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Slow Food®

SALADS

River	\$120	Tatemada	\$110
<i>Watercress seasoned with herb oil, pickled radish, pumpkin flower powder and cilantro flower.</i>		<i>Roasted zucchini, tatemado tomato, spinach, tatemado onion, agave honey and lemon dressing, dried epazote leaves.</i>	
Lentil ceviche	\$150	Chocolate & cacao salad	\$140
<i>Cooked lentils, tomato, purple onion, serrano chili, cilantro, lime juice, jicama, fried plantain and flowers.</i>		<i>Purple cabbage, orange and grapefruit supremes, apple, apple vinegar, olive oil, toasted cacao beans.</i>	

ENTREES

Guacamole	\$120	Bruschettas	\$110
<i>Avocado, pico de gallo, coriander and toasted tortillas.</i>		<i>Garlic golden bread, tomato seasoned with oil and basil, Oaxacan pesto and macha cacao sauce.</i>	
Mushroom tapes	\$120	Toast with seeds	\$140
<i>Sautéed mushrooms with garlic on golden sourdough bread, on a base of Oaxacan pesto and chili oil.</i>		<i>2 toasts with mole sauce and watercress, cooked lentils, tomato, and avocado.</i>	
Florete	\$130	Extra: Toast and bread service	\$30
<i>Roasted broccoli, fava bean puree with spices, and green herb oil.</i>			

MAIN COURSE

Sweet potato sandwich	\$150	Green bowl	\$150
<i>Guacamole, roasted sweet potato, roasted chiles and tomatoes, served with potatoes and quartered onions.</i>		<i>Rice bowl with sautéed spinach, sautéed green beans with purple onion, lemon sauce, and pickled cabbage.</i>	
Roasted squash	\$160	Bread cake	\$150
<i>Roasted squash with rosemary and garlic, served with chickpea hummus and baked cauliflower with chili powder.</i>		<i>Layers of sourdough bread, layers of mushrooms, stewed tomato sauce, basil, grated walnut and flowers.</i>	

Mole sandwich	\$160	Vegetable bowl	\$150
<i>Golden mushrooms bathed in black mole, between slices of golden sourdough bread, accompanied by pickled potatoes and onions.</i>		<i>Rice bowl with sautéed vegetables: green onions, peanuts, broccoli, carrots, mushrooms, lime juice, agave honey, cornstarch, garnished with cilantro flowers.</i>	

DESSERTS

Seasonal fruit mostachon	\$100	Chocolate rice pudding	\$80
Chickpea brownie	\$75	Seasonal dessert	\$85
Chocolate cake	\$85		

HOT BEVERAGES

Espresso	\$35.00	Water chocolate	\$50.00
Americano	\$35.00	Milk chocolate	\$55.00
Latte	\$55.00		

INFUSIONS

Cacao chai	\$33.00	Mamey Infusion	\$35.00
<i>Cacao shells, star anise, cinnamon and cloves.</i>		<i>Dried mamey, orange, star anise, agave honey.</i>	
Antiflu	\$30.00	Pennyroyal tea	\$25.00
<i>Dried lime, rosemary, spearmint, ginger, agave honey.</i>		Ginger tea	\$25.00

COLD BEVERAGES

Hibiscus foam	\$40.00	Cacao horchata	\$60.00
Tamarindo foam	\$40.00	Mineral lemonade	\$40.00
Macerated fruit	\$60.00		

SMOOTHIES

Banana	\$70.00	Season	\$70.00
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CERVEZAS

Victoria	\$40.00	Corona	\$40.00
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ARTESANALES

Ypale	\$80.00	Black of the soul	\$80.00
Shcula (porter)	\$40.00	Water of time (pale ale)	\$80.00
Blessed (brown ale)	\$80.00		