



Menu

Specialty Coffee Shop

Ask for it at your ideal temperature

Americano | \$2.800

Espresso | \$2.800

Cappuccino | \$3.700

Flat White | \$3.700

Macchiato | \$2.900

Latte | \$3.900

Mocha | \$4.200

White Mocha | \$4.200

Filtered | \$5,600
Artisanal method that highlights the purity and unique flavors of each coffee bean, a true art.

Hot Chocolate | \$4.200

Preparation of 100% organic cocoa and milk.

EXTRAS | \$700

- Extra Shot of Coffee
- Specialty Decaf
- Plant-Based Milk
- Syrup Flavors
- Marshmallows

Our Signature Coffee

Cold Brew | \$5.900

Specialty cold brew coffee steeped for 24 hours

Dirty chai | \$5.500

Iced coffee with milk and chai syrup

Affogato Pistachio | \$5.900

Vanilla ice cream covered with espresso and topped with pistachio coating

Filtered Summer | \$6,900

Specialty cold coffee with seasonal fruit and ice.

Iced Coffee | \$7.990

Milk, coffee, Madagascar vanilla ice cream, and whipped cream

Coco latte | \$5.900

Coconut cream latte

Espresso mojito | \$5.900

Fresh and intense mojito preparation finished with espresso

Orange Espresso | \$5.900

Freshly squeezed orange juice with espresso coffee

Tea and Infusions

100% organic strands, leaves, and flowers

Iced Tea | \$4.900

Matcha latte | \$3.800

Chai Latte | \$3.800

Chai syrup with textured milk, finished with powdered cinnamon.

Individual teapot | \$3,900

Teapot for sharing | \$6,800

Varieties:
Black Tea with Cinnamon
Black Tea
Green Tea
Chai Tea
Relaxing Blue
Energizing Fuchsia
Detox Purple

Bakery

Nut Cake | \$4.990

Lemon Pie | \$4.990

Cheescake Maracuyá | \$4.990

Cheescake Oreo | \$4.990

Cheescake Berries | \$4.990

Carrot Cake | \$4.990

Bakery gluten-free

(Gluten-Free, Lactose-Free, Sugar-Free, Sweetened with Allulose)

Creme Brulé Manjar | \$5.200

Creamy dessert of dulce de leche, topped with caramel pieces on a nut cookie.

Lemon Pie | \$5.200

Classic lemon pie on a nut cookie crust.

Golden Pie | \$5.200

Fresh passion fruit pie with raspberries on an almond cookie.

Pastry

TRADITIONAL BROWNIE | \$4290

PEANUT BUTTER BROWNIE | \$4290

SALTED CARAMEL BLONDIE | \$4290

VEGAN BROWNIE | \$4290

CROISSANT | \$2690

CINNAMON ROLL | \$4290

CRUFFIN WITH SEASONAL FILLING | \$4990

CROISSANT WITH SEASONAL FILLING | \$4990

CHOCOLATE BREAD | \$4290

PALMIER | \$2500

NY ROLLS WITH SEASONAL FILLING | \$4990

To Drink

Sodas | \$2.300

- CocaCola Original
- CocaCola Zero
- CocaCola Light
- Sprite Original
- Sprite Zero
- Fanta
- Fanta Zero
- Sparkling Water
- Still Water

Natural Juices

- Orange | \$5.000
- Orange berries | \$5.000
- Mint mango | \$5.000
- Happy cherimoya | \$5.000
- Mango | \$4.000
- Raspberry | \$4.000
- Cherimoya | \$4.000

Lemonades

- Mint ginger | \$4.990
- Berries | \$4.990
- Traditional | \$4.990
- Basil | \$4.990
- Coconut | \$5.490

Non-Alcoholic Beer | \$3.500

Order your Chelada or Michelada Extra

Kombuchas | \$3.500

- Berries
- Lemon Ginger
- Mango Passion Fruit

DETOX

Juices with fresh fruits and vegetables | \$6.900

- Varieties:
- Pineapple basil orange
- Orange celery carrot beetroot
- Orange mango carrot

Mocktails

Non-Alcoholic Cocktail

FRESH TONIC | \$7.200

Tonic water flavored with raspberry syrup, garnished with blueberries.

TROPICAL | \$7.200

Mango passion fruit kombucha, green tea, and lemon juice.

MOSCOW MULE | \$7.200

Ginger beer, hints of ginger, lemon, and gum

ESPRESSO TONIC | \$7.200

Espresso-based cocktail with tonic water and orange slices.

SUNRISE COFFEE | \$7.400

Cocktail based on coffee, orange juice, and hints of anise.

MOJITO | \$7.200

Flavored kombucha with fresh mint and subtle lemon.

- Mint Ginger Mojito
- Mango Passionfruit Mojito
- Berries Mojito

SUNSET | \$7.400

Refreshing preparation with a warm touch based on beetroot, cinnamon, and ginger beer.

Breakfasts and Tea Time

From 09:00 to 13:00 hrs / 16:00 to 21:00 hrs.

MIXED DUO | \$9.900

Focaccia toasts with:
salmon tartare with ceviche sauce.
pear and bacon jam with blue cheese cream and carmenere onion, garnished with sprouts.

VEGETARIAN DUO | \$9.900

Focaccia toasts with
- Chickpea hummus with candied cherry tomatoes decorated with sesame seeds.
- Beet hummus with sliced avocado and sprouts.

EGG PANS

Accompanied by focaccia bread toasts.

CROISSANT | \$3.900

EXTRA AVOCADO | \$2.000

BENEDICT EGGS | \$10.900

Poached eggs with serrano ham or smoked salmon, sliced avocado, hollandaise sauce, and sprouts, on focaccia toast.

NEW YORK ROLL SERRANO | \$9.900

New York-style croissant with spinach, crispy serrano ham, ricotta cheese, and orange marmalade, garnished with chives.

NEW YORK ROLL MECHADA | \$9.900

New York-style croissant with shredded meat, melted cheese, and sliced avocado, garnished with chives.

VEGAN TOSTÓN | \$7.900

Loaf toast, with a base of sliced avocado, spinach leaves, creamy refried chickpeas, and shredded eggplant, garnished with cherry tomato.

CROISSANT CAPRESE | \$8.900

Croissant filled with lettuce, tomato, fior di latte mozzarella, and basil pesto, garnished with chives.

HAM AND CHEESE CROISSANT | \$6.900

Croissant filled with buttery cheese and ham, garnished with chives.

CREAMY EGGS | \$6.900

Scrambled eggs with a touch of cream, garnished with chives.

POMODORO EGGS | \$9.900

Poached egg skillet over pomodoro sauce, cherry tomatoes, and hints of pesto.

AMERICAN PAN | \$10.900

Poached eggs accompanied by sliced avocado, caramelized bacon, candied cherry tomatoes, garnished with chives.

NOT SO FRENCH TOAST | \$9.900

Slice of brioche bread soaked in a mixture of milk and eggs, seared in a pan with macerated berry sauce, Chantilly cream, and nut praline.

AÇAÍ BOWL | \$9.900

Creamy acai bowl with granola, sliced coconut, seasonal fruit.

 :VEGETARIAN

 :VEGAN

Starters, snacks and to share

From 1:00 PM to 9:00 PM.

CHEDDAR POTATOES WITH BACON | \$9.900

Fried potato sticks, cheddar sauce, crispy bacon, and green onion.

FIG CARPACCIO | \$11.900

(Seasonal product, inquire about availability)

Thin slices of fig with serrano ham, arugula, parmesan slices, and balsamic reduction.

SPANISH CROQUETTES | \$11.900

Serrano ham croquettes breaded in panko with wine reduction and chive lactones, garnished with sesame.

TOMATO EGGPLANTS | \$7.900

Roasted eggplant, breaded in panko on a base of pomodoro, finished with fior di latte mozzarella and basil pesto.

CHICKEN SUPREME WITH RICE, FRIES, OR SALAD | \$6,900

SHREDDED BEEF WITH RICE, FRIES, OR SALAD | \$7,900

ALFREDO NOODLES | \$6,900

POMODORO NOODLES | \$6,900

KIDS' PIZZA | \$7,200

KIDS

Up to 12 years old

Pizzas

MARGHERITA | \$10.990

Base pomodoro, mozzarella fior di latte, basil.

PROSCIUTTO BURRATA | \$16.990

Base pomodoro, burrata cheese, prosciutto, arugula, parmesan, and a touch of balsamic vinegar.

MECHADA | \$12.990

Base pomodoro, fior di latte mozzarella, shredded meat, red onion, sliced avocado.

PIADINA JULIET | \$12.990

Folded pizza dough filled with fior di latte mozzarella, arugula, serrano ham, cherry tomatoes, parmesan cheese, finished with a balsamic reduction.

AL PESTO | \$12.990

Base pesto, Fior di latte mozzarella, candied cherry tomatoes, basil, balsamic vinegar, and lemon zest.

GAMBERETTI PESTO | \$13.990


White dough with fior di latte mozzarella, marinated shrimp, red bell pepper, and pesto.


PEPPE PISTACHO | \$12.990

Base pomodoro, mozzarella fior di latte, pepperoni, pistachio.

GRAPES AND BURRATA | \$10.900

Burrata cheese ball with roasted grapes, balsamic reduction, and basil leaves.

 VEGETARIAN

 :VEGAN

Seasonal Dishes

From 1:00 PM to 4:00 PM.

STUFFED GNOCCHI | \$10.900

Handmade gnocchi stuffed with plum, nuts marinated in liquor, topped with three-cheese sauce, sesame, finished with a reduction of blueberries and red wine.

SALMÓN SOUR | \$12.900

Seared salmon with orange caramel sauce accompanied by rustic potatoes in sour sauce and avocado pieces.

POTATO GNOCCHI WITH BEET PESTO | \$9.900

Potato gnocchi in beetroot pesto, touches of Greek yogurt decorated with sprouts.

PLATEADA IN THE POT WITH EXOTIC RICE | \$11,900

Slow-cooked meat accompanied by rice with tomato and poppy.

GRILLED EGGPLANT | \$9.900

Roasted and panko-breaded eggplant on beet hummus, pumpkin seeds, and sprouts.

SEARED ALBACORE WITH VEGETABLE PANACHÉ | \$12,900

Seared albacore with a pistachio and lemon zest crust, accompanied by sautéed vegetables with oyster and soy sauce.

LAMB SHANK WITH CARMENERE ACCOMPANIED BY LYONNAISE PURÉE | \$15.900

Lamb shank cooked in a pressure cooker with Carmenere wine accompanied by mashed potatoes with stewed onions.

SEPIA FETTUCCINE WITH SHRIMP AND GARLIC MUSHROOM | \$10.900

Cuttlefish ink pasta (black) in a sauce of sautéed mushrooms, shiitake mushrooms, shrimp, cream, garlic, and a touch of soy.

Salads

FRIED BURRATA SALAD | \$13.900

Fried burrata on a bed of lettuce, roasted grapes, cranberry, sliced almonds, balsamic reduction, and crispy serrano ham.

TOMATO TRILOGY | \$9.900

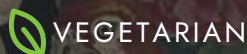
Chickpea hummus base, tomatoes in 3 preparations: roasted, candied cherry, and dried, carmenere onion, and panko-breaded eggplant.

YELLOWFIN TUNA WITH GREEK SALAD | \$11.990

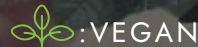
Pistachio-crusting tuna, bocconcini cheese, candied cherry tomatoes, olives, cucumber, red onion, capers, and dressing.

FRUIT SALAD | \$9.900

Seasonal fruits on a mix of greens, serrano ham, skewered almonds, and balsamic reduction.



VEGETARIAN



:VEGAN

Desserts

TIRAMISU ON THE PLATE | \$10.900

Interpretation of the classic Italian preparation served at the table
Champagne biscuits soaked in freshly brewed espresso coffee
with a touch of amaretto, covered with mascarpone cream,
finished with bitter cocoa.

CHOCOLATE VOLCANO | \$7.900

Chocolate cake with a creamy interior, caramel sauce, red fruits,
and vanilla ice cream.

CREME BRULEE WITH ORANGE JAM | \$6.900

French classic finished with orange marmalade.

BROWNIE WITH VANILLA ICE CREAM | \$6.900

Warm brownie of your choice served with vanilla ice cream.



GOD FOOD | \$4.900

Liver croquette, white rice, and carrot