



Desayuno | Breakfast

Algo dulce / Something sweet

Fruta de Temporada / Seasonal Fruit	\$305
plato de fruta fresca, yogurt griego, granola <i>fresh fruit bowl with greek yogurt, granola</i>	
Bowl Funcional / Functional Bowl	\$380
plátano, papaya, manzana, melón o mango, leche inteligente de coco, chía, maíz nixtamalizado, yerbabuena, miel. <i>banana, apple, papaya, watermelon or mango, smart coconut milk, nixtamalized corn, chia, peppermint, mayan honey</i>	
Hot Cakes de Elote con Amaranto / Corn & Amaranth Pancakes	\$305
con miel o mermeladas de frutos rojos (Con o Sin Gluten) <i>with honey or red fruit marmalade (gluten free available)</i>	
Pan de Elote o de Plátano / Homemade Corn or Banana Bread	\$265
de plátano con tres leches, o de elote con rompopo <i>banana bread with tres leches, or corn bread with eggnog</i> ** Pregunta si tenemos disponible sin gluten / Ask if gluten free is available	

Lo Salado / Better Salty

Huevos Rancheros Yucatecos / Yucatan Style Eggs	\$355
estrellados, en salsa verde de pepita, queso fresco de Chiapas, epazote, tortilla frita acompañado de frijoles negros <i>fried eggs on top of corn tortillas, our special green pumpkin seed sauce, fresh Chiapas cheese, epazote, side of black beans</i>	
Omelette de Chaya / Chaya leaf Omelette	\$345
omelette con queso oaxaca y champiñones, adornado con aguacate y guarnicion de frijoles negros <i>omelette with oaxaca cheese and mushrooms, topped with avocado and with black beans on the side</i>	

Chilaquiles de la Casa / Homemade Chilaquiles * **\$305**

totopos de maíz, salsa roja, cebolla, cilantro, queso fresco de Chiapas, aguacate, crema fresca de rancho, frijoles negros.
fried corn totopos, covered in red sauce, topped with onion, coriander, fresh cheese, avocado, sour cream and a side of black beans

Enfrijoladas * **\$310**

rellenas de queso, con crema de rancho y queso fresco
corn tortillilla stuffed with cheese, covered in black bean sauce, topped with red onion, fresh cream and fresh cheese

Toast de Aguacate / Avocado Toast * **\$310**

pan a base de cereales germinados, cultivado orgánicamente (libre de gluten), aguacate, y germinados
organically harvested grain flourless bread, gluten free, avocado

*** Toppings**

Verduras / Veggies	\$60
Chorizo / Pork Sausage	\$60
huevo / eggs	\$60
Cochinita or Poc Chuc	\$70
cecina / salted beef	\$80
camarón / shrimp	\$95

Tacos de Cochinita / Cochinita style pork tacos **\$345**

achiote, curtido de cebolla morada, naranja agria, salsa de habanero
red recado, pickled red onion, sour orange, habanero sauce

Bebidas | Beverages

Cafe o Te / Coffee & Tea

Sin Alcohol / Alcohol free

Cafe Negro / Black Coffee	85	Juice of the day	155
Capuccino	100	Agua Natural / Still Water 473ml	130
Latte	100	Agua Mineral / Sparkling W. 473ml	85
Espresso	85	Agua Natural / Still Water 946ml	210
Espresso Doble	125	Soda Mate	80
Te / Tea	100		



Comida | Lunch

Antojitos / Sharing craves

Guacamole

\$325

tomate verde, chile serrano, cebolla, cilantro, queso fresco
green tomato, serrano chile, onion and grilled fresh cheese

* Toppings	chorizo	\$60
	cochinita o poc chuc	\$70
	cecina / cured beef	\$80
	camarón / shrimp	\$95

Bowl de Verduras al Grill / Grilled Veggie Bowl

\$315

brócoli, coliflor, zanahoria, calabaza, elote, aguacate,
semillas de calabaza
*broccoli, coliflour, carrot, zucchini, corn, avocado and
pumpking seeds*

Quesadillas Fritas de Chaya / Fried Chaya Leaf Quesadillas

\$345

(3 pzs) chaya, queso bola, pepita, salsa sikil paak
(3 pcs) chaya leaf, Dutch cheese, sikil paak sauce

La Super Quesadilla / Handmade Giant Quesadilla

\$295

Queso Oaxaca y epazote, guacamole y pico de gallo
Oaxaca cheese and epazote, side of guacamole and pico de gallo

* Toppings	chorizo	\$60
	cochinita o poc chuc	\$70
	cecina / cured beef	\$80
	camarón / shrimp	\$95
	camarón norteño / northern styl shrimp	\$140

Camarón Roca / Roca Style Shrimp

\$465

camarón tempura, bañada en salsa de sriracha y ponzu
tempura shrimp, sriracha sauce, ponzu

Pescado Roca / Roca Style Fish

\$465

camarón tempura, salsa de sriracha, ponzu
tempura shrimp, sriracha sauce, ponzu



Tacos

Tacos de Cochinita / Cochinita style pork tacos **\$345**
achiote, curtido de cebolla morada, naranja agria, salsa de habanero
red recado, pickled red onion, sour orange, habanero sauce

Tacos de Poc Chuc / Poc Chuc style tacos **\$345**
adobo blanco, naranja agria, salsa de habanero, curtido de col blanca y pepino
white recado, sour orange, habanero sauce, pickled white cabbage and cucumber

Tacos de Rib Eye / Rib Eye tacos **\$595**
tres chiles, cebolla morada, yerbabuena, cilantro y naranja agria
three chiles, red onion, spearmint, cilantro, sour orange

All Grill de Pescado o Camaron / Grilled Fish or Shrimp tacos **\$390**
(3 pzs) ensaladilla de col, pepino y cebolla morada, mayonesa de jengibre y habanero
(3 pcs) cabbage, cucumber and red onion topping, ginger and habanero mayonnaise

Al Pastor de Pescado o Camarón / Al Pastor Style Fish or Shrimp **\$390**
(3 pzs) marinado en achiote, cebolla, cilantro, piña asada
(3 pcs) red recado marinade, onion, cilantro, grilled pineapple

Tacos de Camarón Adobo Norteño / Northern Style Shrimp tacos **\$435**
(3 pzs) adobo norteño, costra de queso, chile serrano
(3 pcs) norteño marinade, cheese crust, serrano chili

Tostadas, Ceviches y más / Tostadas Ceviches and more

Tostadas de Pescado o Camarón / Fish or Shrimp Tostadas **\$390**
salsa tartara, aguacate
tartar pasilla sauce, avocado



Tostadas de Atún / Tuna Tostadas

\$465

atún fresco, mayonesa de chipotle, aguacate, poro, ajonjolí
fresh tuna, chipotle mayonnaise, avocado, fried leek, sesame
seeds

Tostadas de Vegetales / Veggie Tostadas

\$345

(3 pzs) calabaza maya, champiñon, hoja santa, pepita verde,
aguacate
(3 pcs) *Mayan pumpkin, mushrooms and holy basil, pumpkin seeds*
avocado

Ceviche de Pescado o Camarón / Fish or Shrimp Ceviche

\$390

cítricos, tomate, cebolla morada, cilantro, chile serrano,
aguacate
local citrus, red onion, tomato, coriander, serrano chile,
avocado

Aguachile de Pescado o Camarón / Fish or Shrimp Aguachile

\$390

tomate verde, cebolla, cilantro, pepino, rábano, chile serrano
onion, green tomato, coriander, cucumber, radish, avocado,
serrano chile

Bowl de Camaron con Vegetales / Shrimp Bowl with Veggies

\$447

brócoli, coliflor, zanahoria, calabaza, aguacate, salsa sikil
paak
broccoli, cauliflower, carrot, zucchini, corn, avocado, sikil
paak

Postre

Pan de plátano / Homemade Banana Bread

\$265

con 3 leches
side of 3 leches sauce

Pan de Elote / Homemade Corn Bread

\$265

Con rompo
side of eggnog sauce



Vegetarian | Vegan Menu

Guacamole	\$325
tomate verde, chile serrano, cebolla, cilantro, queso fresco asado <i>green tomato, serrano chile, onion and grilled fresh cheese</i>	
Toast de Aguacate / Avocado Toast	\$310
pan sin gluten a base de cereales, aguacate, y germinados <i>grain flourless bread, avocado, sprouts</i>	
Coliflor Rostizada / Roasted Cauliflower	\$345
aceite de chiles, salsa tártara <i>chile oil, tartare sauce</i>	
Bowl de Verduras al Grill / Grilled Veggie Bowl	\$315
brócoli, coliflor, zanahoria, calabaza, aguacate, semillas de calabaza, salsa tatemada <i>broccoli, cauliflower, carrot, zucchini, avocado, pumpkin seeds, charred tomato sauce</i>	
Tacos de Vegetales / Veggie Tacos	\$345
(3 pzs) vegetales al grill, salsa martajada (3 pcs) <i>grilled veggies, charred tomato sauce</i>	
Tostadas de Vegetales / Veggie Tostadas	\$345
(3 pzs) calabaza maya, champiñones, hoja santa, pepita verde, aguacate (3 pcs) <i>Mayan pumpkin, mushrooms, holy basil, pumpkin seeds, avocado</i>	
Quesadillas Fritas de Chaya / Fried empanadas with Chaya Leaf	\$345
(3 pzs) chaya, queso bola, salsa sikil paak (3 pcs) <i>chaya leaf, Dutch cheese, and sikil paak</i>	
La Super Quesadilla / Handmade Giant Quesadilla	\$447
queso Oaxaca, epazote, guacamole, pico de gallo <i>Oaxaca cheese, epazote guacamole, pico de gallo</i>	



Bebidas | Beverages

Cafe o Te / Coffee & Tea		Sin Alcohol / Alcohol free	
Cafe Negro / Black Coffee	85	Juice of the day	155
Capuccino	100	Mocktail	250
Latte	100	Agua Natural / Still Water 473ml	130
Espresso	85	Agua Mineral / Sparkling Water 473ml	85
Espresso Doble	125	Agua Natural / Still Water 946ml	210
Te / Tea	100	Soda Mate / Sparkling Mate soda	80
Cerveza / Beer		Espumosos / Sparkling	
Modelo / Pacifico	100	Mexican sparkling wine Copa/Glass	250
Chelada	120	Premium Mexican Champagne 750ML	2975
Michelada	130		
Ojo Rojo	150		
Ron		Mezcal	
Aconte Blanco	250	Remilgosa Durango (shot) *SP*	400
Aconte 7 años *P*	300	Remilgosa Michoacan (shot) *P*	450
Gin		Espina Negra (shot) *SP*	250
Condesa	250	Guia de Almas (shot) *SP*	400
Whisky		Derrumbe (shot) *SP*	450
Sierra Norte (shot) *P*	300	Cuish (shot) *SP*	400
Vodka		Tequila	
Stolichnaya	250	Cascahuin (shot)	250
		Chilcuague (shot) *P*	300
		Raicilla	
		Huarache de Plata (shot)	250

Precios en MXN. Shots contienen 2.0 oz. Cocktailes y bebidas preparadas con 1.5 oz.
Prices in MXN. All shots are served with 2.0 oz and, all prepared alcoholic drinks are served with 1.5 oz.

Precios en Pesos Mexicanos incluyendo 16% de IVA. Se aplicará un servicio de 15% a todos los alimentos y bebidas.
All prices are in Mexican pesos including 16% tax. A 15% service charge will be added to all items consumed.



Cocteles | Cocktails

Bitter-Fly

toronja, limón verde, campari,
mezcal, tonic

Mezcalita

limón verde, licor naranja, mezcal

Naked Seth

limón verde, licor de pepita, amargo
de toronja, mezcal

Americana Tonic

mezcal Amarás Americana, vermouth
americano, tonic

La Sangrona

limón verde, naranja dulce, salsas,
clamato, tequila

Ivana Sour

limón verde, amargo de toronja,
tequila, aquafaba

Armandito Sour

limón, strega, pisco, bitter zacate,
mezcal

Come To My Rum

piña, limón, shrub de mango y
habanero, ron

Americano Tonic

Vino blanco, vermouth americano,
tonic

Gavilan

toronja, vermouth extra dry,
raicilla

Café de Olla

375

ron añejo, Paranubes café de olla,
licor de especias, angostura

Playa Martini

400

Vermouth americano, vermouth extra
dry, sotol

Cajarillo

espresso, 43 herbs liquor

Cocktail

Hecho con cualquier destilado / Made with any basic distilled 350

Cocktail Premium (*P*)

Hecho con cualquier destilado premium / Made with any premium distilled 375

Cocktail Premium Especial (*SP*)

Hecho con cualquier destilado premium especial / Made with any special
premium distilled 400

Vinos Mexicanos | Mexican Wine List

BLANCO / WHITE

Puerto Nuevo / Suavignon Blanc

Copa / Glass 150 ml \$285

Botella / Bottle \$ 1,145

Casa Madero / Chardonnay

Botella / Bottle \$ 1,340

ROSADO / ROSE

Villa Montefiori Rosato / Sangiovesse

Botella / Bottle \$ 1,490

Casa Madero V / Syrah

Botella / Bottle \$ 1,340

TINTO / RED

Balero / C.S. Merlot Tempranillo

Botella / Bottle \$ 1,490

Sinfonia De Tintos / Merlot, Zinfandel

Botella / Bottle \$ 1,690

CHAMPAGNE MEXICANO / MEXICAN CHAMPAGNE

J Rivera / Chardonnay, Pinot Noir, Pinot Meunier

Botella / Bottle \$ 2,975

Uncork Bottle Service

Wine Bottle: Basic <300	800	Distilled & Spirits <400	2000
Wine Bottle: Premium	1200	Distilled & Spirits premium	2700
Champagne	2500	Beer	75