



**S M O O T H I E
B O W L S**

Coco Bowl

Plátano, crema de cacahuete, cacao, leche de coco, miel. Topping: Granola casera, plátano, almendra, cacao \$145

Acai Bowl

Acai, mix de berries, plátano, leche de coco, miel. Topping: Plátano, kiwi, berries, granola de la casa \$150

Tropical Bowl

Plátano, piña, carne de coco, leche de coco, miel. Topping: Kiwi, chia, coco, berries \$145

**C R E P A S
D U L C E S**

Banana Brulé

Banana caramelizada, coco, cajeta, crema batida, nuez al coco \$135

Delimón

Azúcar, mantequilla, limón, crema batida salsa de berries casera \$125

Choco Malvavisco

Malvaviscos, nutella, choco chispas crema batida, crumble de galleta \$135

gluten free +\$20

E S P E C I A L E S M A Ñ A N E R O S

Avocado-pesto Toast

Pesto de cilantro casero, queso mozzarella tomate, arugula, pan multigrano \$185

Benedict Toasts

Dos huevos pochados, salsa holandesa pan multigrano, jamón y tocino \$190

San Miguel Omelette

Longaniza, chaya, queso edam, 3 huevos chilaquiles rojos, salsa macha \$170

Coco Omelette

Jamón ahumado, champiñón, 3 huevos queso edam, pan tostado \$175

Huevos Truffados

Parmesano, tocino, 3 huevos revueltos aceite de trufa blanca, champis \$225

Chill aquiles

De salsa roja, huevo pochado, tocino aguacate, crema, cotija, cilantro \$175

Crepa Americana

Tocino, champiñones, tomate cherry, bechamel, dos huevos fritos. \$175

Crepa Yucateca

Sikil Pak, longaniza, edam, chaya, cilantro, salsa macha, dos huevos fritos \$165

A L C E N T R O

GUACAMOLE CLASICO 135

Aguacate, jugo de limón fresco, tomate, cebolla, cilantro fresco, sal gruesa

PINK HUMMUS 155

Hummus cremoso de betabel, verduras crujientes, chips

CAMOTE BITES 175

Tocino, aguacate, cilantro frito, camote horneado, tamaño mordida

S A N D W I C H E S

B. L. A. T. 185

Tocino, lechuga, aguacate, tomate, pan multigrano, alioli de ajo, zanahoria

AVOCADO CHICKEN 175

Pechuga a la parrilla, aguacate, pepino, greens, zanahoria, siriracha mayo, pan multigrano

CROISSAN'DIWCH 165

Jamón ahumado, queso edam, tomate, alioli casero, croissant fresco

G R E E N G O B O W L S

POWER BOWL 170

Pechuga de pollo, poblano, jitomate, champiñones, mix de greens, arroz int

VEGAN BOWL 185

Albondigas veganas, camote, garbanzo, aguacate, coliflor, mix de greens, arroz int

SASHIMI BOWL 195

Atún sashimi, aguacate, pepino, zanahoria, jitomate, mix de greens, arroz integral

PINK BOWL 195

Atún sellado, pink hummus, betabel, aguacate, mix de greens, arroz integral

CABRA BOWL 175

Queso de cabra, pechuga de pollo, betabel, poblano, champiñones, mix de greens

SALSAS
SIRIRACHA MAYO
FUNKY VEGAN PESTO
YOGURT MIEL DIJON
BALSAMICO

A N O T H E R D A Y I N P A R D I S E



**S M O O T H I E
B O W L S**

Coco Bowl

Banana, peanut butter, cocoa, coconut milk, honey. **Topping:** Homemade granola, banana, almond, cocoa \$145

Acai Bowl

Acai, berry mix, banana, coconut milk, honey. **Topping:** Banana, kiwi, berries, homemade granola \$150

Tropical Bowl

Banana, pineapple, coconut meat, coconut milk, honey. **Topping:** Kiwi, chia, coconut, berries \$145

**S W E E T
C R E P E S**

Smores

Marshmallow, Nutella, chocolate chips whipped cream, cracker crumble \$135

Banana Brulé

Caramelized banana, coconut, cajeta, whipped cream, nuts \$125

Delimon

Sugar, Butter, Lemon, Chantilly Homemade Berry sauce \$135

gluten free +\$20

B R E A K F A S T S P E C I A L S

Avocado-pesto Toast

Homemade cilantro pesto, mozzarella tomato, arugula, multigrain bread \$185

Benedict Toasts

Two poached eggs, hollandaise sauce multigrain bread, ham & bacon \$190

San Miguel Omelette

Longaniza, chaya, Red chilaquiles 3 eggs, cheese, macha sauce \$170

Coco Omelette

Smoked ham, mushrooms, 3 eggs edam cheese, toasted bread \$175

Truffled egg bowl

Parmesan, bacon, 3 scrambled eggs white truffle oil, mushrooms \$225

Chill aquiles

Red sauce, poached egg, bacon avocado, cream, cotija, cilantro \$175

American Crepe

Bacon, Mushrooms, Cherry Tomato, Bechamel, Two fried Eggs \$175

Yucatan Crepe

Sikil Pak, Longaniza, Edam, Chaya, Cilantro, Macha Sauce, Two fried Eggs \$165

LUNCH MENU

SHARE IT

GUACAMOLE CLASICO 135

Avocado, fresh lime juice, tomato, onion, fresh cilantro, coarse salt

PINK HUMMUS 155

Homemade creamy beet hummus crunchy veggies, chips

CAMOTE BITES 175

Bacon, avocado, fried coriander baked sweet potato, bite size

SANDWICHES

B. L. A. T. 185

Bacon, lettuce, avocado, tomato multigrain bread, garlic aioli, carrot

AVOCADO CHICKEN 175

Grilled chicken breast, avocado, cucumber carrot, greens, sriracha mayo

CROISSAN'DIWCH 165

Smoked ham, edam cheese, tomato homemade aioli, fresh croissant

GREENGO BOWLS

POWER BOWL 175

Chicken breast, poblano pepper, tomato, mushrooms, mix of greens, rice

VEGAN BOWL 180

Vegan meatballs, sweet potato, chickpea avocado, cauliflower, mix of greens, rice

SASHIMI BOWL 195

Sashimi tuna, avocado, cucumber, carrot tomato, mix of greens, rice

PINK BOWL 195

Seared tuna, pink hummus, beets avocado, mix of greens, rice

CABRA BOWL 175

Goat cheese, chicken breast, mushrooms poblano, beets, mix of greens, rice

SAUCES SIRIRACHA MAYO
FUNKY VEGAN PESTO
YOGURT MIEL DIJON
BALSAMICO

ANOTHER DAY IN PARADISE
