



# MENU



# Specialty Coffee Shop

Order 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 Pistacho | \$5.900

*Vanilla ice cream topped with espresso and coated with pistachio*

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*

Latte Berries | \$6.490

*Iced coffee based on espresso, milk, and berry concentrate.*

Coco latte | \$6.490

*Latte with coconut cream*

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

Walnut Cake | \$4.990

Lemon Pie | \$4.990

Maracuyá Cheesecake | \$4.990

Oreo Cheesecake | \$4.990

Berries Cheesecake | \$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.*

Golden Pie | \$5.200

*Fresh passion fruit pie with raspberries on an almond cookie.*

## Pastries

TRADITIONAL BROWNIE | \$4290

PEANUT BUTTER BROWNIE | \$4290

SALTED CARAMEL BLONDIE | \$4290

VEGAN BROWNIE | \$4290

CROISSANT | \$2690

CINNAMON ROLL | \$4290

MUFFINS | \$3990

CHOCOLATE BREAD | \$4290

AMERICAN COOKIE | \$3490



# Bebestibles

## 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
- Mango mint | \$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 Extra Chelada or Michelada

## 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 beet
- 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 gomme syrup

## 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 Passion Fruit 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 confit cherry tomatoes garnished with sesame seeds.
- Beet hummus with sliced avocado and sprouts.

## SALMON BAGEL | \$11.900

Smoked salmon, chive sour cream, watercress, fresh cucumber, and honey mustard sauce.

## BENEDICT EGGS | \$11.900

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

## CROISSANT SERRANO | \$9.900

Serrano croissant with spinach, crispy serrano ham, ricotta cheese, and orange marmalade, garnished with chives.

## MECHADA LUCO IN BRIOCHE | \$10.900

Brioche with shredded beef, melted cheese, and sliced avocado, garnished with chives.

## VEGAN TOSTÓN | \$7.900

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

## 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.

## EGG PANS | Accompanied by focaccia toast.

### CREAMY EGGS | \$6.900

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

### EGGS POMODORO | \$9.900

Poached eggs paila over pomodoro sauce, cherry tomatoes, and touches of pesto.

### AMERICAN PAILA | \$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.

CROISSANT | \$3.900

EXTRA PALTA | \$2.000

 :VEGETARIAN

 :VEGAN



# Starters, snacks and to share

*From 1:00 PM to 9:00 PM.*

## CHEDDAR BACON POTATOES | \$9.900

French fries, cheddar sauce, crispy bacon, and green onions.

## CRISPY VEGETABLES WITH TERIYAKI SAUCE | \$9.900

Fried vegetables covered with a soft layer of crispy semolina accompanied by teriyaki sauce.

## SALMON TARTARE WITH PICKLES | \$13.500

Salmon tartare with ceviche sauce, sliced avocado topped with parmesan slices and fried caper.

## SPANISH CROQUETTES | \$11.900

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

## ATOMATADA EGGPLANTS | \$9.900

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

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

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

ALFREDO NOODLES | \$6,900

POMODORO NOODLES | \$6,900

KIDS

Until 12 years old.



# Seasonal Dishes

From 1:00 PM to 4:00 PM.

## STUFFED GNOCCHI | \$11.900

Handmade gnocchi stuffed with plum, dried fruits macerated in liqueur, topped with a three-cheese sauce, sesame, finished with a reduction of cranberries and red wine.

## SALMON SOUR | \$13.900

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 garnished with sprouts.

## CURRY CHICKEN WITH ARABIC RICE | \$12.900

Chicken breast in curry sauce with coconut cream accompanied by Arabic rice

## GRILLED EGGPLANT | \$9.900

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

## SEARED TUNA WITH VEGETABLES | \$13.900

Seared tuna with a pistachio lemon zest crust served with sautéed vegetables.

## PLATEADA WITH LYONNAISE MASH | \$12,900

Slow-cooked meat accompanied by mashed potatoes with stewed onions.

## SEPIA FETTUCCINE WITH SHRIMP AND GARLIC MUSHROOMS | \$11.900

Squid 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, cranberries, sliced almonds, balsamic reduction, and crispy serrano ham.

## CRISPY EGGPLANT WITH TOMATO TRILOGY | \$10.900

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

## YELLOWFIN TUNA WITH GREEK SALAD | \$12.900

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

## LENTIL SALAD WITH VEGETABLES ON ROMAINE LETTUCE | 10,900

Baby lentils with confit cherry tomatoes, fresh seasonal vegetables on a bed of lettuce with house dressing)





# Desserts

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## 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 | \$8.900

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

## CREME BRULEE WITH ORANGE JAM | \$6.900

Classic French finished with orange marmalade.

## BROWNIE WITH VANILLA ICE CREAM | \$6.900

Warm brownie of your choice served with vanilla ice cream.



## DOG SNACKS | \$4.900

Liver croquette, white rice, and carrot.