



COFFEES 12oz

American Coffee
Decaf
Espresso
Double Espresso
Capuccino
Mocha
Latte

COFFEES 16oz

Ice Coffee
American Coffee
Decaf
Capuccino
Mocha
Latte
Hot Chocolate

LIQUER TO YOUR CHOICE 1.5oz

Frangelico
Kahlua
Liqueur 43
Baileys
Amareto

FRAPPE 16oz

Mocha
Cookies and Cream
Red Velvet
Vanilla Latte
Caramel

CHAI TEAS 16oz

Vanilla Sugar Free
Spices

ASK FOR OUR SELECTION OF
GELATO & ICE CREAM POPSICLES

Prices are in USD Dollars, 16% Tax included.

TEA STRANDS 16oz

Lavender
White Russia
Herbal Relax
Green Champagne
Mint
Golden Lavanda

TEA BAGS 16oz

Earl Grey
English Breakfast
Jazmin Green
Chamomile
Vainilla
Mango-Strawberries

SMOOTHIES 16oz

Banana
Piña Colada
Mango
Berries *(subject to season)*

WATER AND SODA

Fiji 1lt
Perrier 330ml
Coca-Cola 355ml
Coca-Cola Light 355ml
Sprite 355ml
S. Pellegrino 750ml

FRESH JUICES 500ml

Orange Juice
Green Juice

SINGLE FRUIT

FRUIT PLATE

Pineapple, papaya, cantaloupe, apple
and berries / *Piña, papaya, melón y
frutos rojos*

YOGURT PARFAIT

Yogurt, pineapple, papaya, cantaloupe,
apple and granola / *Yogurt, piña,
papaya, melón, manzana y granola*

QUICHE

Spinach and cheese
Ham, bacon and cheese



SWEET BREAD / PAN DULCE

Blue Berries Muffin
Chocolate Muffin
Cinnamon Roll
Danish
Chocolate Roll
Croissant

Ask for our promotions on sweet bread

MINI CAKES / PASTELERÍA

Key Lime Pie
Tiramisú
Three Milks
Chocolate
Chocolate mousse
Cheesecake

PANINIS

Choose between Ciabatta/Croissant/Multigrain Panini or White bread & French fries or potato salad

ABLT

Avocado, bacon, lettuce, tomato / *Aguacate, tocino, lechuga, jitomate*

Grilled Cheese / Queso Asado

Grilled Cheddar and American Cheese / *Queso cheddar y queso americano asados*

Pork Sandwich / Sandwich de puerco

Pork leg in green sauce, cabbage with apple / *Pierna de puerco en salsa verde, col con manzana*

Roasted Avocado / Aguacate Asado \$16

Spinach, panela fresh cheese, pickled red onion / *Espinaca, queso panela, cebolla morada curtida*

Beans / Frijoles

Local sausage, local fresh cheese, mexican salsa and jalapeño chili / *Chorizo, queso fresco, salsa mexicana, jalapeño*

Gyro

Pork, beef or chicken, tzatziki, tomato, cucumber, onion and french fries / *Puerco, res o pollo, tzatziki, jitomate, pepino, cebolla, papas a la francesa*

Turkey Ham / Jamón de Pavo

Spinach, swiss cheese, tomato / *Espinaca, queso suizo, jitomate*

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SALADS / ENSALADAS

Chef's Salad / Ensalada del Chef

Lettuce, turkey ham, cheese, bacon, pickles and boiled egg / *Lechuga, jamón de pavo, queso, tocino, pepinillos, huevo duro*
With chicken / *Con pollo*
With shrimp / *Con camarón*

Prosciutto16

Seasonal fruit, prosciutto, almonds, local fresh cheese / *Fruta de temporada, prosciutto, almendras, queso fresco local*

Caesar Salad / Ensalada Cesar

Romaine lettuce, caesar dressing, parmesan cheese and croutons / *Lechuga romana, aderezo Caesar, queso parmesano, crutones*
With chicken / *Con pollo*
With shrimp / *Con camarón*

Berries / Frutos Rojos

Red lettuce, spinach, strawberry, raspberry, blackberry, asparagus, goat cheese / *Lechuga, espinaca, fresa, frambuesa, zarzamora, espárrago, queso de cabra*

Grilled Chicken / Pollo a la Parrilla

Mixed lettuce, confit tomato, black olive, sesame seeds / *Mix de lechugas, jitomate confitado, aceituna negra, ajonjolí*

Salmon

Lettuce, cucumber, smoked salmon, curd cheese and fennel dressing / *Lechuga, pepino, salmón ahumado, aderezo de jocoque*

Tomato / Tomate

Organic tomatoes, green tomatoes, celery, kalamata olives, grilled corn kernels with coriander / *Jitomates orgánicos, tomates verdes, apio, aceitunas kalamata, granos de elote con cilantro*

Shrimp / Camarón

Sauteed shrimp with peppers in soy and honey, bok choy, lemon juice, apple / *Camarón salteado con pimientos, soya y miel, bok choy, jugo de limón, manzana*

Stuffed Avocado with Prosciutto / Aguacate Relleno con Prosciutto

Green, red and yellow pepper, carrot, celery and cucumber / *Chile morrón verde, rojo y amarillo, zanahoria, apio y pepino*

Grilled Vegetables / Vegetales Grillados

Cactus, onions, coriander, tomato / *Nopal, cebolla morada y cambray, cilantro y tomate*

MAYONNAISE / MAYONESA: Achiote, Sesame Seed, Chives Yogurt, Bacon, Mango and Ginger Yogurt, Confit Garlic, Dried Chilies, Habanero Chili / *Achiote, Ajonjolí, Yogurt d cebollín, Tocino, Yogurt de Mango y Jengibre, Ajo confitado, Chiles secos, Chile Habanero.*

MUSTARDS / MOSTAZAS: Chipotle, Mint, Jalapeño Capers / *Chipotle, Menta, Jalapeño, Alcaparras*

DRESSINGS / ADEREZOS: Pesto, Chimichurri, Charred Tomato and Chili, Mustard with Honey and Rosemary / *Pesto, Chimichurri, Jitomate y Chiles Tatamados, Mostaza con Miel y Romero*

SALAD DRESSING / ADEREZOS: Ranch, Blue Cheese, Mustard, Honey and Dill, Parmesan and Garlic, Oriental, Avocado, Tzatziki / *Ranch, Queso Azul, Mostaza, Miel y Eneldo, Parmesano y Ajo, Oriental, Aguacate, Tzatziki*

VINAIGRETTES / VINAGRETAS: Balsamic, Italian, Citrus, Mint and Oregano, Garlic and Shery, Mediterranean, Smoked Pineapple / *Balsámica, Italiana, Cítricos, Menta y Orégano, Ajo y Jerez, Mediterránea, Piña Ahumada*