



# *artisanal Cuisine*

WE PREPARE YOUR ORDERS  
FRESH & ON DEMAND  
GOOD FOOD IS WORTH THE WAIT

DELICIOUS FOOD  
WITH A HOMEMADE  
TOUCH



The menu in your hands is part of the knowledge of **homemade cooking**. Whenever possible, we source our ingredients from **local markets and suppliers** to feel connected to our community, and cook with **fresh products**.

What we create is made from scratch, avoiding artificial preservatives, which makes our approach aligned with “**open kitchen**” and “**slow cooking**” principles, and therefore healthy. In this way, we aim to connect with our customers, inviting them to enjoy this concept.

***Approximate preparation time is 25 min per dish***, and there may be orders ahead of yours so we appreciate your patience.

🕒 Products with this symbol, may take a little longer.

In case you need your order at a specific hour, you can order in advance by phone or WhatsApp at (614) 300 14 45

For tables of more than 6 people, we recommend making a reservation to provide a better service.

\*Prices Include IVA (Value Added Tax)

THANKYOU FOR YOUR PREFERENCE





# BREAKFAST MENU

THIS DISHES INCLUDE POT COFFEE OR AMERICANO WITH 3 REFILL UNTILL 1PM

## WUNDER KAMMER

Fluffy omelette with mushrooms, spinach, ham, sunflower seeds, and Mennonite cheese. Served with a mini bean pastry and a side of Mexican-style hashbrowns.

\$211

## BASKET EGGS

Sunny side up eggs inside two slices of house-made bread, served with beans and a side of ham stuffed with cheese and spinach.

\$204

## TARTAS DE HUEVO 🕒

Three small quiches with spinach, potato, cheese, sunflower seeds, ham, and mushrooms.

\$211

## HUEVOS NORTEÑOS

Scrambled eggs with Mexican-style machaca, served with beans and bread.

\$211

## HUEVOS PICANTES

Sunny side up eggs served with a very spicy stew of serrano chile, jalapeño, and bell pepper, accompanied by ham stuffed with cheese and spinach, and a slice of house-made bread."

\$194

## OMELETTE SANDWICH

Delicious omelette panini with mushrooms, made with house-made artisan bread, ham, cheese, and spinach.

\$194

## EGGS YOUR WAY...

Two eggs prepared your way with two ingredients and a side of your choice. Includes a slice of house-made bread. Please ask about ingredient availability if you have a special craving.

\$194

## INGREDIENTS

TO CHOOSE FOR YOUR EGGS YOUR WAY OR AS AN EXTRA IN YOUR BREAKFAST.

YOU CAN ORDER A MAXIMUM OF TWO INGREDIENTS AND/OR SIDES WITHOUT ORDERING A MAIN DISH; OTHERWISE, IT WILL BE CHARGED AS EGGS YOUR WAY.

EGG \$17	DRIED MEAT \$44
CHICKEN \$56	POTATO SHIPS \$15
HAM \$33	SERRANO HAM \$44
MENONITE CHEESE \$22	CHORIZO \$36
PANELA CHEESE \$22	BACON SLICES \$50
BLACK OLIVES \$17	SWISS CHARD- ACELGA \$11
WHITE ONION \$17	CAPERS- ALCAPARRAS \$17
MUSHROOMS \$17	RED ONION \$17
CHILE SERRANO \$17	CHILE JALAPEÑO \$17
PORTOBELLO MUSHROOM \$17	SPINASH \$11
TOMATO SLICES \$22	BELL PEPPER- MORRON \$17
SPICY TOMATO SAUCE \$39	CHERRY TOMATO \$17
BEAN CHIPOTLE SAUCE \$29	RED SAUCE \$29
SMOKED SALMON \$44	GREEN SAUCE \$29

## SIDES

TO CHOOSE FOR YOUR EGGS YOUR WAY OR AS AN EXTRA IN YOUR BREAKFAST.

YOU CAN ORDER A MAXIMUM OF TWO INGREDIENTS AND/OR SIDES WITHOUT ORDERING A MAIN DISH; OTHERWISE, IT WILL BE CHARGED AS EGGS YOUR WAY.

PICO DE GALLO \$33
MEXICAN STYLED HASHBROWNS \$22
HAM STUFFED WITH CHEESE AND SPINACH \$33
BEANS \$17
BLACK BEANS \$28
SPICY STEW \$22
MINI BEAN PASTRY \$28
SMALL SALAD \$39
CHILAQUILES \$33
SLICE OF BREAD WHEAT OR BRIOCHE \$17
BRIOCHE BUN \$15
SLICE OF SOURDOUGH BREAD \$22



## BRUNCH TIME

### WAFEL

Waffles served with seasonal fruit and maple syrup.

**\$122**

### WAFEL & CREAM

Waffles stuffed with cream cheese and seasonal fruits, served with whipped cream and maple syrup.

**\$144**

### FRENCH TOAST

Prepared with two slices of house-made brioche bread, served with seasonal fruit.

**\$178**

### FRUIT PLATE

Seasonal fruit: papaya, melon, pineapple, banana, and strawberry

**\$100**

### YOGURT CON FRUTAS

Base de yogurt tipo griego con fruta de temporada, papaya, melón, piña, plátano y fresa, un toque de granola y miel de abeja.

**\$120**

### OATMEAL

Oatmeal served with walnuts, strawberries, banana, and a slice of brioche bread.

**\$120**

### ADD TO YOUR BREAKFAST:

GREEK YOGURT \$28

BLACKBERRY JAM \$33

SPOONFUL OF HONEY \$22

GRANOLA \$22

SLICE OF BREAD WHEAT OR BRIOCHE \$17

SLICE OF SOURDOUGH BREAD \$22

### MOLLETES

Two delicious molletes on house-made bread, simple or with extra ingredients on top of the melted cheese.

**\$89**

### EXTRA INGREDIENTS FOR YOUR MOLLETES:

EGG \$171

CHORIZO \$36

HAM \$33

SLICES OF BACON \$50

PICO DE GALLO \$33

### LOS CHILAQUILES

Tortilla chips topped with the salsa of your choice, Mennonite cheese, red onion, cream, and black beans.

**\$172**

RED

GREEN

BEAN- CHIPOTLE

ADD AN EGG FOR \$17

&/OR CHICKEN FOR \$56





## BRUNCH TIME

### TOASTS

#### CHICKPEA

Slice of toasted sourdough bread topped with a bed of chickpea hummus, sautéed mushrooms with red onion, and a touch of leafy greens.

\$94

#### SERRANO

Slice of toasted sourdough bread topped with a layer of goat cream cheese, serrano ham, cherry tomatoes, and leafy greens, seasoned with olive oil and fine herbs.

\$155

#### PINK TRUCHA

Slice of toasted sourdough bread topped with a layer of goat cream cheese, citrus-infused salmon with red onion, dill, capers, and leafy greens.

\$216

#### LE MOLLETÉ

Slice of toasted sourdough bread topped with a layer of goat cream cheese, chipotle bean sauce, Mennonite cheese, and black beans.

\$111



### TAMAGO BUNS



#### HAM

Delicious brioche bun filled with goat cream cheese, chipotle bean sauce, ham, a sunny side up egg, and leafy greens. Served with homemade potato ships.

\$161

#### HUMMUS

Delicious brioche bun filled with chickpea hummus, sautéed mushrooms with red onion, a sunny side up egg, and leafy greens. Served with homemade potato ships."

\$128

#### SALMON

Delicious brioche bun filled with goat cream cheese, a sunny side up egg, citrus-infused salmon with red onion, dill, capers, and leafy greens. Served with homemade potato ships."

\$244



## BRUNCH TIME

### CROISSANT

#### HAM

Croissant prepared in our bakery, filled with goat cream cheese, ham, tomato, and leafy greens. Served with homemade potato ships."

\$189

#### MUSHROOMS

Croissant prepared in our bakery, filled with goat cream cheese, sautéed mushrooms with red onion, tomato, and leafy greens. Served with homemade potato ships.

\$161

#### GOAT'S MILK CARAMEL AND

#### FRUIT

\$67



#### NUTELLA AND FRUTA

\$67

## ENTRADAS

#### BROCOLI CREAM SOUP

\$89

#### CREAM SOUP OF THE DAY

\$89



#### VEGETABLE SOUP

Prepared without animal fat, perfect to comfort your day.

\$73



#### VEGETABLE PLATE



Steamed carrots, potatoes, and zucchini, seasoned with fine herbs, olive oil, and sunflower seeds. Perfect for sharing.

\$165





## APPETIZERS

### CARMELINA SALAD

A very complete salad, full of color and flavor, with green leaves, carrots, beets, strawberries, sunflower seeds, sesame seeds, cherry tomatoes, and bell peppers.

#### BIG SERVING

\$138

#### BIG SERVING WITH CHICKEN 🕒

\$244

#### BIG SERVING WITH SERRANO HAM AND GOAT CHEESE

\$244



#### SMALL SERVING

\$94

#### SMALL SERVING WITH CHICKEN

\$128

#### SMALL SERVING WITH SERRANO HAM AND GOAT

#### CHEESE

\$128



### ESPAGHUETI 🕒

SMALL \$72

BIG \$139

#### WHITE

With butter, aromatic herbs, and parmesan cheese.

#### RED

With homemade tomato sauce and parmesan cheese.

#### CREAMY

With butter, cream, pepper, and parmesan cheese.

### CAPRESSE SALAD

\$109





## APPETIZERS



### TAPAS

Delicious tapas prepared with the house's whole wheat bread. An order with approximately 10 small pieces.

**\$122**

#### TOMATO

With slices of tomato and black olives, seasoned with fine herbs and olive oil.

#### PEAR AND BLUE CHEESE

Roasted slices of pear and blue cheese.

#### SERRANO HAM AND GOAT CHEESE

Creamy blend of goat cheese and serrano ham.

#### MIXED

From all of the above.

## MAIN

### PORTOBELLO WITH GOAT CHEESE



Portobello mushroom marinated with olive oil and baked. Filled with tomato, spinach, black olives, and goat cheese. Served with a side of your choice.

**\$278**

### FISH EN PAPILOTE



Juicy fish fillet prepared with ginger, spinach, soy sauce, and a touch of almonds. Served with multigrain crackers and a side of your choice.

**\$255**

### GRILLED CHICKEN



Grilled chicken prepared with olive oil and fine herbs. Served with black beans, multigrain crackers, and a side of your choice.

**\$278**

### 1 - 6 & 12 RIBEYE



Ribeye grilled with onions, peppers, and potato slices. Served with black beans, a brioche roll, and a side of your choice.

**\$566**

## SIDES FOR YOUR PLATE

### STEAMED VEGETABLES

### CARMELINA SALAD

### CAPRESE SALAD





## SANDWICHES & PANINI

---

### HAM BAKED PANINO

Prepared with the house's whole wheat bread, leg ham, spinach, cheese, and seasoned tomato slices, all baked in the oven.

**\$133**

### SANDWICH

Prepared with the house's whole wheat bread, ham, oak leaf lettuce, tomato slices, and panela cheese.

**\$105**

### SERRANO HAM BAKED PANINO

Prepared with the house's whole wheat bread, serrano ham, mushrooms, black olives, spinach, pear, goat cheese, and seasoned tomato slices, all baked in the oven.

**\$216**

### CHICKEN BAKED PANINO

Prepared with the house's whole wheat bread, grilled chicken seasoned with bell pepper and onion, spinach, cheese, and seasoned tomato slices, all baked in the oven.

**\$178**

### PORTOBELLO BAKED PANINO

Prepared with the house's whole wheat bread, sautéed portobello mushroom with bell pepper and onion, spinach, cheese, and seasoned tomato slices, all baked in the oven.

**\$117**



### CHICKEN SANDWICH

Prepared with the house's whole wheat bread, grilled chicken, oak leaf lettuce, fresh bell pepper, tomato slices, and panela cheese.

**\$167**



# PIZZA HOJALDRE

Puff pastry base, Menonita cheese, and homemade tomato sauce.



## PIZZA BÁSICA

One to two ingredients from the following:

pepperoni/ salami/ spinach/  
mushrooms/black olives

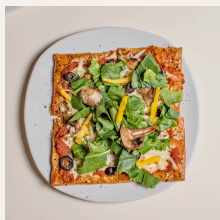
\$172



## PIZZA HAWAIANA

With ham, cherry and pineapple.

\$189



## PIZZA VEGETARIANA

With mushrooms, bell pepper, onion,  
spinach, and black olives.

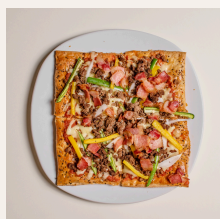
\$200



## PIZZA MARGARITA

With slices of tomato, panela cheese,  
and basil.

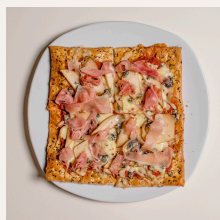
\$189



## PIZZA NORTEÑA

With ground beef, bacon, jalapeño,  
onion, and bell pepper.

\$297



## PIZZA PROSCIUTTO

With serrano ham, pear, and blue  
cheese

\$244

## PIZZA AL GUSTO

\$133 + INGREDIENTS

### MEAT

GROUND BEEF \$67

CARNE SECA \$44

CHORIZO \$36

HAM \$33

SERRANO HAM \$44

PEPPERONI \$22

CHICKEN \$56

SALMON \$44

SALAMI \$22

BACON \$50

### CHEESE

BLUE CHEESE \$39

GOAT CHEESE \$28

PANELA CHEESE \$22

PARMESANO \$22

### VEGETABLES, FRUITS AND

### MUSHROOMS

BLACK OLIVES \$17

SWEETS CHARD- ACELGA \$11

CAPERS- ALCAPARRAS \$17

WHITE ONION \$17

RED ONION \$17

CHERRY \$17

MUSHROOMS \$17

CHILE JALAPEÑO \$17

CHILE SERRANO \$17

SPINACH \$11

PEAR \$17

PORTOBELLO MUSHROOM \$17

BELL PEPPER \$17

PINEAPPLE \$11

TOMATO SLICES \$22

CHERRY TOMATO \$17



## CUADRIPASTES 🕒

House specialty. Square puff pastry empanadas filled with savory stews and served with Carmelina salad.

---

### MEDITERRÁNEO

Filled with a mixture of steamed vegetables seasoned with fine herbs, olive oil, and pieces of mushrooms and Menonita cheese.

**\$200**

### ESPAÑOL

Filled with ham, serrano ham, goat cheese, black olives, spinach, and seasoned tomato slices with olive oil and fine herbs.

**\$255**

### ITALIANO

Mixture of cold cuts and ground beef, with homemade tomato sauce and Menonita cheese.

**\$278**



### RAJAS CON QUESO

Filled with strips of chilaca pepper prepared with cream, tomato, and Menonita cheese.

**\$233**

### POLLO EN MOLE

Filled with chicken in a mildly sweet mole.

**\$278**

### POLLO EN CHIPOTLE

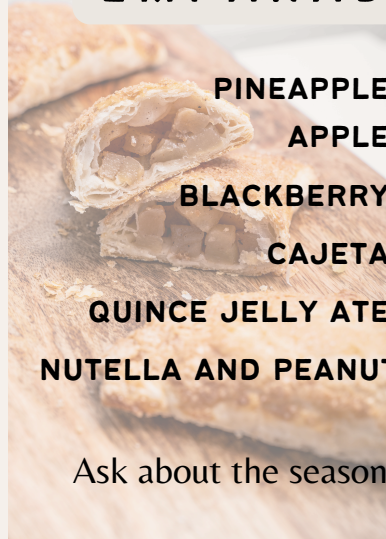
Filled with chicken in a mildly spicy chipotle cream.

**\$278**



# BAKERY AND DESSERTS

## EMPANADAS



<b>PINEAPPLE</b>	<b>\$32</b>
<b>APPLE</b>	<b>\$37</b>
<b>BLACKBERRY</b>	<b>\$39</b>
<b>CAJETA</b>	<b>\$32</b>
<b>QUINCE JELLY ATE</b>	<b>\$32</b>
<b>NUTELLA AND PEANUT</b>	<b>\$37</b>

Ask about the seasonal filling.

## PIES

	<b>CH</b>	<b>GDE</b>
<b>PINEAPPLE</b>	<b>\$75</b>	<b>\$310</b>
<b>APPLE</b>	<b>\$85</b>	<b>\$360</b>
<b>CHEESE</b>	<b>\$56</b>	<b>\$320</b>
<b>BANANA CHEESE</b>	<b>\$60</b>	<b>\$350</b>
<b>CHEESE &amp; BLACKBERRY</b>	<b>\$85</b>	<b>\$360</b>

Ask about the seasonal filling. You can request any of our fillings in a large size (8 slices) with one day's notice.

## DESSERTS

**BANANA BREAD**  
**\$35**

### SCONES

A small bread originating from the United Kingdom, with a texture between bread and cake. Made with butter and either cranberries, chocolate, or blueberries for the complete enjoyment of accompanying your coffee or tea.

**\$40**

### MOSTACHON

It is a typical sweet from the northern region of Mexico. It is a type of crunchy and dry cookie or meringue, topped with a creamy and sweet layer and red fruits.

**\$75**



You can request its large version with one day's notice (\$530.00).

## COOKIES

### CATALANAS

Butter cookies mixed with cranberries, cocoa, vanilla, walnut, and lemon. Order one week in advance by the kilogram (\$385).

**\$5 PIECE**

### DE ALMENDRA RELLENAS DE

### ZARZAMORA

Sweet double almond cookies with a blackberry jam filling.

**\$33**

### CHISPAS DE CHOCOLATE

Classic chocolate chip cookie, baked in-house, simply a delight

**\$30**

### AVENA

Oatmeal cookie with cranberries, the perfect balance of sweetness and flavor.

**\$30**



## BAKERY AND DESSERTS

### PAN INTEGRAL

Prepared with whole wheat flour, olive oil, and fine herbs. Vegan option

PIECE OF PANINI BREAD	\$18
HOLE WHEAT LOAF	\$77
HAMBURGER WHEAT BUN	\$18

### PAN BRIOCHE

Brioche dough is slightly sweet, made with egg and sugar to give it its soft texture and special flavor. It pairs well with both sweet and savory dishes.

BRIOCHE LOAF	\$100
BRIOCHE BUN	\$15
CONCHITAS O ESPONJAS	\$18
CINAMON ROLL WITH BERRIES	\$33

### PUFF PASTRY

OREJAS DE HOJALDRE	\$30
--------------------	------

### PAN DANÉS

CHOCOLATÍN	\$45
CROISSANT	\$35
<i>Without filling</i>	

### SOUR DOUGH

Sourdough is the ancestral bread, made with only flour and water to create the necessary fermentation to rise the loaf. Once baked, it develops a slightly sour taste and a crusty exterior with a soft interior.

LOAF	\$133
------	-------

### ADD TO YOUR DESSERT:

VANILLA ICECREAM	\$35
BLACKBERRY JAM	\$25

IN OUR BAKERY, WE FOLLOW METICULOUS ARTISANAL PROCESSES, WHICH MEANS THAT THE AVAILABILITY OF SOME PRODUCTS MAY VARY. TO ENSURE YOU GET THE PRODUCT YOU WANT, WE RECOMMEND PLACING YOUR ORDER ONE DAY IN ADVANCE. WE ARE COMMITTED TO OFFERING YOU THE BEST OF OUR FRESH AND DELICIOUS BAKERY!



## BARRA DE BEBIDAS

### COFFEE

**CAFÉ DE OLLA** \$45  
**AMERICANO REGULAR** \$40

**REFILL + \$25**

Note: the refill is up to 3 cups.

**LECHERITO** \$67  
**ESPRESSO DOBLE** \$50  
**ESPRESSO CORTADO** \$56  
**ESPRESSO AMERICANO** \$61  
**CAPUCCINO ITALIANO** \$78  
**LATTE** \$78  
**MOCHA** \$83

### COLD BREW

Cold-extracted coffee with high caffeine content but a smooth and nuanced flavor.

**CON LECHE** \$67  
Served on the rocks with your choice of milk

**TÓNICO** \$67  
Served on the rocks with tonic water and a touch of rosemary and orange..

**MINERAL** \$67  
Served on the rocks with sparkling water and a touch of rosemary and orange..

**CÍTRICO** \$72  
Served on the rocks with orange juice and a touch of rosemary.



### HERBAL INFUSIONS

Order it hot or on the rocks

**BEBIDA DE LA ABUELA** \$40  
Comforting, with apple, cinnamon, and ginger..

**ABANGO** \$60  
It is good for the respiratory system, containing guaje pulp, palo mulato, tejocote, eucalyptus, mullein, bougainvillea flower, and camphor leaves

**ORGANIC MINT** \$65  
Antioxidant and digestive

**ORGANIC CHAMOMILE** \$65  
Anti-inflammatory and relaxing herb from Egypt.

**LAVANDA AND CHAMOMILE** \$70  
Anti-inflammatory and relaxing herb from Egypt combined with lavender..

**YERBANIZ** \$45  
It is digestive, a good expectorant, and has an analgesic effect.

**SPEARMINT** \$45  
Refreshing and anti-inflammatory.

**ZACATE LIMON** \$50  
Lemon-flavored herb, refreshing and digestive.

**CINAMON** \$50  
"A spice that helps stimulate appetite, calm the mind, and relax the body.."

**ROOIBOS** \$50  
It is relaxing. A plant of South African origin whose name in Afrikaans means 'red bush.'



## BARRA DE BEBIDAS

### TISANAS

Order it hot or on the rocks

#### FRUTOS ROJOS Y FLORES \$60

Composed of a blend of red fruits such as blackberry, strawberry, apple, raspberry, hibiscus, rose petals, sunflower petals, and lavender flowers, which are rich in antioxidants and vitamins

#### SPICY \$60

It has a unique flavor, both sweet and spicy, containing chili-coated strawberry, apple, and hibiscus.

#### KIWI TROPICAL \$60

This blend is an excellent option for those seeking a natural and healthy drink. The tisana is made from a mix of dried fruits, including kiwi, strawberry, apple, hibiscus, and rosehip, making it rich in vitamins and antioxidants

#### ALOHA PIÑA COCO \$60

It resembles the taste and aroma of a piña colada. This tisane is made with a blend of pineapple, coconut, apple, hibiscus flower, and rosehip, which together create a delicious and refreshing tropical drink.

### AGUAS Y REFRESCANTES

AGUA DEL DÍA \$40

COCA COLA \$44

COCA COLA LIGHT \$44

MANZANITA SOTO \$44

AGUA MINERAL \$40

AGUA TÓNICA \$40

ORANGE JUICE \$60

### TEA

#### CAMELIA SINENSIS

Order it hot or on the rocks



#### TÉ BLANCO DURAZNO \$65

A smooth and delicate flavor, with floral notes and a light touch of sweetness. Its aroma is fresh and floral, with a subtle hint of honey and peach.

#### TÉ VERDE JAZMIN \$65

Jasmine green tea is a variety of tea scented with jasmine flowers, originally from China. It has a smooth, sweet flavor with floral undertones and a delicate, fragrant jasmine aroma. This tea is rich in antioxidants and nutrients, making it both a delicious and healthful beverage.

#### TÉ VERDE MENTA MARROQUÍ \$60

A refreshing beverage that combines the flavor of Chinese green tea with the coolness of mint. It is highly popular in Arab countries, particularly in Morocco, where it is enjoyed at any time of the day and is considered a symbol of hospitality and friendship.

#### TÉ OOLONG TORONJA \$65

This tea is characterized by its fresh, citrusy flavor with a soft, floral touch. It is made from semi-fermented tea leaves blended with grapefruit peel and other natural ingredients.

#### TÉ POO ERH CACAO \$65

Also known as red tea, this variety undergoes a fermentation process where the tea leaves are aged in bamboo barrels. This method imparts its unique properties, rich flavor, and distinct coppery hue.

#### TÉ NEGRO ASSAM \$60

Originating from the Assam region in India, this tea is known for its rich, malty flavor. It is also packed with antioxidants that provide various health benefits.



## BARRA DE BEBIDAS

### TEA

#### CAMELIA SINENSIS

Order it hot or on the rocks

#### MATCHA LATTE \$70

This Japanese green tea is known for its sweet and creamy flavor, with a slightly bitter undertone. It is typically prepared with your choice of milk, offering a rich and smooth beverage.

#### EARL GRAY \$70

Black tea flavored with bergamot oil, lavender, and jasmine flowers, giving it its signature floral and fruity taste. The original Earl Grey tea was created in England and is believed to be named after Charles Grey, a tea enthusiast and key figure in the abolition of slavery. It is traditionally served sweetened and with milk.

#### CHAI MASALA \$70

Traditional Indian tea, commonly known as chai, is a spiced black tea blend infused with a mix of aromatic spices such as cardamom, cinnamon, ginger, cloves, and black pepper. It is typically served sweetened and with milk, creating a rich, creamy, and flavorful beverage.

### CHOCOLATE BEBERAGES

#### CHOCOLATE FRAPPE \$75

#### CHOCOLATE FRÍO \$65

#### HOT CHOCOLATE \$75



### SMOOTHIES, LICUADOS Y FRAPPES

#### SWEET MANGO SMOOTHIE \$98

Prepared with mango, milk, and sweetened

#### SPICY MANGO FRAPPE \$95

Prepared in water, with mango, chili, tico, and chamoy.

#### RED BERRIES AND BANANA \$98

#### SMOOTHIE

Prepared with milk, red berries, banana, and sweetened.

#### CAPUCCINO FRAPPE \$88

Sweetened coffee and milk, blended into a frappe

#### MOCHA FRAPPE \$95

Coffee, chocolate, and milk blended into a frappe

#### CHAI FRAPPE \$95

Sweet blended drink with chai flavor

#### MATCHA FRAPPE \$95

Sweet blended drink with matcha flavor

#### LICUADO DE FRESA \$90

Traditional milk smoothie with strawberries

#### LICUADO DE PLÁTANO \$60

Traditional milk smoothie with banana

#### LICUADO DE MANGO \$85

Traditional milk smoothie with mango



FOR YOUR EVENTS,  
MEETINGS, COFFEE BREAKS,  
WE OFFER SNACK SERVICE."

VISIT OUR SOCIAL MEDIA

