

BREAKFAST / BRUNCH

Our breads are vegan.

We have almond milk and gluten free bread!

Casero _____ \$4050

TOAST AND PRESERVES WHITE BREAD/WHOLEGRAIN. CREAM-CHEESE/VEGAN CREAMCHEESE & DULCE DE LECHE/HONEY/-MARMALADE/VEGAN DULCE DE LECHE. (PGF) (Ve)

Fit _____ \$8900

WHOLEGRAIN BREAD, CHICKEN MOUSSE, POACHED EGG + YOGUR WITH FRUIT AND SEEDS. (PGF)

Poke Veggie _____ \$6400

PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. (GF) (Ve)

Toasted bread _____ \$5000

WITH BAKED HAM AND CHEESE. (PGF)

Toasted Croissant _____ \$6250

WITH BAKED HAM AND CHEESE.

Benedict _____ \$6600

ENGLISH MUFFIN, SPINACH, POACHED EGGS & HOLLANDAISE SAUCE.

+ HAM \$7650 | + CURED HAM \$8950 | + CURED SALMON \$10900. (PGF) (V)

Ohlalá _____ \$6700

TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM / CURED SALMON / MUSHROOMS / SPINACH / ROCKET / TOMATO / BLUE CHEESE / MOZZARELLA / CURED HAM / PARMESAN. (PGF) (V)

Nutribowl _____ \$6000

HOMEMADE YOGUR WITH FRUITS, CHÍA, ALMONDS, COCONUT & CHOCOLATE CHIPS. (GF) (V)

SPECIALTY COFFEE

Huila, Colombia. Castillo - Caturra variety. 1500msnm

Espresso _____ \$2450 American _____ \$3250 Double _____ \$3250

Flat White _____ \$3700 Latte _____ \$3700

Macchiatto _____ \$2600 Double _____ \$3450

SWEETS & VIENNOISERIE

Parmesan scon _____ \$3000

Buttery medialuna _____ \$3300

Croissant _____ \$3300

Caramel cinnamon roll _____ \$3600

SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE

Chocolate alfajor _____ \$3000

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES & WALNUTS (GF) (Ve)

Almond alfajor _____ \$3000

ALMOND SABLEE AND DULCE DE LECHE.

Vanilla alfajor _____ \$3000

VANILLA ALFAJOR WITH DULCE DE LECHE. (GF)

Vegan vanilla alfajor _____ \$3000

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. (GF) (Ve)



AVOCADOS

Platter _____ \$8300

TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. (PGF) (V)

Gravlax _____ \$11200

TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. (PGF)

Naan _____ \$7450

TOMATO CHUTNEY, ASPARAGUS, AVOCADO, ONION PICKLES, POACHED EGG, GREENS & SPROUTS ON NAAN BREAD. (PGF) (V)

Spicy _____ \$7650

TOASTED BREAD, SPINACH, AVOCADO, BRIE CHEESE, MUSHROOMS, SWEET CORN, PICKLED ONIONS, CORIANDER, LIME, MINT & SRIRACHA ALIOLI. - SPICY - (PGF) (V)

Vegano _____ \$7600

AVOCADO, GIRGOLA MUSHROOM, DILL, SWEET CORN, ROCKET, RADISH, RED ONION, SWEET CHILLI GLASED CARROT & BABY ONIONS. (PGF) (Ve)

SWEET WAFFLES

Súper dulce de leche \$10600
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. (PGF)

Chocolatoso \$10600
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. (PGF)

Banana Caramel \$10600
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE & CRUMBLE. (PGF)

SAVOURY WAFFLES

Salmonado \$13000
CURED SALMON, CREAMCHEESE, LEMON AND HERBS, ROCKET, PICKLED RADISH AND SESAME SEEDS. (PGF)

Poché \$10600
POACHED EGGS, AVOCADO, MUSHROOMS, SAUTEED ONIONS, OLIVE POWDER AND ALIOLI, WITH ROCKET AND SPROUTS (PGF) (V)

Sweet chilli \$10600
CHICKEN MOUSSE WITH HERBS, TOMATO, ROCKET, CORIANDER, RED ONION AND SWEET CHILLI (PGF)

CAKES

Torta Boneco \$6150
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. (GF)

Tarta Toffee \$6500
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. (GF)

Red Velvet \$6150
COCOA CAKE AND VANILLA FROSTING. (GF)

Márgara \$6150
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. (GF)

Carrot Cake \$6150
WITH WALNUTS AND LIME FROSTING. (GF)

Creamy coconut and dulce de leche tart \$6150
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS.

CHEESECAKES

Frutos Rojos \$6150
LIME CHEESECAKE, VANILLA SABLEE AND BLUEBERRIES ON TOP. (GF)



Even thou all staff is trained in good practices to avoid cross contamination and we have tools that we only use for certain foods, we also prepare dishes with gluten, which is why we are not a certified gluten-free restaurant.

INFUSIONS

\$3700

Tealosophy

Jasmine Flowers GREEN TEA & JASMIN.

Calm DIGESTIVE & RELAXING.

Artisan Blend BLACK TEA, ROSES, LAVANDER & VANILLA.

English Breakfast CLASSIC.

Indian Delight STAR ANISE, CINNAMMON & GINGER.

SPECIALS

\$410

Chai Latte INDIAN TEA, CONDENSED MILK AND CINNAMMON.

Moccacino LATTE & CHOCOLATE.

Capuccino

COLD INFUSIONS

\$4150

Iced Tea Negro BERRIES.

Iced Tea Indian ORANGE AND MINT.

Iced Tea Calm LEMON, MINT AND GINGER.

Iced Chai TEA, CONDENSED MILK, CINNAMMON & ICE.

Coffee Tonic COFFEE, TONIC & ICE.

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE & ICE.

DRINKS

\$2700

SODAS 354 ML | SPARKLIN WATER 500 ML

SMOOTHIES

\$4150

BANANA | PINEAPPLE,PASSION FRUIT & GINGER | STRAWBERRY AND ORANGE | BLUEBERRIES | KIWI AND GREEN APPLE

JUICES

\$3800

ORANGE JUICE
GRAPEFRUIT JUICE

LEMONADES

\$3650

STRAWBERRY | MINT AND GINGER |
GRAPEFRUIT | PASSION FRUIT