



DRINKS

	GLASS	1L
Horchata with almonds	\$45	\$100
Jamaica and Roses		
Passion fruit and Mint		
Lemon and Chia		
Orange juice		\$75
Soda		\$50
Water bottle 500 ml		\$40
Sparkling water		\$50
ST Pellegrino		\$70

COFFEE

Espresso	\$50	Cafe de olla	\$55
Macchiato	\$55	Affogato	\$85
Lungo	\$50	Chocolate	\$75
Shakerato	\$60	Tea	\$45
Capuccino	\$60		

SUPERFOOD SMOOTHIES AND BOOWLS

Turn any smoothie into a Bowl topped with seasonal fruit ,
chia, amaranth, nuts and seeds

	SMOOTHIE	BOWL
LOTUS	\$145	\$210
Melon, mango, strawberrie, orange.		
WARRIOR		
Pineapple, celery, cucumber, Chaya, mint.		
STARFISH		
Coco, pineappl, banana, vanilla, pecan		
BIRD OF PARADISE		
Mango, Banana, Papaya, Melon, Pineapple		
FALLEN TRIANGLE		
Avocado, apple, ginger, mint, lemon		

POWER IT UP +

MACCA, ESPIRULINA, MORINGA, POLEN, CHIA, PEANUT
BUTTER, PROTEIN .

+ \$20

COCONUT OR ALMOND MILK +\$15

BREAKFAST



FRUIT SALAD & YOGURT

\$200

THAI VINAIGRETTE (CHILLI / CORIANDER/ PEANUT DRESSING)

IRIE TAMAL

\$220

CHAYA TAMAL

SERVED WITH 3 POACHED EGGS IRIE STYLE / PEANUT SAUCE /
CAULIFLOWER AND TURNIP PUREE / RUGULA SALAD.

OMELETTE

\$220

SERVED WITH :

CHEESE / BEANS / BREAD /MARINARA SAUCE / RUGULA / PARMESAN

- HAM AND CHEESE

+ \$20

- MUSHROOMS AND CHEESE

+ \$20

- PULLED PORK

+ \$40

CHILAQUILES

\$200

TORTILLA CHIPS/ GREEN OR RED SAUCE/ CHEESE

- 2 EGGS

+ \$20

- CHICKEN

+ \$30

- PULLED PORK

+ \$40

MOLLETES

\$180

MADE WITH BOLILLOS (MEXICAN STYLE BREAD) TOPPED WITH BEANS
AND MELTED CHEESE

- BACON

+ \$20

- CHORIZO

+ \$20

PULLED PORK CROQUE MADAME

\$270

PULLED PORK SANDWICH SERVED WITH GUACAMOLE / POACHED EGG
IRIE STYLE / BECHAMEL SAUCE AND RUGULA SALDA

FRENCH TOAST

\$210

CROISSANT / SEASONAL FRUIT / HOMEMADE PASSION FRUIT JAM

HOT CAKES

\$210

SEASONAL FRUIT / HOMEMADE JAM



**AN EPIC DAY BEGINS WITH A MARVELOUS
BREAKFAST !**