

VEGETARIAN RESTAURANT WITH VEGAN, KETO, DAIRY FREE OPTIONS AND MORE...

ARTISANAL AND HOMEMADE BAKERY.

ALL OF OUR PRODUCTS ARE 100% GLUTEN FREE, REFINED SUGAR FREE, WITHOUT PRESERVATIVES, WITHOUT CHEMICALS Y WITHOUT ARTIFICIAL FLAVORS. SUITABLE FOR CELIACS, DIABETIC AND INSULINE RESISTANCE PEOPLE.

*** GLUTEN FREE**

* ARTISANAL

*** REFINED SUGAR FREE**

*** NON GMO**

WITHOUT PRESERVATIVES
AND ARTIFICIAL FLAVORS

* MADE WITH TOP QUALITY INGREDIENTS

WE SWEETEN OUR PRODUCTS WITH NATURAL LOW GLYCEMIC SUGARS, SUCH AS, STEVIA Y MONK FRUIT.

WE ARE CERTIFIED AS THE FIRST 100% GLUTEN FREE RESTAURANT IN MEXICO, AND WE ARE PART OF RESTAURANTES POR LA SALUD FROM THE ASOCIACIÓN MEXICANA DE DIABETES.









"I WAS 25 WHEN THEY TOLD ME THAT THE GLUTEN AND I COULDN'T BE FRIENDS ANYMORE..."

MY SOCIAL OUTINGS WEREN'T FUNNY ANYMORE WHEN THEY INVOLVED FOOD AND MY GLUTEN FREE RESTAURANT CHOICES WERE ALMOST NULL.

THAT'S WHY LA OTILIA IN MEXICO ARRIVES, FROM WANTING TO TURN AN INCONVENIENCE INTO A GREAT LIFE PROJECT WHERE PEOPLE LIKE ME WITH DIETARY RESTRICTIONS, CAN ENJOY DELICIOUS, NUTRITIOUS AND SAFE PRODUCTS IN A PLACE THAT INVITES YOU TO STAY.

"IN HONOR OF MY **GRANDMA OTILIA**, WHO ALSO SUFFERED **CELIAC DISEASE** WHEN THE MEDICINE IN MEXICO COULD'T DIAGNOSE IT YET."



Mariana Pairoga







SWEET

SWEETENED WITH MONKFRUIT OR STEVIA

COCONUT YOGURT With walnuts and seeds granola VKVG Longerity	\$235	WAFFLE Almond waffle with strawberry compote and coconut whipped cream (1 piece)	\$335
		● ■ K Longevity	
SEASONAL FRUIT With sesame and flax seed	\$150		
CA		SOUFFLÉ PANCAKE With coconut whipped cream and and red berries (1 piece)	\$335
MAQUI BERRY OVERNIGHT OATS	\$300	Balanced	
Oatmeal bowl with redberries, chia, coconot, raspberry composte and melted chocolate		FRENCH TOAST With red berries, banana and coconut yogurt (2 pieces)	\$280
■ V Longevity		••• VG	
Add one of our spreads	+\$40	V S	

— ALLERGENS AND SEALS -



































ALMOND



TRADITIONAL

MEXICAN FOOD

WITH CREOLE BLUE CORN TORTILLA

ENFRIJOLADAS

\$265

MOLLETES \$255

Filled with scrambled eggs with plant based chorizo (3 pieces)

Goat cheese with green pico de gallo and plant based chorizo (2 pieces)



Balanced

*Turn them into enchiladas; choose your sauce: green, red or spicy, with onion and coriander

Change to plant based cheese | \(\bigvee \)

ENCHILADAS POBLANAS

\$265

\$265

Filled with turkey breast ham, goat cheese and zucchini, bathed in Poblado sauce (3 pieces)

CHILAQUILES "LA OTILIA" Homemade baked tortilla chips, with homemade cream and almond curd cheese, smoked baked beans with

High protein

ENMOLADAS

• • • V

● V Balanced

hoja Santa and onion

Choose your sauce: green, red or spicy

Choose your tortilla chips: amaranth, keto

Filled with roasted vegetables (3 pieces)

(almond-flax seed) or creole blue corn

*Add an egg (1 piece)

- ALLERGENS AND SEALS -

High protein Antiinflammatory Balanced Digestive Energetic Glow Kids Longevity



+\$40

\$290

































AMARANTH

ALMOND





EGGS

FREE RANGE, FRIED WITH EXTRA VIRGIN OLIVE OIL

\$250

\$265

\$350

HUEVOS RANCHEROS STYLE

Fried eggs over a creole blue corn tortilla, bathed in green or red sauce (2 pieces)

• • VG

EGGS WITH CHORIZO

Scrambled eggs with plant based chorizo (2 pieces)

Balanced

*With two almond tortillas •

BENEDICTIN EGGS

Poached eggs over a brioche bread (2 pieces)

• • K VG Balanced

Change to dairy free sauce

SHAKSHUKA EGGS

Poached eggs simmered in shakshuka sauce (2 pieces)

• VG High protein

With a slice of our homemade sordough bread ••

*Ready in 15 minutes

SCRAMBLED OR OMELETTE

You choose (2 pieces)

VG Balanced

With homemade sourdough bread slice ••

Choose 3 vegetables: onion, garlic, zucchini, spinach, bell pepper, portobello mushroom, asparagus, kale or avocado

Choose 1 protein: turkey breast, vegan chorizo, manchego cheese, goat cheese or plant based cheese

- ALLERGENS AND SEALS

High protein Antiinflammatory Balanced

Digestive Energetic Glow Kids Longevity



\$285

\$275



































AMARANTH PEANUT

SANDWICHES

MADE WITH SOURDOUGH GLUTEN FREE BREAD

CHOOSE 1 SIDE:

-SALAD, CAMBRAY POTATOES OR SAUTÉED VEGETABLES

TURKEY SANDWICH turkey breast and goat cheese Balanced Sourdough Choose:	\$325	GUACAMOLE TOAST with chilli flakes and a poached egg Sourdough	\$270
-Keto croissant •• K -Sourdough bread •• *Change to plant based cheese •• V	÷\$40	JOCOQUE AND HARD-BOILED EGG TOAST over a cacao walnut sourdough bread Sourdough	\$205
SALMON SANDWICH smoked with cream cheese and pickled cucumber Balanced	\$430	SEALED TUNA WRAP with sautéed vegetables, hummus and avocado wrapped into pita bread	\$415
VEGETABLE SANDWICH simmered in pesto sauce Balanced	\$235	Change your protein: -Tofu ● y -Grilled salmon	
SMOKED SALMON BAGEL with cream cheese and capers ••• K Balanced	\$390	TURKEY CIABATTA LOAF with brie cheese and caramelized onion Sourdough	\$325
VEGANA BURGER with plant based meat ■■■ ¥ Sourdough	\$335	MOZZARELLA CIABATTA LOAF with heirloom tomato and pesto sauce Sourdough	\$280

- ALLERGENS AND SEALS -



































ENTRANCE

SALADS

BAKED NACHOS with nacho cheese sauce, plant based chorizo and green chillies	\$275	BURRATA With roasted cherry tomato, pesto sauce and caramelized pistachio	\$450
• • 🔻		• VG Sourdough	
		With two cacao - walnut homemade aourdough bread sices ●●●	
TUNA TOSTADAS with chipotle mayonnaise, avocado,	\$290		
onion and cherry tomato (3 pieces)		SALMON SALAD Lettuce mix with citrics and parmesan cheese	\$385
		Balanced	
CREAM CHEESE	\$305		
with artichoke and crunchy ficelle ●●● V᠖		RED BERRIES SALAD with blue cheese and caramelized walnuts	\$240
		● V©	
SOUP			
TOMATO SOUP	\$ 130	COLORFULL BOWL Lettuce mix with quinoa	\$320
Baked tomatoes	Φ13 U	Balanced	
• • •		Choose a protein:	

MUSHROOM SOUP

*Add goat cheese • 🗤 😘

Shiitake and Cremini

• • V

*Add parmesan cheese • 🕦

-Tofu ● 🏽

- -Seared tuna
- -Grilled salmon

Choose a dressing:

- -Pesto
- -Classic vinaigrette
- -Orange vinaigrette

ALLERGENS AND SEALS -

High protein Antiinflammatory Balanced Digestive Energetic Glow Kids Longevity Relax







\$225



























ALMOND

CHICKPEAS



PASTAS

HOMEMADE

CHOOSE YOUR PASTA:

- -PENNE
- -FUSILLI

BOLOGNESE

with carne plant based

 \mathbf{y}

4 CHEESE

\$475

\$295

\$340

with plant based ground beef

• VG

*Our plant based meat is made with clean ingredients, has all the essentials minoacids, vitamins, minerals, iron and calcium

VEGETABLE'S LASAGNA

bathed in pomodoro sauce



Choose:

- -Plant based cheese •• 🄻
- -Manchego cheese 🛚 🌿
- -Goat cheese VG

PASTA O RISO

CHOOSE YOUR FAVORITE

SHRIMP

\$505

bathed in parmesan cheese sauce

MUSHROOM'S MIX

\$340

Portobello, cremini, shiitake bathed in parmesan cheese sauce

• • VG

- ALLERGENS AND SEALS







































\$275

\$435

\$310

\$140

CHOOSE YOUR PIZZA DOUGH:

-VEGAN • • V

+\$50 -CAULIFLOWER • VK

*PIZZAS ARE MADE WITH MANCHEGO CHEESE CHANGE TO PLANT BASED CHEESE •• ¥ +\$40

*READY IN 15 MINUTES

MARGARITA'S PIZZA

with tomatoes cassé, goat cheese, fresh basil and grilles cheese

• VG Balanced with regan dough

SALMON'S PIZZA

with truffle oil, capers, turkey breast and camembert cheese

Balanced with vegan dough

FOUR CHEESE AND PEAR PIZZA

with mozzarella, parmesan, provolone and gorgonzola cheese

VG Balanced with regan dough

HAWAIIAN PIZZA

with turkey breast, pineapple in syrup and grilled cheese

Balanced with vegan dough

MEXICAN PIZZA

with plant based chorizo, green jalapeño and turkey breast

Balanced with vegan dough

MEDITERRANEAN PIZZA

with fig mushrooms and pesto sauce

Balanced with vegan dough

KIDS MENU

MAC & CHEESE

Dairy free

● V Kids

PASTA KIDS \$180

With plant based meat bathed bolognese

V Kids

ALLERGENS AND SEALS

High protein Antiinflammatory Balanced Digestive Energetic Glow Kids Longevity



\$275

\$305

\$310

\$170











CHEESE STICKS

Breaded / fried

• • VG Kids























PEANUT ALMOND

SIDES EXTRAS

FREE RANGE EGG 50 gr • VG	\$40	VEGAN CHORIZO 70 gr ● 🏋	\$45
TURKEY BREAST 60 gr	\$50	ALMOND BREAD 1 rebanada •• • • • • • • • • • • • • • • • • •	\$40
CREAM CHEESE 30 gr ● ♥⑥	\$50	SOURDOUGH BREAD SLICE 1 rebanada •• • •	\$20
MANCHEGO´S CHEESE 20 gr ● V©	\$50	ALMOND SLICE 2 pzas • V K	\$35
GOAT CHEESE 25 gr ● V©	\$50	CORN TORTILLA 3 pzas	\$10
VEGAN CREAM 25 gr ● ্	\$50	KETO´S GRANOLA 70 gr ●● K	\$40
PLANT BASED CHEESE 25 gr ●● ♥	\$50	AMARANTH'S GRANOLA 50 gr • 🏋	\$25
VEGAN CREAM 20 gr ● ্ 🗸	\$40	PEANUT SPREAD 20 gr ●	\$20
SMOKED BAKED BEANS 120 gr	\$35	ALMOND SPREAD 20 gr ●	\$20
GUACAMOLE 160 gr 🏋	\$50	ALMOND-MATCHA SPREAD 20 gr ●	\$30
SMOKED SALMON 50 gr	\$85	HAZELNUT SPREAD 20 gr ●	\$30
FRESH SALMON 100 gr	\$90	HAZELNUT - CACAO SPREAD 20 gr ●	\$35
FRESH TUNA 100 gr	\$70	COCONUT YOGURT 100 gr	25
HUMMUS 100 gr ● ্ 🌃	\$60	RED BERRIES JELLY 20 gr	\$40
CRISPY BAKED TOFU 100 gr ● 🌹	\$60	RED BERRIES 50 gr	\$40
PLANT BASED MEAT 80 gr 🍞	\$60		

ALLERGENS AND SEALS -

High protein Antiinflammatory











































BAKERY

INDIVIDUAL PIECE

RED VELVET CUPCAKE	\$155	ALMOND BLONDIE WITH TAHINI CHOCOLATE AND COCONUT	\$170
Dairy free icing •	+\$10	■	
CHUNKY CUPCAKE	\$145	BROWNIE ■ K ¥	\$115
CHOCOLATE CUPCAKE	\$145	BLUEBERRY - BANANA BREAD	\$90
DONUT ••• K Hazelnut - cacao	\$125	MARBLING BANANA BREAD	\$90
BLUEBERRY - LEMON BLONDIE	\$190	COFFEE VÉNETO	\$225
GANSITO ••• K	\$135	RASPBERRY TIRAMISU	\$215

- ALLERGENS AND SEALS





































AMARANTH ALMOND





SWEET BAKERY

INDIVIDUAL PIECE

BABKA Filled with hazelnut and cacao •••••••••••••••••••••••••••••••••	\$145	SALT - CARAMEL COOKIE • • • • • • • • • • • • • • • • • • •	\$100
CONCHA Vanilla or cacao	\$145	CACAO NIBS AND VANILLA COOKIE • • K	\$100
CROISSANT Filled with hazelnut and cacao	\$115	CHOCOLATE HAZELNUT AND MALDON SALT COOKIE	\$90
SNOWBALL Of nuts	\$ 65	LA OTILIA'S RECOMMENDATION CRÈME BRÛLÉE	N \$125
CINNAMON ROLL	\$145	MOLTEN CAKE	\$180
CHOCOLATE CHIDS COOKIE	\$ 00	CHURRO •••• V©	\$120

- ALLERGENS AND SEALS -

High protein Antiinflammatory Balanced Digestive Energetic Glow Kids Longevity Relax

*Restaurant consumption only, ready in 15 minutes















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CHOCOLATE CHIPS COOKIE \$90





















CAKES SLICES

CHEESECAKE \$200 red berries

TRES LECHES

\$200

CHEESECAKE Eureka lemon

\$200

HAZELNUT - CACAO

\$200

•• K

CHAI SPICED CARROT

\$200

••• K VG

— ALLERGENS AND SEALS -

































ICE CREAM FACTORY

SEASON FLAVORS

ASK FOR OUR SEASON FLAVORS

SMALL - 140 G

CONE • KV +\$35

*ADD EXTRA ICE CREAM (60 GR) \$60 *ADD ICE CREAM TO YOUR FAVORITE DESSERT (60 GR) \$60

CHOOSE YOUR TOPPINGS

*FOR FREE

*WITH EXTRA COST

\$135

FLAX	BROWNIE 20 gr • 🛚 🖔 🦞	\$20
SHREDDED COCONUT	RED BERRIES 35 gr	\$20
LIQUID CHAMOY	LIQUID CACAO 15 gr	\$30
TOASTED SLICED ALMONDS •	PEANUT SPREAD 15 gr	\$20
CACAO NIBS	ALMOND SPREAD 15 gr	\$20
AMARANTH GRANOLA	HAZELNUT SPREAD 15 gr	\$30
KETO GRANOLA •• 🛚 🛚 🖫		

ALLERGENS AND SEALS





































SMOOTHIES

(475 ML)

CHOSEN MILK

\$185

ICED FRUIT

\$120

CHAI FRAPPÉ

TROPICAL

Mango, pineapple and orange

PIÑA COLADA

PASSION FRUIT

AND COCNUT

BEAUTY

Cucumber, lemon and mint

PECAN NUT, DATES FRUIT AND CINNAMON

SUNRISE

Pineapple, orange and ginger

ACAI, BANANA AND BLUFBERRY VERDE

Pineapple, orange, celery, nopal and parsley

BANANA, SPINACH, PINEAPPLE. MANGO AND APIRULINE

BALANCE

Alfalfa, pineapple, spinach, lemon and chia

CACAO, OAT AND BANANA BERRY SPLASH

Raspberry, strawberry, blueberry, orange and blackberry

RED BERRIES WITH COCONUT YOGURT AND GINGER

VITAMIN

Lemon, beet, orange, carrot and apple

GOLDEN MILK, MANGO AND BANANA

Antiinflammatory

JUICE

MADE AT THE MOMENT

ORANGE

GRAPEFRUIT

GREEN

CARROT

\$75

*Add an extra immunity shot (ginger, lemon and turmeric)

Antiinflammatory

+\$50

NA PLANT BASED **VEGAN PROTEIN SHAKE**

Vanilla or Chocolate 475 ml

\$130



ELIXIR SHOTS

(120 ML)

IMMUNITY 🛚 K Antiinflammatory	\$50	ENERGY Energetic	\$ 50
Ginger, lemon and turmeric		Coconut milk, maca, cinnamon and dates fruit	
GOOD MORNING	\$7 5	BULLETPROOF K	\$65
Hot water, lemon, apple vinegar and collagen		Espresso shot, coconut milk and coconut oil	

LA OTILIA POTIONS

FUNCTIONAL DRINKS WITH SUGAR FOODS AND ADAPTOGENS (355 ML)

CHAI CARDAMOMO

CACAO REISHI

BLUE MATCHA

GOLDEN TURMERIC

\$100

\$100

\$105

\$100

Energetic Longevity Digestive Longevity Relax Glow Longevity Relax

Antiinflammatory Antiinflammatory Antiinflammatory Antiinflammatory

ALLERGENS AND SEALS





















HEALTHY SODAS, DRINKS Y WATER

HOMEMADE		BOTTLED	
CHAMOMILE - HONEY HOMEMADE ITALIAN SODA 355 ml	\$75	AUSTIN KOMBUCHA Ask for our flavors 355 ml	\$90
JAMAICA WITH PILONCILLO HOMEMADE ITALIAN SODA 355 ml	\$7 5	UMANI KOMBUCHA Ask for our flavors 355 ml	\$95
GINGER - LEMON HOMEMADE ITALIAN SODA 355 ml	\$7 5	HEALTHY SCHORLE FÉLIX Ask for our flavors 355 ml	\$55
KOMBUCHA MULE Ask for our flavors 475 ml	\$135	YERBA MATE INFUSION Ask for our flavors 355 ml	\$75
ACTIVATED CHARCOAL LEMONADE 355 ml	\$70	NATURAL WATER 355 ml	\$45
PINK LEMONADE 355 ml	\$80	MINERAL WATER 355 ml	\$50
HORCHATA - LEMON WATER 355 ml	\$95		

ORGANIC TEA DRINKS

*ASK FOR OUR FLAVORS (296 ML)

ORGANIC TEA \$65 **TEPUCCINO**

\$95

*Tea infusion with chosen foamed milk

GREEN MATCHA TEA DRINKS

\$205 GREEN TEA MATCHA MATCHA LATTE DALGONA MATCHA \$90 \$105 Small - 296 ml Small - 296 ml 473 ml \$115 Big - 473 ml \$105 Big - 473 ml

COFFEE

MOCHA WITH REISHI CACAO	\$170	DALGONA COFFEE	\$100
FRAPPUCCINO		473 ml	
473 ml Antiinflammatory Digestive Longevity		*Turn it into Dalgona Golden (golden milk)	+\$35
		CAPUCCINO	\$7 0
CAFFÈ AMERICANO	\$60	355 ml	
296 ml			
Big 473 ml	+\$10	ESPRESSO	
CAFFÈ LATTE	\$70	Sencillo 25 ml	\$60
296 ml	Ψ7.0	Doppio 60 ml	+\$10
Big 473 ml	+\$15	Signature espresso roast	+\$10

MACCHIATO 118 ML

*Double espresso shot with foamed milk

LA OTILIA'S RECOMMENDATION

LA OTILIA FLAT WHITE \$125

\$75

178 ML

*Two smooth espresso shots with the perfect amount of steamed milk to create just the right flavor

NOT TOO STRONG, NOT TOO CREAMY, SIMPLY PERFECT

SEALS















PERSONALIZE YOUR DRINK

- 1.- CHOOSE YOUR MILK
- 2.- CHOOSE YOUR SWEETENER
- 3.- CHOOSE YOUR SWEETEN LEVEL
- 4.- MAGIC CINNAMON DECORATION

TYPES OF MILK **EXTRAS GOLDEN MILK** +\$35 COCONUT Antiinflammatory Digestive Glow Longevity Relax SOY • PROTEIN +\$40 LACTOSE FREE Energetic ALMOND • SPIRULINE +\$40 Antiinflammatory OAT ADAPTOGEN (SHIITAKE) +\$35 MACADAMIA Antiinflammatory Digestive Longevity MCT OIL +\$35 Antiinflammatory Energetic SWEETENERS CBD OIL +\$20 Antiinflammatory Relax HONEY ACTIVATED CHARCOAL +\$20 MONK FRUIT Antiinflammatory Glow STEVIA COLLAGEN +\$40 Glow Longevity +\$40 PINEAPPLE COLLAGEN CHOOSE YOUR FAVORITE Glow Longevity **ESPRESSO SHOT** +\$20 FRAPPUCCINO 475 ML +\$15 ORGANIC TEA SHOT +\$20 COLD BREW 475 ML +\$15 VEGETAL OR LACTOSE +\$15 HOT 475 ML FREE MILK SHOT

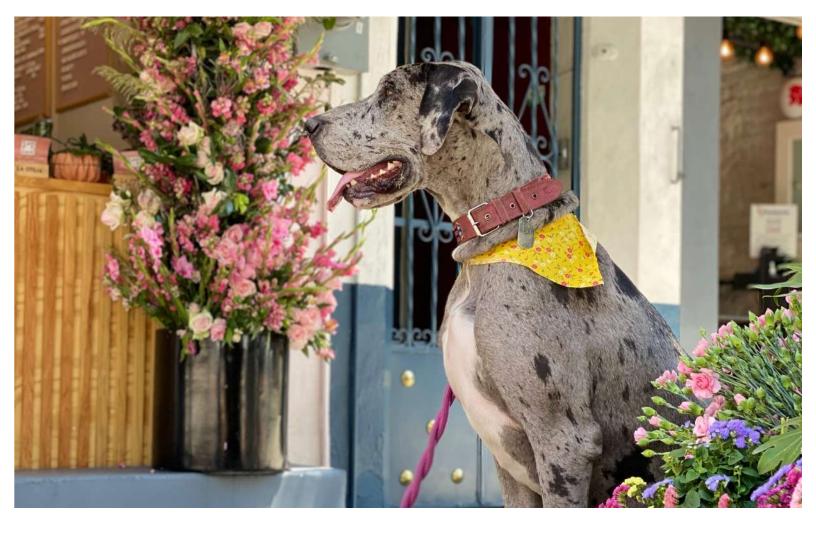
SEALS

MONK MAPIF

WHIPPED CREAM • ¥

+\$20

+\$20



TREATS FOR YOUR BEST FRIEND

DOG'S SMOOTHIE

Carrot, apple, sugar free peanut butter and whipped cream

\$105

DOG'S COOKIE

\$45

Made with chickpeas, apple and peanut butter

• • y

ALLERGENS































PRICES IN MEXICAN PESOS, 16% INCLUDED TAXES THE TIP IS NOT INCLUDED AND IS UP TO THE CUSTOMER

POLANCO

LA FONTAINE 78, POLANCO IV SECCIÓN MIGUEL HIDALGO, C.P. 11550, CDMX

ROMA NORTE

VALLADOLID 76 A, ROMA NORTE CUAUHTÉMOC, C.P 06700, CDMX

ROMA NORTE

JALAPA 161 A, ROMA NORTE CUAUHTÉMOC, C.P 06700, CDMX

ALL DAY BREAKFAST • TRATTORIA •

BEBIDAS • BAKERY • SOFT SERVE









@LAOTILIAMX

WWW.LAOTHIA.COM.MX



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