

#### START FRESH

#### TROPICAL CHÍA (200 g) VEGANO, GLUTEN FREE

**%82** 

Chia hydrated in coconut milk with coconut water, roasted pineapple puree, banana and berries

### SEASON FRUIT SALAD WITH YOGURT (250 g)

**\$82** 

Melon, papaya, watermelon and pineapple over with greek or natural yogurt

#### SMOKED SALMÓN BAGEL

Hecho en casa, con salmón ahumado (100 g), queso crema, cebolla morada, alcaparras, perejil, huevo duro \$175

### VEGAN FOCACCIA WITH GRILLED VEGETABLES AND CHICKPEA HUMMUS (225 g) VEGANO, GLUTEN FREE

**\$126** 

Mix of vegetables of the day marinated in grilled cooked dried tomato pesto, mashed chickpea, fresh vegetables

### TOASTED BAGEL WITH CREAM CHESE

\$104

Homemade bagel, with cream cheese portion (100 g)

### AVOCADO BLT SANDWICH (225 g)

\$147

Avocado, bacon, lettuce, and tomato with homemade bread and ranch dressing

### TURKEY & CHEESE CROISSANT

**\$164** 

Turkey ham, manchego cheese, lettuce, tomato and mayonnaise

### SWEET BREAD

## DONUTS (120 g) Chocolate glazed, or sugar covered

**\$50** 

### CROISSANT (120 g) Fresh homemade croissant

**\$50** 

# OAT BANANA MUFFINS (120 g) GLUTEN FREE

**\$50** 

Sweet gluten free, low-sugar option

## MUFFINS (120 g) Made with nuts, almond, cranberries, or blueberry

**\$47** 

### PAIN AU CHOCOLAT (120 g)

**\$52** 

Fresh bread with chocolate french style

### GLASED LIMON BREAD (120 g)

**\$52** 

Homemade recipe with almond and lemon zest glass

### DESSERTS

### CHOCOLATE CAKE (200 grs)

**\$78** 

With semisweet chocolate ganache, chocolate mousse and white chocolate glaze

CARROT CAKE (200 g) Our traditional homemade carrot cake	\$82
BERRIES CHEESE CAKE (200 g) Cream cheese with oreo biscuit base and topped with red fruits	\$115
MACARRONS (40 g, I PIECE) With season stuffed	333
TWO CHOCOLATES COOKIE (100 g) Homemade recipe with white chocolate chunks and semisweet chocolate	\$60
COFFE ECLAIR (90 g) Stuffed with dark coffee cream and moka glaze	333

# TRADITIONAL APPLE PIE (150 g) American style

**\$137** 



ORANGE, GREEN JUICE OR JUICE OF THE DAY (355 ml)
Ready and fresh for you

358

NICHUPTÉ SMOOTHIE (355 ml)

**\$79** 

Refreshing regional ingredients in this Renaissance classic with natural yogurt combined with frozen coconut milk, passion fruit and ginger

MOKA FRAPPÉ (355 ml)

590

Traditional chocolate with a touch of cinnamon and two shots of espresso

HORCHATA & COCO FRAPPÉ (355 ml) Natural horchata, coffee liqueur, coconut cream and shredded coconut	<b>390</b>
XEK CITRUS (355 ml) Lime and lemon, grapefruit with refreshing mint and the exact point of sweetness	<b>\$90</b>
OREO FRAPPÉ (355 ml) Milk and oreo cookies with whipped cream topping	<b>390</b>
BAILEYS FRAPPÉ (355 ml) Baileys and espresso with a touch of vanilla	<b>390</b>

### 1/1//HOT DRINKS////

AMERICAN COFFE (355 ml) Fresh coffe regular or decaf	<b>553</b>
HOTTEA (355 ml) Selection of the best tea's	<b>§</b> 53
ESPRESSO COFFE (30 ml)	<b>58</b>
DOUBLE ESPRESSO (60 ml)	<b>%69</b>
CAPPUCCINO COFFE (355 ml) To choose: Whole, lactose-free milk, almonds, coconut or soy	<b>\$58</b>
LATTE COFFE (355 ml) To choose: Whole, lactose-free milk, almonds, coconut or soy	<b>\$69</b>
HOT CHOCOLATE (355 ml) To choose: Whole, lactose-free milk, almonds, coconut or soy	<b>\$63</b>