

Vegan options

PLEASE LET US KNOW YOUR REQUEST IS VEGAN IN ORDER
TO PREVENT ANY CONFUSION

Sweet potato fries, seasoned with sea salt and black pepper	\$ 58.00
Sikil p'ak (roasted pumpkin seeds and tomato dip) with xcatic chili, chives and fried yuca chips	\$ 98.00
Sopes (2) with chaya, mushrooms, nopal cactus, poblano chili pepper strips, quinoa or potatoes, and your choice of black beans, tamarind or mole sauce	\$142.00
Molletes (4) whole wheat bread with refried beans, almond cheese with chaya, mushrooms or nopal cactus or poblano chili strips and pico de gallo sauce with or without serrano chili	\$142.00
Chayaquiles with your choice of sauce, with onions, avocado and fresh coriander, served with boiled beans	\$138.00
Served with almond requesón	\$148.00
Chickpeas soup boiled with cumin and coriander seeds, served with onions, coriander, fresh tomato and arbol chili oil	\$94.00
Grilled nopal cactus, served with brown rice, onions, epazote, and "pasilla" chili sauce	\$128.00
Whole wheat flour tortilla stuffed with spinach, chopped garlic and tomato, onion strips, fried chickpeas with turmeric, coriander, cumin, chives and avocado	\$ 122.00
Enchiladas (3) served with boiled beans and pico de gallo with or without serrano chili, stuffed with chaya, mushrooms, nopal cactus or poblano chili strips and your choice of red, green or mole sauce	\$152.00
Served with almond requesón	\$162.00
Sandwich with whole wheat bread, refried beans, chaya, potato, mushrooms "nopal" cactus and avocado	\$128.00
Stuffed poblano chili pepper, with carrot, pear vegetable, local zucchini, corn kernels, broccoli, peas and quinoa, served with avocado and brown rice, with black beans and chipotle sauce	\$162.00
Tostadas (2) with chopped mushrooms sauteed in ajillo sauce over avocado puree with lime, topped with fresh coriander, jicama and sprouts	\$128.00
Dobladas (2) stuffed with tender zucchini and onions, tomato and coriander, served with refried beans and avocado slices	\$122.00
Whole wheat toast with olive oil, avocado puree, radish and marinated red onion decorated with sunflower sprouts and roasted pumpkin seeds	\$136.00



ALL EXTRA ORDERS HAVE A COST
WE DESINFECT ALL FRUITS AND VEGETABLES