



BY CHEF RICHARD SANDOVAL

VEGETARIAN MENU

ANTOJITOS

STARTERS

GUACAMOLE ^{(VG) (G)} 50
avocado - tomato - onion - cilantro - lime

QUESADILLA ^{(G) (D) (V)} 45
house blend cheese - flour tortilla
avocado purée - morita sauce

QUESO FUNDIDO ^{(G) (D)} 70
melted mexican cheese - morita sauce
flour tortilla - mushrooms al ajillo

NACHOS ^{(V) (G) (D)} 60
corn tortilla chips - pinto beans purée
cheese sauce - pico de gallo - guacamole
sour cream - pickled jalapeño

ENSALADAS

SALADS

ENSALADA MAYA ^{(D) (V)} 55
mixed lettuce - cherry tomato
pumpkin seeds - carrots - halloumi cheese
orange chipotle dressing

ENSALADA DE AGUACATE ^(VG) 60
lettuce - roasted yellow corn - red onion
cucumber - radish - crispy quinoa
cherry tomato - lemon vinaigrette

TACOS

AGUACATE ^(V) 60
corn tortilla - avocado - beans
coriander sauce - pico de gallo - crispy quinoa

VEGGIE ^(VG) 50
crunchy quinoa - black bean purée
capsicum mix

ESPECIALES

SPECIALTIES

ENCHILADAS VEGETARIANAS ^{(V) (D) (G)} 90
capsicum - creamy chipotle sauce

FAJITAS

served with guacamole, sour cream,
pico de gallo and flour tortillas

ENHANCE YOUR FAJITA!
ADD MOZZARELLA CHEESE 15

VEGETABLES ^{(V) (G) (D)} 130
adobo marinated

ALGO MAS

SIDES

ARROZ A LA MEXICANA ^(V) 30
tomato rice

ELOTE ASADO ^{(V) (D)} 35
corn on the cob - mayo - cheese - chili powder

VEGETALES ^(VG) 30
marinated grilled vegetables

POSTRES

DESSERTS

ICE CREAM & SORBETS ^{(V) (G) (D)} 15
one scoop of seasonal fruits

