

## 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

## OUR SIGNATURE COFEE

Cold Brew | \$5.900

Specialty cold brew coffee steeped for 24 hours

Filtered Summer | \$6.900

Specialty cold coffee with seasonal fruit and ice.

Coco latte | \$6.490
Latte with coconut cream

Dirty chai | \$5.500 Iced coffee with milk and chai

Iced coffee | \$7.990

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

Espresso mojito | \$5.900

Fresh and intense mojito preparation finished with espresso

Affogato Pistacho | \$5.900

Vanilla ice cream topped with espresso and coated with pistachio

Latte Berries | \$6.490

lced coffee based on espresso, milk, and berry concentrate.

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

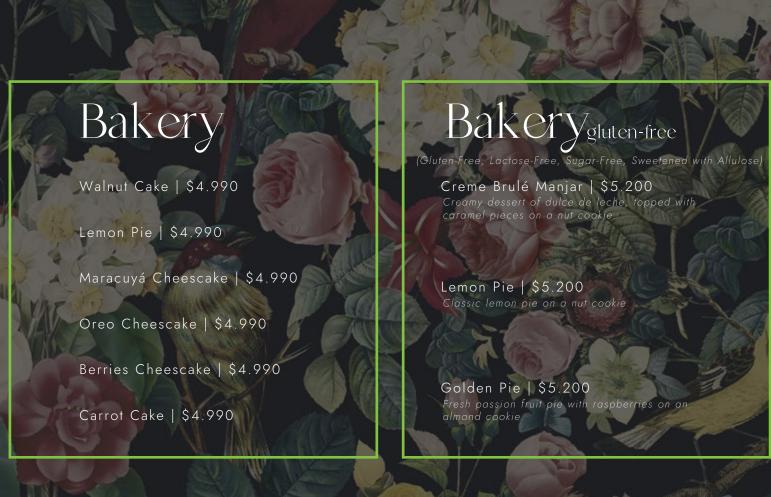
Individual teapot | \$3.900

Teapot for sharing | \$6.800

Varieties: Black Tea with Cinnamon Black Tea

Green Tea Chai Tea Relaxing Blue Energizing Fuchsia

Detox Purple





## Bebestibles

#### Sodas | \$2.300

- CocaCola Original
  - 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

luices with fresh fruits and vegetables | \$6.900

- Varieties
- Pineapple basil orange
- Orange celery carrot beet
- Orange mango carrot

# Mocktails

#### 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.

:VEGETARIAN

CROISSANT | \$3.900 EXTRA PALTA | \$2.000

#### 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

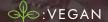
Poached eggs accompanied by sliced avocado, caramelized bacon, candied cherry tomatoes, garnished with chives.

#### 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.

#### @ ACAÍ BOWL | \$9.900

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





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

ALFREDO NOODLES | \$6,900

POMODORO NOODLES | \$6,900

:VEGAN

## 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-crusted 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)

