

THE GREEN CORNER

LUNCH & DINNER *de 13:00 a 22:00 hrs.*

SOUPS

Lentil soup fd

With roasted banana.

\$ 55.00

Miso soup fd

Vegetables, miso, and tofu

\$ 70.00

Mixtec cream

Bean cream, julienne
tortilla, cream and panela cheese

\$ 55.00

Chicken soup fd

Rice, chicken and vegetables.

\$ 65.00

SANDWICHES

(also available in breakfast)

Served with cucumber and potato wedges

Choose the bread: Chapata, Bagel, Wholewheat Ost, Wrap or Pita bread

Bread dough mother “Ost” +10.00

Classic. Ham, oaxaca cheese, lettuce and tomato (ask for it with butter)

\$ 125.00

Good Morning. Scrambled egg with vegetables, beans and oaxaca cheese.

\$ 110.00

Farm. Roasted turkey, oaxaca cheese, lettuce and tomato (ask for it with butter)

\$ 145.00

Teriyaki. Turkey teriyaki, julienne carrot, lettuce and sesame

\$ 145.00



Gyro. Ground beef with spices, jocoque, salad of cucumber, tomato, red onion and tabule

\$ 145.00



Tuna. Tuna salad with celery, cucumber, tomato, onion and mayonnaise.

\$ 155.00

Falafel. Chickpea balls with tabule tahini and hummus.

\$ 100.00   fd

Vegetable shawarma. Sauteed vegetables with oriental spices, hummus, lettuce and tomato.

\$ 100.00   fd

Peppers. Roasted Peppers with goat cheese and pesto.

\$ 120.00   fd

Order it with naturally gluten free or whole wheat Ezequiel bread + \$ 25.00

BURGERS

(Homemade bread, lettuce, tomato, roasted onion)

Served with potato wedges and cucumber.

Rumorosa (beef)

\$ 155.00

Skirt steak (beef)

\$ 165.00

Tofu

\$ 110.00   fd

Cereals

\$ 110.00   fd

Falafel with mushrooms

\$ 110.00   fd

Add cheese + \$ 20.00

ENTRY

Arab snack fd

Tabule, hummus and jocoque with pita bread \$ 110.00

Jocoque prepared

Prepared with onion, chili, parsley, zataar, served with toasted pita bread or corn chips \$ 75.00

Lettuce tacos fd

Mixture of vegetables, mushrooms, mixed nuts, in oriental sauce, with fried wonton strips and lettuce leaves \$ 90.00
(Turkey 100 grams + 55.00).

Jamaican flower flutes (4)

Jamaican flower tinga flutes with cheese served with lettuce, cheese and cream \$ 95.00

Falafel snacks

Chickpea balls with parsley and spices, served with tzatziki dressing\$ 95 .00

Melted cheese with mezcal

Cheese fused in a pan with a touch of mezcal (served with corn tortillas) Add: Rajas \$ 30.00 / Mushrooms \$30.00 \$ 100.00

Roasted cauliflower masala

Roasted cauliflowers with masala spices, served with cucumber and yogurt dressing \$ 90.00

Spicy potatoes

Potato wedges with sea salt and spices served with jalapeño dressing \$ 85.00

SALADS

Spring Salad

Mix of lettuce, spinach, apple, strawberry, goat cheese and toasted nuts\$ 120.00

Oriental Salad

Mix of lettuce, cucumber, carrots, beets, orange supremes, sesame seeds and roasted peanuts.....\$ 110.00

Central Mexico

Mix of lettuce, corn, radishes, avocado, tomato, panela cheese, coriander, blueberries and tortilla strip.....\$ 110.00

Tuscan salad

Roasted beets and carrots, kale, blueberries, orange supremes, goat cheese and toasted walnuts.....\$ 135.00

Mexican Capresse

Sliced tomato, panela cheese, walnut pesto with kale, reduction of balsamic vinegar and garlic bread\$ 95.00

Quinoa Salad

Mix of quinoa, onion, tomato, coriander and cucumber with a touch of lemon and olive oil, served with lettuce.....\$ 110.00

Beet Carpaccio

Beet sheet with apple, green leaves seasoned with balsamic vinaigrette, goat cheese crumbs, dates and walnut....\$ 105.00

Vinaigrettes: Red fruits, balsamic, oriental. Dressings: Dill with yogurt, a thousand chipotle islands, mustard and honey.

BOWLS fd

Brown or white rice base

Change for quinoa or cous cous + \$ 20.00

Loma Bonita

Grilled vegetables, beets and potato, green leafs, hummus, pickled cucumbers and gomashio.\$95.00

Oriental

Mixed vegetables stir fried with teriyaki sauce, roasted peanuts, cucumber and sesame.\$ 95.00

Tikka masala

Mixed vegetables sautéed with tikka masala sauce and toasted sesame.\$ 95.00

Lebanese

Grilled vegetables, tabule, hummus, falafel, jocoque, tahini and pickled vegetables.\$ 110.00

Kung Pao

Sauteed vegetables with sweet and sour sauce, pineapple chunks, peppers, a touch of chili and toasted sesame seeds....\$95.00

Add protein to your salad or bowl.

Turkey Ham 50 grs. + \$ 40.00 / Roasted turkey 100 grs. + \$ 50.00 / Chicken shredded 50 grs. + \$ 45.00

Wild tuna 100 grs. + \$ 100.0 / Tofu 80 grs. + \$ 35.00 / Panela cheese 80 grs. + \$ 35.00

SPECIALTIES

Imperial turkey breast



Turkey breast stuffed with goat cheese bathed in spinach sauce, served with rice and grilled vegetables\$ 175.00

Tostadas of Tinga (2 pcs)

Corn tostadas with beans, chicken tinga, lettuce, cream and cheese..... \$ 125.00

Tacos of fajitas (3 pcs)

Vegetable fajitas with strips of chile poblano and pico de gallo.....\$ 90.00

Change vegetables for: Turkey +\$ 45.00 / Skirt steak + \$ 45.00 / Tofu + \$ 30.00 Add cheese + \$ 20.00   fd

Cereal meatballs (4 pcs)

Made with a mixture of cereals in tomato sauce served with white rice and grilled vegetables.....\$ 105.00

Molcajete of the garden (For 2)

Grilled vegetables, adobera cheese, poblana stripes, roasted nopal, and green or red sauce, served

with baked tortillas or toast.....\$ 180.00

Add: Turkey \$ 50.00 / Skirt steak \$ 50.00 / Tofu \$ 35.00

Teppanyaki

Grilled vegetables, with white or whole rice.....\$ 95.00

Add: Turkey \$ 50.00 / Skirt steak \$ 50.00 /

Norteña potato

Baked potato with cheese, skirt steak, beans from the pot,strips of chile poblano, sour cream and pico de gallo.....\$ 150.00

Add avocado + \$ 15.00

Turkey breast or flank steak to taste

Adobada, teriyaki, breaded, mole poblano or winter + \$ 30.00 (served with garnish to choose).....\$ 160.00

Trout filet to taste

Grilled, adobo marinated or garlic.....\$ 250.00

Extra portion:

Butter 30 grs	\$ 25.00	Side salad	\$ 25.00
Marmalade 30 grs.....	\$ 20.00	Falafel 5 pcs	\$ 50.00
Acid cream 50 ml.....	\$ 15.00	Hummus 50 grs	\$ 25.00
Panela cheese 50 grs.....	\$ 20.00	Beans 50 grs	\$ 20.00
Goat cheese 30 grs.....	\$ 30.00	Avocado 50 grs	\$ 30.00
Jocoque 30 grs.....	\$ 25.00	Rice bread (2 reb)	\$ 25.00
Roasted vegetables 80 grs.....	\$ 30.00	Peanut butter 30 g.....	\$ 25.00
Pita bread.....	\$ 20.00	Pecan nut.....	\$ 25.00
Tabule	\$ 30.00	Egg	\$ 15.00

PASTA AND RICE

Pasta from orchard fd

Pasta with garlic butter and vegetables.
\$ 95.00

Sicilian Pasta

Pasta with pomodoro sauce, dehydrated tomatoes, beef meatballs and cheese.
\$ 145.00

Pasta with pesto

Pasta with walnut pesto, goat cheese and dehydrated tomato.

\$ 120.00

Green Pasta

Sauteed pasta with spinach sauce, Broccoli, zucchini and roasted turkey.

\$ 140.00

Pastisio

Gratin baked pasta, layers of pasta, Bolognese meat and béchamel sauce.

\$ 145.00

Yakimeshi

Mix of rice, egg, vegetables and soy

(Ask for light cauliflower based)

\$ 70.00

Moors with Christians

White or brown rice with beans from the pot and fried banana.

\$ 70.00

Kids menu

(Includes 1 glass of water of the day and dessert)

Mini beef burger with potatoes

\$ 115.00

Turkey breast, breaded or roasted

\$ 115.00

Pasta in tomato sauce with cheese

\$ 100.00

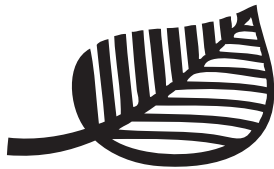
Chicken flutes (3 pieces)

\$ 120.00

OUR INGREDIENTS MAY HAVE VARIATIONS, DEPENDING THE SEASON OR DISPONIBILITY SO OUR PREPARATIONS MAY CHANGE.

*Visit us at our restaurants in Coyoacan and Condesa.
For banquets or events:
eventos@laesquinaverde.com*

*Visit us:
www.thegreencorner.org
All our prices includes taxes
16%*



THE GREEN CORNER

BREAKFAST 8:00 to 13:00 hrs.



TO START THE DAY

- Kefir bowl**
Healthy combination of kéfir with seasonal fruit, honey and granola \$85
- Seasonal fruit plate** \$ 60.00 **fd**
- Fruit plate with yogurt, granola and honey** \$ 75.00 **fd**
- Biscuit or Toasted Bagel (1 pcs)**
with butter and jam \$ 45.00 **fd**
- Oatmeal with milk of your choice and seasonal fruit** \$ 60.00 **fd**
- Quinoa with apple**
Quinoa with oats, almond milk, brown sugar and apples with cinnamon.
\$ 120.00 **fd**
- Country bread**
Loaf bread with seasonal jam, goat cheese, toasted nuts and hint of honey.
\$ 65.00 **fd**
- French toast**
2 slices, made with almond milk, served with fruit. \$ 90.00 **fd**
- Variety of sweet bread**
Ask for it warm! \$ 30.00

CHILAQUILES AND ENCHILADAS

*Sauces: green, red, bean or Swiss
Served with grated cheese, cream, onion and coriander*

- Plain**
\$ 80.00
- Fried or scrambled egg (2 pcs.)**
\$ 110.00
- Shredded chicken**
\$ 120.00
- Roast turkey**
\$ 135.00
- Skirt steak**
\$ 135.00
- Roasted tofu**
\$ 105.00
- Roasted banana**
\$ 105.00
- Tinga of hibiscus flower**
\$ 105.00
- Side of chilaquiles in your favourite dish with saucer of your preference.**
\$ 40.00

Welcome to The Green Corner!

We want you to have a pleasant time with us while you enjoy your food, of which we want to talk to you a bit.

The dishes that you will taste are prepared **at the moment and especially for you** as they were in the old days; **that is, without preservatives, thickeners, flavorings or chemical improvers and without using a microwave oven.** In other words, each ingredient retains its authentic aroma and flavor. By the way ***Did you know that an organic food is one that is cultivated through natural practices and whose processing does not include any chemical additives? And that in the livestock production is not considered the confinement, use of hormones or antibiotics?***

Yes, among other things, that's what organic production is about.

Hence, the ingredients used in our kitchens are certified organic in its vast majority; except for some spices such as nutmeg, axiote and some dried chiles.

It is true that organic products have a higher cost than conventional products, but at the same time we want to share healthy and delicious dishes with you, we want them to be accessible to you too. Therefore, you will notice that prices are the same or lower than anywhere else in the area.

Bon Appetite!

YOGURT BOWLS

(PROTEIN, FIBER, VITAMINS AND MINERALS)

- Red fruits bowl**
Creamy yogurt with red berries, strawberries, blueberries, cocoa nibs and granola.....\$ 85.00
- Coconut Bowl**
Creamy yogurt with chia and coconut milk, seasonal fruit, granola, grated coconut and raisins.....\$ 85.00
- Banana bowl**
Creamy yogurt, peanut butter, banana, peanut, blueberries, granola and flaxseed.....\$ 85.00

*Change your bowl into vegan for free:
Chia + coconut milk + the ingredients of the bowl.*

EGGS AND OMELLETES

- Eggs** **fd**
Scrambled: Turkey ham, chorizo, sausage, vegetables, beans or Mexican.
Fried: Singles, ranchero, green and red sauce.....\$ 90.00
- Fried eggs**
2 Fried eggs, slices of ham, potato wedges, tomato and toasted bread.....\$ 105.00
- Motuleños**
2 Fried eggs on tortilla with red sauce, carrot, peas, roasted banana and ham.....\$ 105.00
- Adobados**
2 Fried eggs on sopecitos, served with pasilla sauce and goat cheese, served with rajas poblanas and beans.....\$ 110.00
- Casserole eggs**
2 Fried or scrambled eggs served in a pan, jocoque with zataar, tabule and hot pita bread.....\$ 105.00
- Of the house**
2 scrambled eggs with tortilla, panela cheese, bathed in green, red and pasilla sauce.....\$ 95.00
- The Green Corner eggs** **fd**
2 poached eggs on toasted biscuits, bathed in creamy spinach sauce, served with mixed salad or beans.....\$ 110.00
- Cocoyoc eggs**
2 Fried eggs over ham and cheese sincronizada, green sauce, cream, cheese and pico de gallo.....\$ 115.00
- Quinoa "Good morning"** **fd**
Quinoa a la mexicana with beans, 2 fried or scrambled eggs with green and red sauce.....\$ 120.00
** change egg for tofu, banana or grilled cheese.*
- Bagel Niza** **fd**
Bagel with whites and spinach, tomato, goat cheese and homemade pesto, served with mixed salad.....\$ 120.00
- Ham and cheese Omellete**.....\$ 105.00
- Green Omellete** Stuffed vegetables with cheese, served in spinach sauce.....\$ 95.00
- MulatoOmellete** Stuffed with rajas and cheese, bean sauce and chorizo.....\$ 110.00
- Mediterranean Omellete** sundried tomato stuffed with goat cheese and pesto.....\$ 110.00
- Lebanese Omellete** Stuffed with jocoque, served with tabule, hummus and pita bread.....\$ 105.00
**Change for whites or tofu without additional cost.*

SPECIAL

- Molletes**\$ 80.00
(Add: Goat cheese \$ 30.00 / Ham \$ 45.00 / Chorizo \$ 35.00 / Shredded chicken \$ 45.00)
- Enmoladas Frida Kahlo** 3 Banana stuffed tortillas with goat cheese served in homemade mole, cream, cheese and onion **fd**\$ 125.00
- Nopal Ranchero** Nopal roasted with panela cheese, refried beans, served with red sauce, onion and coriander, served with tortillas **fd**\$ 125.00
- Cachapa Grilled** Corn pancake served with melted cheese served with fresh tomato\$ 85.00
- Ham and cheese croissant** Served with mixed salad.....\$ 110.00
- Croque Madame** Sour dough sándwich, with grated cheese, fried egg and side salad\$ 125.00
- Corcholatas Green Corner** 3 Sopes of corn with refried beans, chorizo of cereals, lettuce, onion and cilantro\$ 70.00
(Change for cochinita or shredded chicken for \$ 45.00)
- Hot Cakes (3 pcs.)** Served with fruit and granola.....\$ 80.00
Order them with: Honey, maple flavor agave syrup, cajeta, strawberry or chocolate sauce Gluten Free + \$ 10.00
- Tamalito pibil** Seasonal Tamal in mirror of bean, cochinita pibil and pickled purple onion\$ 110.00
- Chinampas (3 pcs.)** Tlacoyos with cured nopalitos in sea salt, lettuce, cream and cheese.....\$ 105.00

SANDWICHES

All come with cucumber and potatoes

Choose the bread: Chapata, Bagel, Ost integral Wrap or PitaBread dough mother “Ost” +10.00

- Classic.** Ham, oaxaca cheese, lettuce and tomato (ask for it with butter)
\$ 125.00
- Tuna.** Tuna salad with celery, cucumber, tomato, onion and mayonnaise.
\$ 155.00
- Good Morning.** Scrambled egg with vegetables, beans and oaxaca cheese.
\$ 110.00
- Vegetable shawarma.** Sauteed vegetables with oriental spices, hummus, lettuce and tomato. **fd**
\$ 100.00
- Peppers.** Roasted peppers with goat cheese and pesto.
\$ 120.00 **fd**

Order it with gluten-free natural-wheat rice bread or whole-wheat Ezekiel + \$ 25.00