, chipotle mayonnaise, sriracha, sprouts and lemon.  
170 MXN

**Golden potato tacos with morita sauce**  
4 pieces of fried rolled tortillas filled with potato served with hot morita pepper sauce, lettuce, vegan sour cream, avocado and pickled onion.  
170 MXN
Salads

**Green Salad**
Lettuce, endive, radicchio, toasted pumpkin seeds, avocado and roasted beetroot with an herb dressing (you can add goat cheese).

**Tomato Salad**
Tomato, radish and rosemary focaccia served with a side of clarified tomato broth.

**Pesto Salad**
Jicama, chayote, green grapes and pistachios with pesto.

Pizzas

Made in wood burning oven with sourdough starter

- **4 cheeses**
  Pomodoro sauce, blue cheese, grana padano, Oaxaca cheese and mozzarella.

- **Pesto and broccolini**
  Pesto, roasted broccolini, vegan cheese, mushrooms and fresh herbs.

- **Vegan meats**
  Pomodoro sauce, vegan chorizo seitan pastor, soy brisket and pickled red onions.

- **Avocado**
  Avocado, chimichurri, jalapeño chili, fresh herbs and vegan cheese.

Lunch

145/160 MXN

155 MXN

Tacos

**Serving of 5 tacos**

- Pastor (seitan)
- Steak (seitan)
- Brisket (contains soy)
- “Lomitos” (soy and mushrooms)
- Chorizo (soy)
- Portobello carnitas (mushrooms)

140 MXN

With cheese
160 MXN

Vegan cheese
165 MXN

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Appetizers

Cauliflower Nuggets
Because less is more! Freshly picked at our sister farm, served with fried pita bread.

Naan with babaganoush
Made in our wood burning oven with our version of babaganoush.

Big taco of oat-chicken
Served with fermented garlic cream, sun-dried tomatoes, avocado and cabbage salad.

Jocoque with heirloom tomatoes
Tomatoes from our sister farm @mestiza de indias together with basil oil and pesto, served with zaatar and black rye bread.

Guacamole
Served with tortilla chips and herbes.

Carrot curry soup
Prepared with coconut milk and served with croutons, coconut and basil oil.

Hummus
Served with red zhug and toasted garlic. Choose the bread to dip with.

Yucatecan "Causa"
Potato puree with recado negro, pureed purple sweet potato, grilled squash, fermented garlic cream, black olives, avocado and pickled red pepper.

Main

Lambrusco and gold leaf risotto
Prepared with grana padano cheese and lambrusco, served with an edible gold leaf.

Sweet potato gnocchi
Served with pesto and parmesan.

Vegan oat-lobster roll
Oat-lobster served with crab cake style mayonnaise, and parsley. Accompanied by lemon pepper french fries.

Chilli beans
White rice with chilli beans.

'Tuna' tostadas (2)
Served with cucumber, chipotle mayonnaise, avocado and sesame oil.

Glased Tofu
Glazed with edamames and green pea puree.

Gyosas
Stuffed with vegetables and sweet and sour soy bathed in tamarind sauce and chili oil with peanuts

Coconut Ceviche
Coconut milk, lime, red onion, cilantro, mango, coconut chips, crunchy sweet potato and habanero oil, served with tortilla chips.

Fried broccoli
Served with black sauces and lemon.

"Chicken" (cauliflower) Thai
Cauliflower breaded with tempura and panko bathed with sweet and sour sauce, soy and garlic served with white rice.

Bean Shawarma
Pita bread stuffed with bean croquettes with lettuce, tomato, parsley dressing, garlic cream and red onion accompanied by French fries.

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Salads

**Falafel Salad**
Mixed greens served with tahini, tomato, red onion, zaatar and 5 pieces of falafel. 170 MXN

**Quinoa Salad**
Mixed greens served with quinoa, tomatoes, pesto, seeds, goat cheese and toasted bread. 190 MXN

**Mestiza de indias Caprese**
Heirloom tomatoes, balsamic reduction, mozzarella cheese and basil oil. 180 MXN

**Green leaf salad**
Mixed greens, onion, grated carrot, green apple, toasted seeds, cherry tomato, raw green beans. Choose your dressing: carrot / soy herb vinaigrette tahini and olive oil honey mustard 170 MXN

Pizzas

All our pizzas are made with sourdough in a wood burning oven.

**Arabian**
Tomato, arugula, falafel, tahini and zaatar. 185 MXN

**Avocado**
Chimichurri, jalapeño, avocado, olive oil and chives. 160 MXN

**4 cheeses**
Pomodoro sauce with roquefort, oaxaca, mozzarella and grana padano. 180 MXN

**Vegan Meats**
Pomodoro sauce with chorizo, roasted meat, sudadero and pastor with pickled onion. With vegan cheese + 20 MXN 200 MXN

Dinner

**Pizzas**

**Arabian**
Tomato, arugula, falafel, tahini and zaatar. 185 MXN

**Avocado**
Chimichurri, jalapeño, avocado, olive oil and chives. 160 MXN

**4 cheeses**
Pomodoro sauce with roquefort, oaxaca, mozzarella and grana padano. 180 MXN

**Vegan Meats**
Pomodoro sauce with chorizo, roasted meat, sudadero and pastor with pickled onion. With vegan cheese + 20 MXN 200 MXN

**Tacos**

Portion of tacos (5) 155 MXN

- Vegan Pastor
- Vegan Tenderloins
- Vegan Steak
- Vegan Chorizo
- Onion mushrooms

With cheese 160 MXN

With vegan cheese 175 MXN

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Postres

**Coffee, caramel and spices**
Coffee mousse, caramelized popcorn, chocolate rum cake, spice crumble, lemon peeled pure served with popcorn gelato.

**Tarta de plátano y chocolate amargo**
Banana cream, peanut butter mousse, eureka lemon zest purée, salted toffee, coffee hydrated tapioca and peanut butter gelato.

**Matcha, white chocolate and pistachio**
Pistachio cake, white chocolate and matcha mousse, raspberry jelly, pistachio crumble and matcha gelato.

**New York vegan cheesecake**
Cheesecake sugar free, dairy free, gluten free. Served with red fruits jam.

**Vegan**

**Contain gluten**

**dairy**

**Eggs**
**Drinks**

### Shots

**Immune system booster**
Turmeric, ginger, whole lemon, lemon juice, coconut oil, and honey.

55 MXN

### Juices

- **Pineapple, chaya, orange, spinach**
  - 75 MXN
- **Grapefruit, aloe**
  - 75 MXN
- **Orange Juice**
  - 75 MXN
- **grapefruit juice**
  - 75 MXN
- **Tangerine juice**
  - 75 MXN
- **Carrot and passion fruit juice**
  - 75 MXN

### Smoothies

- **Guava lassi**
  Guava, coconut milk, rose water, cardamom and lemon.
  - 100 MXN
- **Cocoa banana**
  Banana, cocoa powder, coconut milk, peanut butter, vanilla and cocoa nibs.
  - 100 MXN
- **Strawberry and Yucatecan lime**
  Strawberry, lavender essential oil, Yucatecan lime, coconut milk, agave honey, vanilla and hydrated chia.
  - 100 MXN
- **Mango/banana**
  Apple banana, mango, fresh turmeric, cinnamon and lemon.
  - 100 MXN
- **indigo**
  Banana, strawberries, blueberries, peanut butter, coconut milk and granola.
  - 100 MXN

### Kombucha

- **Original**
  - 100 MXN
- **Bruja sana**
  - 100 MXN
- **Mandarin**
  - 100 MXN
- **Blackberry / passion fruit**
  - 100 MXN
- **Hibiscus flower**
  - 100 MXN
- **Green apple**
  - 100 MXN
- **Strawberry / kiwi**
  - 100 MXN
- **Ginger**
  - 100 MXN

### Buho Sodas

- **Tamarind / habanero**
  - 35 MXN
- **Hibiscus flower / pomegranate**
  - 35 MXN
- **Mandarin / orange**
  - 35 MXN
- **Mango / passion fruit**
  - 35 MXN
- **Mint / lemon**
  - 35 MXN
- **Kola**
  - 35 MXN
- **Mineral**
  - 35 MXN

### Coffee shop

- **Americano**
  - 35 MXN
- **Cappuccino**
  - 50 MXN
- **Espresso**
  - 45 MXN
- **Double espresso**
  - 55 MXN
- **Latte**
  - 45 MXN
- **Tea**
  - 45 MXN

### Hot drinks

- **Golden milk**
  Coconut milk, turmeric powder, ginger, black pepper, agave syrup and cinnamon.
  - 55 MXN
- **Matcha latte**
  Coconut milk, agave syrup and matcha powder.
  - 55 MXN

### Water of the day

- **Ask about our selection!**
  - 50 MXN

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