

MENÚ

THE PRICES ON THIS MENU ARE IN COLOMBIAN PESOS (COP)



POUR OVER

SEASONAL SPECIALTY COFFEES, HANDCRAFTED USING THE JAPANESE ORIGAMI METHOD. HERE, YOU'LL DISCOVER COLOMBIAN MICRO-LOTS AND UNIQUE VARIETIES WITH THE PURPOSE OF DELIGHTING YOU

1 CUP	\$9.500
2 CUPS	\$18.500

BLACK

AMERICANO	\$6.900
ESPRESSO	\$6.900
BATCH BREW	\$6.500

PLEASE ASK YOUR BARISTA WHAT'S ON TODAY

WHITE

CAPPUCINO	\$8.500
CAFÉ LATTE	\$8.900
FLAT WHITE	\$8.900
MACCHIATO	\$7.000
MOKKA	\$11.900

PLEASE ASK YOUR BARISTA ALMOND MILK FOR

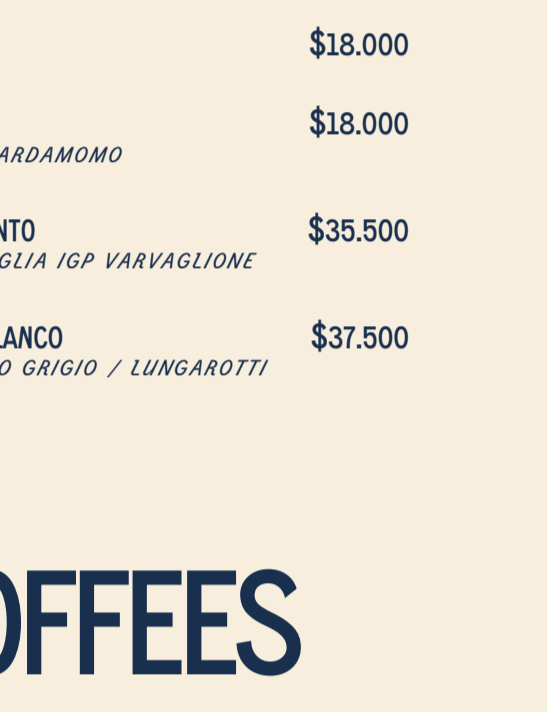


COLD DRINKS

ICED COFFEE	\$8.900
NATURAL WATER	\$7.900
SODA WATER	\$7.900
NATURAL TANGERINE JUICE	\$8.500
NATURAL ORANGE JUICE	\$8.500
LIMON MANDARINO LIMONADE	\$8.500

TROPICAL SODAS

NUEVA! GINGER HONEY	\$8.500
PIÑA & JENGIBRE	\$10.900
LULO	\$10.900
GULUPA	\$10.900
FLOR DE JAMAICA	\$10.900
LIMONADA NATURAL	\$6.000



WHITOUT COFFEE

HOT

*GOLDEN MILK TURMERIC AND SPICES, ANTIOXIDANT	\$9.900
*CHAI AMATISTA ALMOND VANILLA AND BEET, NUTRITIOUS.	\$7.900
*CHAI DIOSA BLACK TEA, CARDAMOM, NUTMEG AND GINGER, ENERGIZING	\$7.900
*CHAI ROSA LAVENDER, VANILLA AND CINNAMON, RELAXING	\$7.900
BLACK TEA LUNA VANILLA, STAR ANISE AND LAVENDER, ENERGIZING	\$8.000

COLD CHAI

*CHAI AMATISTA ALMOND VANILLA AND BEET, NUTRITIOUS.	\$9.900
*CHAI ROSA LAVENDER, VANILLA AND CINNAMON, RELAXING	\$9.900
DIOSA*CHAI BLACK TEA, CARDAMOM, NUTMEG AND GINGER, ENERGIZING	\$9.900
*MATCHA FROO JAPANESE CEREMONIAL GREEN POWDER, REFRESHING.	\$16.900

*CHAI IN ALMOND MILK HAVE AN INCREASE OF \$1.000.

WITH ALCOHOL

STELLA ARTOIS BEER	\$15.900
CLUB COLOMBIA BEER	\$10.900
CARAJILLO CON LICOR 43 Y ESPRESSO	\$31.800
APEROL SPRITZ	\$40.000
ESPRESSO MARTINI	\$39.000

MIMOSA	\$18.000
MIMOSA CARIBE CON MANGO Y CARDAMOMO	\$18.000
COPA DE VINO TINTO PRIMITIVO DI PUGLIA IGP VARVAGLIONE	\$35.500
COPA DE VINO BLANCO IL PORTO / PINTO GRIGIO / LUNGAROTTI	\$37.500

OUR SPECIALTY COFFEES

TROPICO 340G	ESENCIA 340G	PRIVILEGIO 250G	BIG BAG 2500G
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PRICE SUBJECT TO EACH MICRO LOT. ASK ABOUT SEASONAL SPECIALTY COFFEES, SOURCED FROM SMALL PRODUCERS THAT REVEAL THE IDENTITY OF A TERRITORY THROUGH THEIR NOTES AND FLAVORS. WE ROAST THESE COFFEES DAILY TO ENSURE QUALITY AND FRESHNESS

BRUNCH

TOSTADA DE AGUACATE CON RABANO PATILLA ON SOURDOUGH BREAD WITH MASHED AVOCADO, ACCOMPANIED BY WATERMELON RADISH, SPROUTS, AND PUMPKIN SEEDS	\$17.000
TOSTADA DE LA HUERTA SOURDOUGH BREAD, SCRAMBLED EGGS, FETA CHEESE, WITH SAUTEED MUSHROOMS, BROCCOLI, AND ASPARAGUS IN BUTTER	\$26.000
FRENCH TOAST BRIOCHE BREAD SOAKED IN CREAM AND SPICES, WITH MACERATED FRUITS, HONEY, AND SALTED NUTS.	\$17.500
AVOCADO TOAST CHARRED AVOCADO, MANGO PICO DE GALLO, SPROUTS, AND POACHED EGG.	\$20.900
BLT TOAST SOURDOUGH BREAD WITH A LAYER OF AIOLI, CURED PORK BELLY, GRILLED TOMATOES, AND LETTUCE HEARTS. VEGETARIAN OPTION AVAILABLE WITH MUSHROOM BACON	\$25.000



HASH BROWN A HASH BROWN POTATO BASE WITH MARINATED PORK, SERVED WITH A FRIED EGG, SALAD, AND SAUCE BACON MISO MARINADE SAUCE	\$29.000
POACHED EGGS LABNEH A LABNEH-STYLE BASE WITH PICKLED CUCUMBERS AND SPINACH PESTO, SERVED WITH SOURDOUGH BREAD.	\$22.000
GREEK YOGURT BOWL GREEN YOGURT WITH HOMEMADE GRANOLA, PASSION FRUIT, MANGO, STRAWBERRY, AND SIERRA NEVADA HONEY.	\$20.500
AVOCADO BOWL AVOCADO AND BANANA SMOOTHIE, SERVED WITH TAPIOCA, FRESH MANGO, AND HOMEMADE GRANOLA.	\$23.500
ASAI BOWL ACAÍ AND HOUSE-MADE GRANOLA WITH SEASONAL FRUITS.	\$26.900
FRUIT BOWL MIXED FRESH SEASONAL FRUITS.	\$10.500
ENERGY BOWL A BLACK QUINOA BASE WITH FRESH AVOCADO, TWO POACHED EGGS, AND SPROUTS. ALSO AVAILABLE WITH CHICKEN REDDING.	\$16.000
HOT OATMEAL BOWL WHOLE GRAIN OATMEAL WITH PASSION FRUIT CURD, FRUIT, DESICCATED COCONUT, AND CACAO NIBS, SERVED WITH TRADITIONAL MILK OR ALMOND MILK.	\$19.900
PROVINCIA WAFFLE YUCA WAFFLE WITH HASS AVOCADO, BACON, AND SPROUTS.	\$29.900
KIDS WAFFLE YUCA WAFFLE WITH BACON, SERVED WITH SEASONAL FRUITS...	\$25.500
EGGS WITH TROUT AND KALEE ON Brioche bread, oven-roasted kale, smoked trout, and eggs, accompanied by sprouts and house sauce	\$32.500



PEACH TOAST GRILLED SOURDOUGH PEACH BREAD, CREAM CHEESE, CARAMELIZED WALNUTS, AND SPROUTS.	\$20.900
GOAT CHEESE AND STRAWBERRY TOAST WITH BALSAMIC SOURDOUGH BREAD, GOAT CHEESE MOUSSE, STRAWBERRIES, AND BALSAMIC.	\$19.900
GRINGO EGG SANDWICH SCRAMBLED EGGS WITH CHEDDAR, BACON, AND CHIVES ON BRIOCHE BUN, SERVED WITH A SIDE SALAD, VEGETARIAN OPTION AVAILABLE WITH MUSHROOM BACON	\$26.900
OLYMPO EGG SANDWICH SCRAMBLED EGGS WITH FETA CHEESE, KALAMATA OLIVES, AND SUN-DRIED CHERRY TOMATOES, SERVED WITH A SIDE SALAD.	\$22.900

ENTRANCE



PEACH TOAST GRILLED SOURDOUGH PEACH BREAD, CREAM CHEESE, CARAMELIZED WALNUTS, AND SPROUTS.	\$20.900
GOAT CHEESE AND STRAWBERRY TOAST WITH BALSAMIC SOURDOUGH BREAD, GOAT CHEESE MOUSSE, STRAWBERRIES, AND BALSAMIC.	\$19.900
GRINGO EGG SANDWICH SCRAMBLED EGGS WITH CHEDDAR, BACON, AND CHIVES ON BRIOCHE BUN, SERVED WITH A SIDE SALAD, VEGETARIAN OPTION AVAILABLE WITH MUSHROOM BACON	\$26.900
OLYMPO EGG SANDWICH SCRAMBLED EGGS WITH FETA CHEESE, KALAMATA OLIVES, AND SUN-DRIED CHERRY TOMATOES, SERVED WITH A SIDE SALAD.	\$22.900

LUNCH AND DINNER



FEIJOA SALAD ORGANIC LETTUCE MIX, GOAT CHEESE, SPROUTS, RADISH, CARAMELIZED WALNUTS, AND REAL QUINOA, SERVED WITH MUSTARD VINAIGRETTE. ADD SMOKED TROUT AS AN OPTION.	\$23.000
GRILLED CHEESE SANDWICH SOURDOUGH BREAD, SWISS CHEESE, PORK SKIN, CARAMELIZED ONIONS, AND MUSTARD, SERVED WITH A SIDE SALAD OR NATIVE POTATO CHIPS.	\$31.900
SMOKED TROUT SANDWICH SMOKED TROUT, CAPER BERRIES, WATERMELON RADISH, GOLDEN BEETS, WITH MINT BUTTER AND ORGANIC LETTUCE MIX, SERVED WITH NATIVE POTATO CHIPS.	\$30.900
FRESH PASTA HOMEMADE FETTUCCINE WITH PECORINO CHEESE, FRESH SPINACH, KALE, AND SAUTEED MUSHROOMS. RECOMMENDED TO ADD CHICKEN, TROUT, OR BACON.	\$28.000
CHICKEN SANDWICH WITH SPROUTS AND AVOCADO SHREDDED CHICKEN BREAST WITH AVOCADO, CELERY, AND PARSLEY ON A BASE OF ORGANIC GREENS AND SPROUTS IN SOURDOUGH BREAD, SERVED WITH NATIVE POTATO CHIPS.	\$31.900

SOUP OF THE DAY	\$13.800
NEW! TUNA BOWL TUNA MIX WITH CELERY AND PARSLEY, HASS AVOCADO, NATIVE POTATO CHIPS, KALE SALAD, AND CHERRY TOMATOES.	\$34.900
TROPICAL SCHNITZEL SANDWICH WITH TUCUPI BUTTER BREADED CHICKEN BREAST, LETTUCE, TUCUPI BUTTER WITH A MIX OF WHITE CABBAGE, PURPLE CABBAGE, CARROT, BEET, AND DILL, SERVED WITH NATIVE POTATO CHIPS OR SALAD.	\$31.900
JUNGLE BOWL SCRAMBLED EGGS WITH FETA CHEESE, KALAMATA OLIVES, AND SUN-DRIED CHERRY TOMATOES, SERVED WITH TWO RINDS OF QUINOA, HASS AVOCADO, AND FRESH SPROUTS.	\$36.900
MEDITERRANEAN SALAD LETTUCE MIX, QUINOA, ROASTED PUMPKIN, PICKLED MUSHROOMS, AND FRIED COASTAL CHEESE WITH BALSAMIC EMULSION. ADD BACON OR CHICKEN IF YOU LIKE!	\$30.900
NEW! CHICKEN SANDWICH WITH SPROUTS AND AVOCADO SHREDDED CHICKEN BREAST WITH AVOCADO, CELERY, AND PARSLEY ON A BASE OF ORGANIC LETTUCE AND SPROUTS IN SOURDOUGH BREAD, SERVED WITH NATIVE POTATO CHIPS.	\$31.900



ADDITIONS

MUSHROOM BACON	\$7.500
BACON	\$7.500
CHICKEN	\$11.500
SMOKED TROUT	\$13.500
NATIVE POTATO CHIPS	\$6.500

PASTRY

ZUCCHINI CAKE WITH WALNUTS AND WHIPPED CREAM	\$13,500
VEGAN BANANA CAKE MADE WITH HOUSE COFFEE, CACAO NIBS, AND CINNAMON	\$11,500
GLUTEN-FREE BANANA CAKE SERVED WITH NATIVE YOGURT	\$12,800
SQUASH CAKE WITH 70% ARAUCA COCOA, PUMPKIN SEEDS, AND LEMON GLAZE	\$12,800
COCONUT AND LEMON CAKE WITH MACADAMIA NUTS, COCONUT, AND PASSION FRUIT SYRUP	\$10,500
MACADAMIA BROWNIE WITH 60% ARAUCA COCOA	\$9,800
CREAMY BROWNIE WITH THREE TEXTURES OF UCHUIVA (GOOSEBERRY), COCONUT SLICES, AND GREEK YOGURT	\$16,500
CHOCOLATE AND GINGER COOKIE	\$8.100

BAKERY

CASSAVA WAFFLE WITH GUAVA JELLY	\$18.000
CRIOSSANT	\$6.800
CHEESE CROISSANT STUFFED WITH GAUYERE CHEESE	\$12.900
ALMOND CROISSANT	\$12.900
CHOCOLATE CROISSANT 70% ARAUCA CHOCOLATE	\$12.900
RED BERRY CROISSANT	\$12.900
APPLE & BLACKBERRY CRUMBLE WITH A SCOOP OF VANILLA ICE CREAM	\$19.900
PEACH TOAST GRILLED PEACH SOURDOUGH BREAD, CREAM CHEESE, CARAMELIZED WALNUTS, AND SPROUTS	\$21.500
STRAWBERRY & GOAT CHEESE TOAST SOURDOUGH BREAD, GOAT CHEESE MOUSSE, STRAWBERRIES, AND BALSAMIC REDUCTION	\$19.900
RED BERRY MUFFIN	\$5.900
GLUTEN-FREE OAT MUFFIN	\$8.500
PANDEBONO	\$3.500

ALLERGY INFORMATION:

DEAR CUSTOMER, PLEASE BE AWARE THAT IN OUR KITCHEN, WE USE INGREDIENTS CONSIDERED ALLERGENIC SUCH AS SOY, PEANUTS, NUTS, EGGS, WHEAT FLOUR, DAIRY, AND AVOCADO. IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES, PLEASE NOTIFY OUR SERVICE TEAM, AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

