








## DESAYUNOS

### Love To The Chilaquiles

Totopos of freshly made corn tortillas,    served on a black bean base, with avocado cubes and topped with our homemade fresh cheese. Choose your favorite sauce, all the sauces are served to the table:





- The classic red tomato (without chili)
- Slightly spicy white bechamel type +
- Traditional Green ++
- Pink with a touch of beet and morita chili ++
- “Amartajada” Red spicy +++

### The Traditional Enchiladas



Corn tortillas, stuffed with creamy     quinoa and mushrooms, on the top avocado, onion rings, homemade cream and artisan cheese.

Served with the sauce of your choice:  
-The classic red tomato (without chili)  
-Traditional Green ++




### Mexican Burrito

Homemade flour tortilla with “tofu a la mexicana” refried black beans with a touch of epazote and almond base cheese accompanied by a homemade chipotle dressing.    




### Portobello Burrito

Grilled portobello fajitas, mix of peppers and caramelized onion, with refried beans and wrapped in a delicious homemade flour tortilla accompanied with our chipotle dressing.  

### Enmoladas

Corn tortillas, stuffed with creamy quinoa and mushrooms, bathed with our house mole, served with avocado cubes, cream and our fresh almond cheese.   

### Grilled cheese

100% artisan sourdough bread filled with an exquisite mix of our melted cheeses from nuts and seeds, with our house mayonnaise and sliced tomato.   

### Our Gratest Omelettes

Made from organic seeds, chickpea flour and tofu. To choose:

**POTATOES AND SPINACH:** grilled potatoes with organic tomato, spinach and quinoa.  



**WILD MUSHROOMS:** wild mushrooms sautéed with tomato, caramelized onion and fresh arugula accompanied with our mix of artisan cheeses.




**VEGGIE FEST:** fine mixture of organic vegetables, sautéed on the grill served with our artisan cheeses.







### Flautas

Organic corn tortillas golden and crispy stuffed with our “al pastor” mushroom mix with a chipotle touch, on a bed of creamy green sauce and almond fresh cheese.  

### Oat Pancakes

Delicious oatmeal pancakes, made at the moment so they take time!  With hints of vanilla cream, fresh strawberries and your choice of maple syrup or agave syrup.

### Molletes

Artisan sourdough bread with refried black beans flavored with epazote, with our melted almond-base cheeses. On the top, tomato, onion and cilantro. We put them in the wood oven for a smoky touch.    

### AÇAI BOWL

Delicious mixture of red fruits, aÇai pulp and banana, with organic almond milk, topped with fresh fruit, and our homemade granola. 

 Contains gluten  Hot spicy  High in protein  Contains nuts  Contains organic soy

Taxes included.

All our cuisine is artisan, with natural ingredients.  
We do not use dairy, animal products, GMOS or texturized soy,

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