

ENERGIZING SHOTS

90ml

Chlorophyll and cayenne pepper

Lemon grass and ginger

Hot honey and turmeric

Black tea and schizandra

INFUSIONS

330ml

Golden latte

Cinnamon, clove, ginger, cardamom, turmeric, black pepper

Chai latte

Black tea and spices

Rosas latte

Roses and cinnamon infusion

Pink latte

Beetroot, clove, cinnamon

FRESH JUICE

250ml

Orange

Green

Beetroot and strawberry



TEA'S

Matcha

Rooibos

Black Tea

Green Tea

Herbal Tea

✧ SMOOTHIES ✧

355ml

Soursop, coconut, evaporated milk

Banana, oats flakes,
peanut butter, almond milk

Berries, greek yogurt, granola

MUSHROOM COFFEE

330ml

Mushroom mocha

Chocolate with cordyceps

Shakerato

Espresso with mushroom honey

Mushcciato 90ml

Espresso + mushroom choice

Lion's mane

(Memory & concentration)

Reishi

(Anti-stress & sleep recovery)

Chaga

(Immune system)

Cordyceps

(Athletic resistance)

CLASSICS

Americano 330ml

Flat white 180ml

Espresso 30ml

Cappuccino 330ml

Matchacchino 90ml
(Cappuccino + matcha)

Matchato 90ml
(Macchiato + matcha)

Latte 330ml

Types of milk: \$10 (Whole milk, skim,
lactose-free, lactose-free light,
coconut, oats, soy, almond, rice)

✧ WATER AND SOFT DRINKS ✧

Piska soda organic:

Mint, ginger, orange leaves

Orangade

Lemonade

Ice tea

Soft drinks

Domestic water (Still or Sparkling) 355ml

Alameda Still or Sparkling

375 ml

750 ml

San Pellegrino

250 ml

505 ml

Perrier

330ml

750ml

FRUIT BOWLS

200grs

Matcha

Mango, matcha, shredded coconut, chia seeds, coconut milk, yogurt

Berry

Banana, yogurt, berries, granola

Tropical

Papaya, prune, sliced almond, agave syrup, guava juice

SANDWICH AND TOAST

(1pc)

Avocado toast with almonds

Sourdough bread, mashed avocado, sliced almonds, arugula, balsamic vinegar

Salmon toast with cream cheese

Sourdough bread, cream cheese, smoked salmon, seasonal sprouts

Caprese foccacia

Serrano ham, mozzarella cheese, tomato, pestoHam and cheese croissant

Ham and cheese croissant

HOT DISHES

Omelette 2 ingredients

(Mexican, ham, manchego cheese, cactus leaf, grilled panela cheese, spinach, mushroom, grilled vegetables)

All dishes are served with hash brown and sausage

Frittata

Roasted vegetables, arugula and spinach salad, cherry tomato

French toast with mascarpone

Brioche bread with sugar and cinnamon, honey and mascarpone cheese with berries

Pancakes with seasonal fruit

2 pieces with brown butter and seasonal fruit

Eggs Benedict

English muffin, smoked pork loin, poached eggs, hollandaise sauce

Chilaquiles (green or red)

Cream, onion, cilantro sprouts, fresh cheese

Extra chicken (100gr)

Extra flank steak (100gr)

Extra egg (2pz)

Extras (6Ogr)

Smoked salmon,

Serrano ham,

Goat cheese

MEXICAN SWEET BREADS WITH A TWIST

(1pc)

Matconcha

Mexican concha with matcha top

Rebanada

Buttered sweet bread with white chocolate

Pan de feria

Regional fair bread with custard cream

Rice pudding turnover

Croissant

Sfogliatella

Croissant roll

Cupcake green velvet

Capcake yogurt with carrot

Cinnamon roll

Almond croissant

Creme-filled croissant

Mascarpone

Coffee

Banana

Creme-filled croissant roll

Lemon

Chocolate

Seasonal pastry

(ask for our gluten and
sugar free options)

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LUNCH AND DINNER

(1pc)

Sandwich Campesino

Sourdough bread filled with
grilled vegetables

Avocado toast with almonds

Sourdough bread, mashed avocado,
sliced almonds, arugula, balsamic vinegar

Salmon toast with cream cheese

Sourdough bread, cream cheese,
smoked salmon, seasonal sprouts

Caprese foccacia

Serrano ham, mozzarella cheese,
tomato, pestoHam and cheese croissant

Ham and cheese croissant

Club Sandwich

Grilled chicken breast, Chihuahua cheese,
bacon, ham, fried egg, tomato, lettuce,
served with french fries

Caesar salad

Grilled chicken breast, croutons,
Parmesan cheese, Caesar dressing
Extra chicken or salmon (8Ogr)

Derba salad

Arugula, spinach, tomato confit,
goat cheese, sliced almonds,
balsamic vinegar.

Grilled chicken breast (18Ogr)

Grilled vegetables and rice

Grilled salmon fillet (18Ogr)

Baked potato

✧ SALTY BREAD ✧

Loaf bread (500gr)

Baguette(35Ogr)

Focaccia(1pc)

Bolillo (1pc)

CHEESE AND COLD MEATS

All cheeses and cold cuts come from
Mexican artisan farms and are served
with sourdough bread and focaccia

Cheese board

Cueva cheese, mini quesillo, requesón cheese,
agave honey and truffle, cactus leaf jam,
apricot with chipotle

Cold cuts board

Serrano ham, smoked loin, bondiola, sundried
tomatoes, marinated artichokes, figs with
balsamic reduction

✧ DESSERTS ✧

Chocolate cake

Cheesecake with passion fruit

White chocolate with matcha tart

Seasonal dessert

**Chocolate cream,
giandujia and hazelnuts**

**Caramel custard,
streusel, cream**

Soft serve ice cream
Choose your topping:

Matcha, dark chocolate chips,
cajeta, strawberry coulis

**Choux stuffed with matcha cream
and craqueline (1pc)**

**Matcha chocolate strawberry
(6pc)**

**Matcha and pistachio truffle
(1pc)**