

HERBÍVORO

JUICES / SMOOTHIES

500 ml. Agrega 42 g of Birdman Protein Powder (+60)

Green \$90
Grapefruit, spinach, kale, cucumber, pineapple, spirulina.

Red \$90
Betroot, celery, ginger, carrot, orange and lime.

Vita-C \$95
Orange, berries, lime.

Berry Blast \$90
Orange, berries, banana, goji berries, vanilla, agave.

Passion Fruit \$90
Orange, mango, passionfruit, yogurt and flaxseed.

Golden Mango \$90
Mango, pineapple, ginger, turmeric, agave.

Tropical Blue \$90
Blueberry, mango, coconut, banana and blue spirulina.

Power-Up \$90
Banana, cocoa, peanut butter, oats, coffee.

COLD DRINKS

Classic Lemonade 500ml (sparkling +25) \$50

Cucumber-Chía Lemonade 500ml (sparkling +25) \$55

Pink Lemonade 500ml (sparkling +25) \$55
Fresh strawberries.

Blue Lemonade 500ml (sparkling +25) \$55
Blue spirulina.

Fruit Drinks (Aguas Frescas) 500ml \$60

Passion Fruit Water 500ml \$65

Kombucha Bruja Sana \$95

LaCroix / Topo Chico \$60

Fiji Bottled Water \$75

Coca-Cola / Coca Light / Sin Azucar \$50

HOT DRINKS

Extra milk (oat/soy) (+20)

Espresso \$50

Espresso Americano \$50

Cappuccino \$70

Latte \$70

Golden Latte \$70

Chai Latte \$70

Matcha Latte \$70

Cocoa \$70

Green Tea \$60

Chamomille \$60

Iced Coffee \$60

Iced Latte \$70

DESSERTS

Cake \$110
Homemade, ask about today's special. (Snickers Cake, Strawberry, Coffee, Passion-Fruit/Guava, Red Velvet, Triple Chocolate)

Pastel Helado \$110
Raw vegan. Ask for our available flavors (Chocolate-mint, Caramel-Pecan, Coconut-Pineapple, Cookies and Cream).

Crema Caramel \$70
Made with coconut cream, vanilla and agar-agar. Served with fruit and caramel.



BREAKFAST ALL DAY

Fruit Bowl Mixed seasonal fruits with yogurt and granola.	\$130
Açaí Bowl Açaí, cherries, berries and banana topped with fresh fruit, chia seeds and shredded coconut.	\$180
Blue Spirulina Bowl Blueberries, mango, banana and blue spirulina with fresh fruit, chia seeds and shredded coconut.	\$180
Full Breakfast Scrambled tofu with 2 toppings and your choice of green or red chilaquiles served with ranchero cheese, cream and avocado, potato wedges and black beans. The best way to start your day!	\$190
Tofu Scramble Scrambled tofu with your choice of toppings. Served with a side of black beans and potatoes. Chorizo (+25), mushrooms (+20), ham (+25), avocado (+25), sausage (+25), spinach (+20), pico de gallo (+20).	\$140
Omelette Chickpea based. Stuffed with cheese and served with beans and potatoes. Spinach (+20), chorizo (+25), mushrooms (+20), ham (+25), pico de gallo (+20)	\$140
Enchiladas Green or red salsa. Stuffed with marinated mushrooms or taco meat. Topped with lettuce, cream, ranchero cheese and a side of black beans. Add tofu scramble (+30), chorizo (+25), taco meat (+25).	\$140
Chilaquiles Green, red or half and half. Topped with cream, cheese, avocado and onions. Add tofu scramble (+30), chorizo (+25), taco meat (+25).	\$140
Breakfast Burrito Stuffed with scrambled tofu, chorizo, beans, cheese and lettuce.	\$150

STARTERS / SALADS

Guacamole	\$120
Potato Wedges (with cheese +25)	\$80
Herbívoro Nachos Crispy tortilla chips topped with our creamy home made cheese, jalapeños, soy protein, beans, guacamole and pico de gallo.	\$160
Quesadillas (3pz) Flour tortilla stuffed with Oaxaca cheese, served with guacamole and pico de gallo.	\$120
Boneless Cauliflower Our best sellers! Cauliflower florets fried in beer batter dipped in Buffalo or BBQ Sauce, served with ranch dressing, carrot and celery.	\$150
Lentil Soup	\$90
Tex-Mex Salad Quinoa, purple runner beans, corn, bell pepper, jicama, tomato, onion, coriander.	\$150
Greek Salad Quinoa, tomato, cucumber, bell pepper, onion, black olives, feta.	\$160

PASTA

Gluten free pasta available (Fussilli). (+\$40).

Bolognesa Fettuccine in pomodoro sauce with ground soy protein and grated parmesan.	\$160
Avocado Alfredo Fettuccine in creamy avocado sauce topped with sauteed mushrooms and parmesan cheese.	\$160
3 Cheese Fettuccine in a creamy home-made cheese sauce.	\$160

TACOS

Add cheese (+25), guacamole (+28) or chorizo (+25).

Arrachera Suadero Pastor Our classic soy protein tacos in corn tortilla. Your choice of 3.	\$130
Gringa Mildly spicy marinated soy protein with melted mozzarella, guacamole and pineapple on a flour tortilla.	\$95
Herbívoro Burrito Flour tortilla with ground soy protein, melted cheese and black beans.	\$150
Alambre One of our favorites! Grilled NotCo® Steak and chorizo with bell peppers and onions. Served on flour tortillas. Try it with cheese!	\$190

BURGERS

On black activated charcoal buns. Served with potato wedges. Add a side of guacamole (+28).

Protein Burger Our best-seller! Lentil, chickpea, quinoa and veggie patty with guacamole, onion ring, american cheese, tomato, lettuce, veganaise and BBQ Sauce.	\$190
Beyond® Burger The original plant-based patty with american cheese, tomato, lettuce, pickles, onion and veganaise.	\$240
Not Chicken® Burger Breaded "not chicken" patty with american cheese, tomato, lettuce, pickles, onion and veganaise.	\$230