



## Desayunos Frutales

**Fruti bowl** **\$60**

Fruta fresca de la estación con granola

**Chía bowl** **\$80**

Mezcla de frutas frescas de la estación sobre una base de cremoso pudding de chía sabor vainilla y coronado con granola de la casa.

**Acaí bowl** **\$140**

Mezcla de fruta congelada, pulpa de acaí, y jugo de naranja fresco, Coronado con fruta fresca y granola de la casa.

**Spirupiña bowl** **\$100**

Mezcla de fruta congelada, alga spirulina y jugo de naranja, Coronado con fruta fresca y granola de la casa.

**Cacao bowl** **\$100**

Mezcla de frutos congelados, cacao y leche de coco, Coronado con frutos rojos, salsa de cacao y granola de la casa.

**\*CAMBIA LA GRANOLA POR MUESLI RAW +\$20**

**GRANOLA LA SENDA:**

Avena, amaranto, coco rayado, pasitas, cacahuates, canela y aceite de coco y piloncillo.

**MUESLI RAW:**

Coco rayado, dátiles, arándanos, Linaza, chía, semilla de girasol, almendras y nuez pecana.

## Desayunos Especiales

### **CREPAS DULCES**

**-La Senda** **\$110**

Rellena de plátano y fresa, decorada con salsa de cacao y salsa de fresa.

**-Manzana confitada y canela** **\$90**

Compota de manzanas en cubos, confitadas con piloncillo y canela

### **CREPAS SALADAS**

**-Más Proteína** **\$120**

Mezcla de champiñones, quínoa, espinaca, kale, alcaparras y tomate deshidratado

**-Rajas Poblanas** **\$130**

Delicioso guiso de rajas poblanas con elote, cebolla y crema de semilla de girasol.

**Chilaquiles** **\$70**

Totopos de maíz crujientes bañados en salsa verde o roja, queso de papa, crema vegana, coronados con lechuga, queso de almendra y cebolla morada.

Con chorizo de garbanzo **\$80**

Con setas al pastor **\$90**

Con carnitas de yaca **\$115**

**Vegadillas** **\$100**

Tortillas de maíz rellenas de queso de almendra y papa, servidas con una fresca ensalada y crema de semilla de girasol.

**Molletes** **\$80**

2 rebanadas de pan tostado con frijoles de la olla y queso de papa y almendra, servidos con pico de gallo.

**Pan Tostado de aguacate** **\$90**

Pan tostado con queso crema de macadamia, láminas de aguacate y chorizo de garbanzo

**Bagel lox** **\$100**

Delicioso bagel tostado con queso crema de macadamia, láminas de zanahoria ahumada, alcaparras y eneldo fresco.

## Entradas

<b>Guacamole</b>	<b>\$110</b>
<b>Hummus</b>	<b>\$90</b>
<b>Sopa de temporada</b>	<b>\$70</b>
<b>Nachos</b>	<b>\$95</b>
Crujientes totopos de maíz con frijoles de la olla, queso de papa, pico de gallo, jalapeños de la casa, salsa taquera y chorizo de garbanzo.	
<b>con Setas al Pastor</b>	<b>\$110</b>
<b>con Carinitas de Yaca</b>	<b>\$120</b>

## Bowls Protéicos:

### CON BASE DE ARROZ INTEGRAL Ó QUÍNOA

<b>Méxicolor Bowl</b>	<b>\$90 - \$120</b>
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Base de arroz ó quínoa, granos de elote y frijol, pico de gallo, crema de semilla de girasol, un abanico de aguacate

<b>Sahara Bowl</b>	<b>\$90 - \$120</b>
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Base de arroz o quínoa, tabboule, hummus, garbanzos, fideos de pepino, espinaca y mezcla de semillas.

<b>Wakame Bowl</b>	<b>\$120 - \$150</b>
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Base de arroz ó quínoa, fideos de pepino, alga hiyashi wakame, láminas de zanahoria ahumada, ensalada de col morada, cacahuates, aderezo agridulce de jengibre.

<b>Amazona Bowl</b>	<b>\$120 - \$150</b>
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Base de arroz ó quínoa, hojas de kale y espinaca, brócoli crocante al vapor, chícharos, abánico de aguacate y semillas de calabaza y hemp, con aderezo balsámico, una bomba de proteína y aminoácidos

<b>Curry Bowl</b>	<b>\$90 - \$120</b>
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Base de arroz ó quínoa, salsa casera de curry amarillo, brócoli crocante al vapor, ensalada de col morada, chicharos y nueces de la india crudas y orgánicas.

# Ensaladas

**Capresse** **\$90**

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Rebanadas de jitomate con queso de almendra, pesto de spirulina, hojas de albahaca y un toque de balsámico.

**Mágia Verde** **\$80**

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Cama de lechuga y espinaca, Fideos de pepino al cilantro, germinados, tomates cherry y semillas de calabaza y hemp.

**Pura Proteína** **\$120**

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Aguacate relleno de quínoa, apio y jitomate con aderezo de pesto de spirulina y semillas de hemp y calabaza, sobre una cama de verdes frescos.

**Quínoa de Luna** **\$150**

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Mezcla de quínoa, semillas de girasol, almendras, nuez pecana, arándanos deshidratados, pasitas, espinaca, albahaca, manzana, vinagre de manzana, aceite de oliva y sal de mar.

**Tabbouleh** **\$100**

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Fresca mezcla de pepino en cubos, hojas de menta, perejil, jitomate, ajo, limón, quínoa, sal de mar y pimienta, servido en rodajas de pepino y jitomate.

# Zucchini Noodles

**Pasta pesto RAW** **\$100**

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Fideos de calabaza en un aderezo de pesto de spirulina hecho en casa, fresco queso de almendra, queso parmesano vegano, mezcla de semillas y tomatitos cherry.

**Bolognesa** **\$120**

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Fideos de calabaza con una deliciosa salsa de lentejas, jitomate y hierbas italianas, queso fresco de almendra, queso vegano parmesano y mezcla de semillas.

**Alfredo** **\$130**

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Fideos de calabaza en una deliciosa salsa blanca de macadamia, ajo, y crema vegana, servido con hongos balsámicos y un toque de eneldo.

# Sándwiches

## **Senda Vurger** **\$100**

Hamburguesa de lenteja, tocino de zanahoria, queso de papa, veganesa, Lechuga y jitomate, dentro de un delicioso pan multisevilla.

## **Pita Falafel** **\$120**

Pan pita relleno de fresca ensalada tabule, croquetas de garbanzo, lechuga, Tahine y col morada.

## **VLT sándwich** **\$90**

Tocino de zanahoria, queso de papa, Mostaza rustica de la casa, lechuga y jitomate, en pan baguette multisevilla.

# Pizza Pitas

## **Mexica** **\$80**

Pan pita tostado con frijol machacado, salsa de tomate, chorizo de garbanzo, pimientos rojos, verdes, queso blanco de almendra y un toque de cebolla.

## **Napolitana** **\$70**

Pan pita tostado, salsa de tomate, queso de papa rodajas de tomate, queso crema de macadamia y un toque de orégano seco.

## **Green** **\$90**

Pan pita tostado, hummus, salsa de tomate, queso de papa, espinacas a la crema y un toque de brotes orgánicos y locales.

# Sabor a México

## **Enfrijoladas **\$80****

Rellenas de quínoa, champiñones y espinaca, bañadas en una salsa de frijoles cremosos.

Y coronados con lechuga, crema vegana, queso fresco de almendra y chorizo de garbanzo.

## **Entomatadas **\$90****

**(Verdes, rojas ó divorciadas.)**

Rellenas de quínoa, champiñones y espinaca, bañadas en la salsa de tu elección y coronadas con lechuga, crema vegana, queso fresco de almendra y cebolla morada

## **Enmoladas **\$100****

Rellenas de quínoa, champiñones y espinaca,

Bañadas en salsa casera de mole y coronadas con lechuga, crema vegana, queso fresco de almendra y cebolla morada.

**TACOS (3) de:**

**TORTA + \$10**

**Carnitas de Yaca **\$150****

**Setas al Pastor **\$90****

**Rajas con crema **\$80****

**Papa con chorizo **\$60****

<b>BEBIDAS</b>	<b>473ml - 946ml</b>
<b>JUGOS:</b>	<b>\$40 - \$70</b>
Agua de coco	
Naranja	
Toronja	
Mandarina	
<b>BEBIDAS LÍGERAS</b>	<b>\$25 - \$45</b>
Infusión del día	
Frescura (pepino, limón, menta)	
Citrus cúrcuma (cítricos y cúrcuma)	
<b>CON JUGO DE NARANJA:</b>	
JUGO VERDE (nopal, espinaca, perejil, chaya, piña, jengibre, apio)	<b>\$45 - \$80</b>
MARACUYADA (maracuyá)	<b>\$70 - \$130</b>
MANGUIBRE (mango, espinaca, fresa, jengibre)	<b>\$65 - \$120</b>
SAUCHA (zanahoria, manzana, jengibre)	<b>\$60 - \$110</b>
AMOR (fresa, kiwi)	<b>\$70 - \$130</b>
<b>CON LECHE:</b>	<b>COCO / ALMENDRA</b>
LASSIE (mango, cardamomo y dátiles)	<b>\$50-\$90 / \$80-\$150</b>
FRESADA (fresa, dátiles, vainilla y canela)	<b>\$40-\$70 / \$70-\$130</b>
CHOCOLATADA (cacao, dátiles, vainilla y canela)	<b>\$40-\$70 / \$70-\$130</b>
BANANA (banana, dátiles, vainilla y canela)	<b>\$40-\$70 / \$70-\$130</b>
<b>CON SUPER ALIMENTOS:</b>	
CHOCOBANANA (cacao, plátano, agua de coco, dátiles)	<b>\$70 - \$130</b>
ACAÍ (pulpa de acaí, frutos rojos, chía, linaza, mango)	<b>\$90 - \$170</b>
HEMP BLISS (hemp, maca, cocoa, coconut water, dates, banana)	<b>\$80 - \$150</b>
SPIRUPIÑA (spirulina, pineapple, spinach, banana, orange juice)	<b>\$70 - \$130</b>
ROOTS (kale, beetroot, ginger, maca and orange)	<b>\$50 - \$90</b>
<b>BEBIDAS EMBOTELLADAS:</b>	
Kombucha Diosa Organics	<b>\$70</b>
Kombucha Bruja Sana	<b>\$70</b>
Buho Soda	<b>\$35</b>

<b>CAFÉ ORGÁNICO Y TÉ</b>	<b>8oz - 12 oz</b>
NEGRO	<b>\$20 - \$40</b>
DE OLLA (with cinnamon and vanilla)	<b>\$25 - \$45</b>
MOMO (with cinnamon, vanilla and cardamom)	<b>\$30 - \$55</b>
MATCHA LATTE	<b>\$40 - \$60</b>
TÉ VERDE	<b>\$25 - \$50</b>
TÉ NEGRO	<b>\$25 - \$50</b>
ZACATE LIMÓN	<b>\$25 - \$50</b>
<b>BEBIDAS ANCESTRALES:</b>	<b>\$30 - \$60</b>
MASALA CHAI (cardamom, star anise, ginger, pepper, cloves y leche)	
LECHE DORADA (turmeric, black pepper, ginger, cinnamon y leche)	
TASCALATE (corn, axiote, roasted cocoa, piloncillo, cinnamon and vanilla)	
CACAO (cocoa, piloncillo, cinnamon and vanilla)	
CACAO MAYA (cocoa, piloncillo, canela, vainilla y pimienta de cayena)	
<b>FRAPPÉ:</b>	<b>16 oz</b>
COFFEE FRAPPÉ (con canela, vainilla, piloncillo, leche y hielo)	<b>\$60</b>
MOKA FRAPPÉ (cacao, café, vainilla, piloncillo, leche y hielo)	<b>\$70</b>
MATCHA FRAPPÉ (matcha, leche, vainilla, piloncillo, hielo)	<b>\$70</b>

## **POSTRE:**

<b><u>GALLETA DE AVENA</u></b>	<b><u>\$15</u></b>
<b><u>CHÍA PUDDING</u></b>	<b><u>\$50</u></b>
<b><u>MUFFIN DE PLÁTANO</u></b>	<b><u>\$25</u></b>
<b><u>MUFFIN SANDWICH</u></b>	<b><u>\$45</u></b>
<b><u>CHEESECAKE</u></b>	<b><u>\$80</u></b>
<b><u>CACAO CAKE</u></b>	<b><u>\$60</u></b>

**AGREGA UNA BOLA DE HELADO POR \$30 (COCO Ó CHOCOLATE)**



**EXTRAS:**

<b>QUESO DE ALMENDRA</b>	<b>2oz</b>	<b>\$ 30</b>
<b>QUESO CREMA DE MACADAMIA</b>	<b>1oz</b>	<b>\$35</b>
<b>QUESO DE PAPA</b>	<b>1oz</b>	<b>\$25</b>
<b>QUESO PARMESANO VEGANO</b>	<b>1oz</b>	<b>\$30</b>
<b>CREMA VEGANA</b>	<b>1oz</b>	<b>\$25</b>
<b>CHUCRUT</b>	<b>2oz</b>	<b>\$20</b>
<b>AGUACATE</b>		<b>\$15</b>
<b>QUINOA</b>		<b>\$30</b>
<b>ENSALADA</b>		<b>\$30</b>
<b>SALSA DE CACAO</b>		<b>\$20</b>
<b>SALSA DE FRESA</b>	<b>1oz</b>	<b>\$15</b>
<b>PAN PITA</b>		<b>\$20</b>
<b>BOLLO MULTISEMILLA</b>		<b>\$25</b>
<b>PAN SIN GLUTEN (2 PZ)</b>		<b>\$40</b>
<b>BAGEL INTEGRAL</b>		<b>\$25</b>
<b>CRUDITÉS</b>		<b>\$15</b>
<b>BROCCOLI AL VAPOR</b>	<b>4oz</b>	<b>\$30</b>
<b>PAPAS CAMBRAY</b>	<b>8oz</b>	<b>\$50</b>
<b>FRIJOLES</b>	<b>8oz</b>	<b>\$60</b>
<b>SPIRULINA PESTO</b>	<b>1oz</b>	<b>\$20</b>
<b>ADEREZO DE CILANTRO</b>	<b>1oz</b>	<b>\$15</b>
<b>ALIOLI</b>	<b>1/2 oz</b>	<b>\$10</b>
<b>SALSA VERDE</b>	<b>4oz</b>	<b>\$15</b>
<b>SALSA ROJA</b>	<b>4oz</b>	<b>\$15</b>
<b>MOLE</b>	<b>4oz</b>	<b>\$30</b>
<b>SALSA DE GUACAMOLE (PICANTE)</b>	<b>1oz</b>	<b>\$15</b>
<b>TORTILLAS</b>	<b>(3)</b>	<b>\$6</b>
<b>CHORIZO DE GARBANZO</b>	<b>2oz</b>	<b>\$25</b>
<b>TOCINO DE ZANAHORIA</b>	<b>2oz</b>	<b>\$35</b>
<b>JALAPEÑOS</b>	<b>2oz</b>	<b>\$15</b>
<b>COMPOTA DE MANZANA</b>	<b>2oz</b>	<b>\$20</b>
<b>COMPOTA DE FRUTOS ROJOS</b>	<b>2oz</b>	<b>\$25</b>

**EXTRAS BEBIDAS:**

<b>CACAO 10g</b>	<b>\$15</b>
<b>HEMP 5g</b>	<b>\$15</b>
<b>SPIRULINA 5g</b>	<b>\$15</b>
<b>MACA 5g</b>	<b>\$15</b>
<b>ACAÍ 25g</b>	<b>\$20</b>
<b>SHOT DE JENGIBRE 2oz</b>	<b>\$20</b>



## Fruitful Breakfasts

**Fruit Bowl** **\$60**

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Fresh seasonal fruit with our hearty homemade granola — elegant and yummy =)

**Chía Bowl** **\$80**

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Mix of seasonal fruits with creamy chia vanilla pudding and homemade granola. A perfect breakfast, full of OMEGAS!

**Acaí Bowl** **\$140**

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An exotic mix of frozen fruits, acaí pulp, fresh orange juice, and fresh fruit, sprinkled with homemade granola — superfood sorbet at its best.

**Spirupiña Bowl** **\$100**

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An exquisite mix of frozen fruit, spirulina algae and orange juice, topped with fresh fruit and homemade granola.

**Cacao Bowl** **\$100**

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Frozen bananas, cacao and coconut milk, topped with fruit, cacao sauce and homemade granola. All you need is love... and chocolate!

**\*CHANGE GRANOLA TO MUESLI RAW for +\$20**

**GRANOLA LA SENDA:**

Oats, amaranth, dried coconut, raisins, peanuts, cinnamon, coconut oil and raw cane sugar.

**MUESLI RAW:**

Dried coconut, dates, cranberries, flax, chía and sunflower seeds, almonds and pecans.

## Breakfast Specials

### **SWEET CREPES**

**— La Senda** **\$110**

A gluten-free crepe filled with cacao sauce, banana, and strawberries, topped with strawberries and cacao sauce.

**— Apple & Cinnamon** **\$90**

A gluten-free crepe filled with caramelized apples and topped with fresh apple and Maca superfood sprinkles.

### **SAVORY CREPES**

**— Protein Power** **\$120**

Mouthwatering mix of mushrooms, quinoa, spinach, kale, capers and sun dried tomato.

**— Rajas Poblanas** **\$130**

Succulent mix of Poblano chili, corn, onion, and sunflower seed cream.

**CHILAQUILES** **\$70**

Corn chips bathed with green or red tomato sauce, potato "cheese," vegan cream, and fresh lettuce, topped with almond "cheese" and red onion.

With: Chickpea "chorizo" \$80

With: "Pastor" style Oyster mushrooms \$90

With: Jackfruit "Carnitas" \$115

**VEGADILLAS** **\$100**

Almond and potato "cheese" in a blue corn tortilla, served with fresh salad and sunflower seed cream — vegan "quesadillas" at their best!

**MOLLETES** **\$80**

2 slices of toasted bread covered with beans, potato and almond "cheese," served with pico de gallo... a popular Mexican breakfast, vegan-style =)

**AVOCADO TOAST** **\$90**

2 slices of bread covered with a lush macadamia "cheese" spread, chickpea "sausage," and fresh avocado slices.

**BAGEL LOX** **\$100**

Delicious toasted whole grain bagel with macadamia "cheese" spread, smoked carrot slices, capers, and fresh fennel.

## Appetizers

**Guacamole** **\$110**

**Hummus** **\$90**

**Soup of the Day** **\$70**

**Nachos** **\$95**

Crunchy corn chips with beans from the pot, potato "cheese," pico de gallo, fresh jalapeños, taco sauce, and chickpea "chorizo."

With: "Pastor" style Oyster mushrooms **\$110**

With: Jackfruit "Carnitas" **\$120**

## Protein Bowls

( WITH A BASE OF BROWN RICE OR QUINOA )

**Méxicolor Bowl** **\$90 - \$120**

Corn kernels and beans, pico de gallo, sunflower seed cream, and a "fan" of avocado slices on a bed of (rice or quinoa).

**Sahara Bowl** **\$90 - \$120**

Tabboule, hummus, chickpeas, cucumber noodles, spinach, and a mix of seeds on a bed of (rice or quinoa).

**Wakame Bowl** **\$120 - \$150**

Cucumber noodles, hiyashi wakame seaweed, smoked carrot slices, purple cabbage salad, peanuts, sweet and sour ginger dressing on a bed of (rice or quinoa).

**Amazona Bowl** **\$120 - \$150**

Kale and spinach leaves, peas, crispy steamed broccoli, with a mix of pumpkin, hemp and avocado seeds, lightly bathed in a balsamic dressing and a protein spritz of amino acids, all on a bed of (rice or quinoa).

**Curry Bowl** **\$90 - \$120**

Steamed broccoli, purple cabbage salad, peas and raw and organic walnuts in a homemade yellow curry sauce, served on a bed of (rice or quinoa).

## Salads

**Capresse** **\$90**

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Tomato slices with almond cheese, spirulina pesto, basil leaves, and a touch of balsamic vinegar.

**Green Magic** **\$80**

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Coriander, cucumber noodles, sprouts, cherry tomatoes, pumpkin and hemp seeds on a bed of lettuce and spinach.

**Pure Protein** **\$120**

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A complete avocado stuffed with quinoa, celery and tomato, topped with spirulina pesto dressing, hemp and pumpkin seeds, on a bed of fresh greens.

**Quínoa de Luna** **\$150**

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A glorious mix of quinoa, sunflower seeds, almonds, pecans, dehydrated cranberries, raisins, spinach, basil, apple, apple cider vinegar, olive oil and sea salt.

**Tabbouleh** **\$100**

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Fresh mix of cucumber cubes, mint leaves, parsley, tomato, garlic, lemon, quinoa, sea salt and pepper, served on slices of cucumber and tomato.

## Zucchini Noodles

**RAW Pesto Pasta** **\$100**

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Zucchini noodles with homemade spirulina pesto sauce, fresh almond cheese, vegan parmesan cheese, mix of seeds and cherry tomatoes.

**Bolognese** **\$120**

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Zucchini noodles in a delicious lentil bolognese in a thick tomato sauce with italian herbs, fresh almond cheese, vegan parmesan and a mix of seeds.

**Alfredo** **\$130**

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Zucchini Noodles in a white sauce made of macadamia, garlic, and vegan cream, blasamic mushrooms and a touch of fennel.

## Sandwiches

**Senda Vurger** **\$100**

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Lentil "burger," topped with carrot "bacon," potato "cheese," veganesa, lettuce and tomato, inside a delicious multigrain bread.

**Pita Falafel** **\$120**

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Pita bread stuffed with fresh tabbouleh salad, chickpea croquettes, lettuce, Tahine and red cabbage.

**VLT sándwich** **\$90**

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Carrot "bacon," potato "cheese," homemade old-style mustard, lettuce and tomato, on a multigrain baguette.

## Pita Pizzas

**Mexica** **\$90**

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Toasted pita bread with crushed beans, tomato sauce, chickpea "sausage," red and green peppers, white almond "cheese" and a touch of onion.

**Napolitana** **\$80**

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Toasted pita bread, tomato sauce, potato "cheese," sliced tomato, macadamia cream "cheese" and a touch of dried oregano.

**Green** **\$100**

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Toasted pita bread, hummus, tomato sauce, potato "cheese," spinach with cream, and a touch of organic and local sprouts.

## Mexican Flavors

### **Enfrijoladas \$90**

Tortillas stuffed with quinoa, mushrooms and spinach, bathed in a creamy bean sauce, topped with lettuce, vegan "cream," fresh almond "cheese" and chickpea "sausage."

### **Entomatadas \$90**

**(Green, red, or "divorced")**

Tortillas stuffed with quinoa, mushrooms and spinach, dipped in the sauce of your choice, and topped with lettuce, vegan cream, fresh almond "cheese" and purple onion.

### **Enmoladas \$100**

Tortillas stuffed with quinoa, mushrooms and spinach, bathed in a homemade mole sauce, topped with lettuce, vegan cream, fresh almond "cheese," and purple onion.

**TORTA or TACOS (3) of:**

### **Jackfruit "Carnitas" \$150**

### **Pastor Mushrooms \$90**

### **Rajas with Cream \$80**

### **Potato with Chickpea "chorizo" \$60**

<b>BEVERAGES</b>	<b>16oz -32oz</b>
<b>Juices:</b>	<b>\$40 - \$70</b>
Coconut Water	
Orange	
Grapefruit	
Tangerine	
<b>Light Drinks:</b>	<b>\$25 - \$45</b>
Infusión of the Day	
Freshness (cucumber, lemon, mint)	
Citrus Turmeric (citrics and turmeric)	
<b>WITH ORANGE JUICE:</b>	
Green Juice (nopal, spinach, parsley, chaya, pineapple, ginger, celery)	<b>\$45 - \$80</b>
Maracuyada (maracuyá)	<b>\$70 - \$130</b>
Manguibre (mango, spinach, strawberry, ginger)	<b>\$65 - \$120</b>
Saucha (carrot, apple, ginger)	<b>\$60 - \$110</b>
Amor (strawberry, kiwi)	<b>\$70 - \$130</b>
<b>WITH "MYLK"</b>	<b>COCONUT / ALMOND</b>
Lassie (mango, cardamom and dates)	<b>\$50-\$90 / \$80-\$150</b>
Fresada (strawberry, dates, vanilla and cinnamon)	<b>\$40-\$70 / \$70-\$130</b>
Chocolatada (cocoa, dates, vanilla and cinnamon)	<b>\$40-\$70 / \$70-\$130</b>
Banana (banana, dates, vanilla and cinnamon)	<b>\$40-\$70 / \$70-\$130</b>
<b>WITH SUPERFOODS:</b>	
Chocobanana (cocoa, banana, coconut water, dates)	<b>\$70 - \$130</b>
Acaí (acai pulp, red fruits, chia, linseed, mango)	<b>\$90 - \$170</b>
Hemp Bliss (hemp, maca, cocoa, coconut water, dates, banana)	<b>\$80 - \$150</b>
Spirupiña (spirulina, pineapple, spinach, banana, orange juice)	<b>\$70 - \$130</b>
Roots (kale, beetroot, ginger, maca and orange)	<b>\$50 - \$90</b>
<b>BOTTELED DRINKS:</b>	
Kombucha Diosa Organics	<b>\$70</b>
Kombucha Bruja Sana	<b>\$70</b>
Buho Soda	<b>\$35</b>



<b>Orgánico Coffee and tea</b>	<b>8oz - 12 oz</b>
Black	<b>\$20 - \$40</b>
From the Clay Pot (with cinnamon and vanilla)	<b>\$25 - \$45</b>
Momo (with cinnamon, vanilla and cardamom)	<b>\$30 - \$55</b>
Matcha Latte	<b>\$40 - \$60</b>
Green Tea	<b>\$25 - \$50</b>
Black Tea	<b>\$25 - \$50</b>
Lemongrass	<b>\$25 - \$50</b>
<b>Ancestral Drinks:</b>	<b>\$30 - \$60</b>
<b>Masala Chai</b> (cardamom, star anise, ginger, pepper, cloves and stevia)	
<b>Leche Dorada</b> (turmeric, black pepper, ginger, cinnamon and stevia)	
<b>Tascalate</b> (corn, axiote, roasted cocoa, piloncillo, cinnamon and vanilla)	
<b>Cacao</b> (cocoa, piloncillo, cinnamon and vanilla)	
<b>Cacao Maya</b> (cocoa, piloncillo, cinnamon, vanilla and cayenne pepper)	
<b>FRAPPÉ</b>	<b>16 oz</b>
Coffee Frappé (with cinnamon, vanilla, piloncillo, milk and ice)	<b>\$60</b>
Mokakaw Frappé (cacao, coffee, vanilla, piloncillo, mylk and ice)	<b>\$70</b>
Matcha Frappé	<b>\$70</b>

## **DESSERT:**

<b><u>OAT COOKIE</u></b>	<b><u>\$15</u></b>
<b><u>CHÍA PUDDING</u></b>	<b><u>\$50</u></b>
<b><u>BANANA MUFFIN</u></b>	<b><u>\$25</u></b>
<b><u>MUFFIN SANDWICH</u></b>	<b><u>\$45</u></b>
<b><u>CHEESECAKE</u></b>	<b><u>\$80</u></b>
<b><u>CACAO CAKE</u></b>	<b><u>\$60</u></b>

**ADD BALL OF ICECREAM FOR \$30 (COCONUT OR CHOCOLATE)**

**EXTRAS:**

<b>VEGAN ALMOND "CHEESE"</b>	<b>2oz</b>	<b>\$ 30</b>
<b>MACADAMIA CREAM "CHEESE"</b>	<b>1oz</b>	<b>\$35</b>
<b>POTATO "CHEESE"</b>	<b>1oz</b>	<b>\$25</b>
<b>PARMESAN "CHEESE"</b>	<b>1oz</b>	<b>\$30</b>
<b>VEGAN CREAM</b>	<b>1oz</b>	<b>\$25</b>
<b>CHUCRUT</b>	<b>2oz</b>	<b>\$20</b>
<b>AVOCADO</b>		<b>\$15</b>
<b>QUINOA</b>		<b>\$30</b>
<b>ENSALADA</b>		<b>\$30</b>
<b>CACAO SAUCE</b>		<b>\$20</b>
<b>STRAWBERRIE SAUCE</b>	<b>1oz</b>	<b>\$15</b>
<b>PITTA BREAD</b>		<b>\$20</b>
<b>WHOLE GRAIN BREAD</b>		<b>\$25</b>
<b>GLUTEN FREE BREAD (2 slices)</b>		<b>\$40</b>
<b>WHOLE WHEAT BAGEL</b>		<b>\$25</b>
<b>CRUDITÉS</b>		<b>\$15</b>
<b>STEAMED BROCCOLI</b>	<b>4oz</b>	<b>\$30</b>
<b>PAPAS CAMBRAY</b>	<b>8oz</b>	<b>\$50</b>
<b>BEANS</b>	<b>8oz</b>	<b>\$60</b>
<b>SPIRULINA PESTO</b>	<b>1oz</b>	<b>\$20</b>
<b>CILANTRO DRESSING</b>	<b>1oz</b>	<b>\$15</b>
<b>ALIOLI DRESSING</b>	<b>1/2 oz</b>	<b>\$10</b>
<b>GREEN SAUCE</b>	<b>4oz</b>	<b>\$15</b>
<b>RED SAUCE</b>	<b>4oz</b>	<b>\$15</b>
<b>MOLE</b>	<b>4oz</b>	<b>\$30</b>
<b>GUACAMOLE SAUCE (HOT)</b>	<b>1oz</b>	<b>\$15</b>
<b>TORTILLAS</b>	<b>(3)</b>	<b>\$6</b>
<b>CHICKPEA CHORIZO</b>	<b>2oz</b>	<b>\$25</b>
<b>CARROT BACON</b>	<b>2oz</b>	<b>\$35</b>
<b>JALAPEÑOS</b>	<b>2oz</b>	<b>\$15</b>
<b>APPLE COMPOTE</b>	<b>2oz</b>	<b>\$20</b>
<b>RED FRUITS COMPOTE</b>	<b>2oz</b>	<b>\$25</b>

**EXTRAS BEVERAGES:**

<b>CACAO 10g</b>	<b>\$15</b>
<b>HEMP 5g</b>	<b>\$15</b>
<b>SPIRULINA 5g</b>	<b>\$15</b>
<b>MACA 5g</b>	<b>\$15</b>
<b>ACAI 25g</b>	<b>\$20</b>
<b>GINGER SHOT 2oz</b>	<b>\$20</b>