

Vegan options

Please let us know your request is VEGAN in order to prevent any confusion

Corn chips and pico de gallo sauce (with or without "serrano" chili)	\$ 48.00
Sweet potato fries, seasoned with sea salt and black pepper	\$ 58.00
Guacamole (with or without "serrano" chili)	\$ 122.00
Sikil p'ak (roasted pumpkin seeds and tomato dip) with "xcatic" chili, chives and fried yuca chips	\$ 96.00
Sopes (3) with refried beans, chaya, mushrooms, "nopal" cactus, "poblano" chili pepper strips, quinoa or potatoes	\$ 122.00
Empanadas (3) served with boiled beans and pico de gallo (with or without "serrano" chili)	\$ 112.00
To choose with chaya, mushrooms, "nopal cactus", potatoes or mixed	
Molletes (4) whole wheat bread with refried beans, almond cheese with chaya and pico de gallo sauce (with or without "serrano" chili)	\$ 122.00
Chayaquiles served with onions and fresh coriander in a green tomato sauce	\$ 128.00
Chickpeas soup boiled in cumin and coriander seeds tea, served with onions, coriander, fresh chopped tomato and "arbol" chili oil	\$ 88.00
Grilled "nopal" cactus, served with brown rice, onions, epazote, and "pasilla" chili sauce	\$ 122.00
Whole wheat flour tortilla stuffed with spinach, chopped garlic and tomato, onion strips, fried chickpeas with tumeric, 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, "poblano" chili and your choice of red, green or mole sauce	\$ 122.00
Sandwich with whole wheat bread, refried beans, chaya, potato, mushrooms, "nopal" cactus and avocado	\$ 118.00
Stuffed "poblano" chili pepper, with carrot, pear potato, local zucchini, corn kernels, broccoli, peas, and quinoa. Served with avocado and brown rice, with black beans and chipotle sauce	\$ 146.00
Tostadas (2) with chopped mushrooms, sauteed in "ajillo" sauce over avocado pure and lime. Topped with fresh coriander 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 pure, radish and marinated red onion with sunflower sprouts and roasted pumpkin seeds	\$ 128.00
Whole wheat toast with local zucchini, peppers and onions fried with olive oil and oregano, topped with sunflower sprouts and sesame seeds	\$ 128.00

