

VEGAN BREAKFAST

ASSORTED FRUIT SYMPHONY

Vegan yogurt, seasonal fruits, berries and caramel gourmet granola

PANCAKES

Made with oatmeal, banana, flaxseed, and almond milk

FRENCH TOAST (gluten free)

Served with a topping of avocado, olive oil, sesame seeds and lemon

VEGAN CHILAQUILES

Made with corn tortilla chips, vegan sour cream, potatoes, cheese, and tofu

MEXICAN TOFU

RAJAS POBLANAS
Poblano chili pepper slices mixed with mushrooms, corn, and sour cream

NOPAL HUARACHE

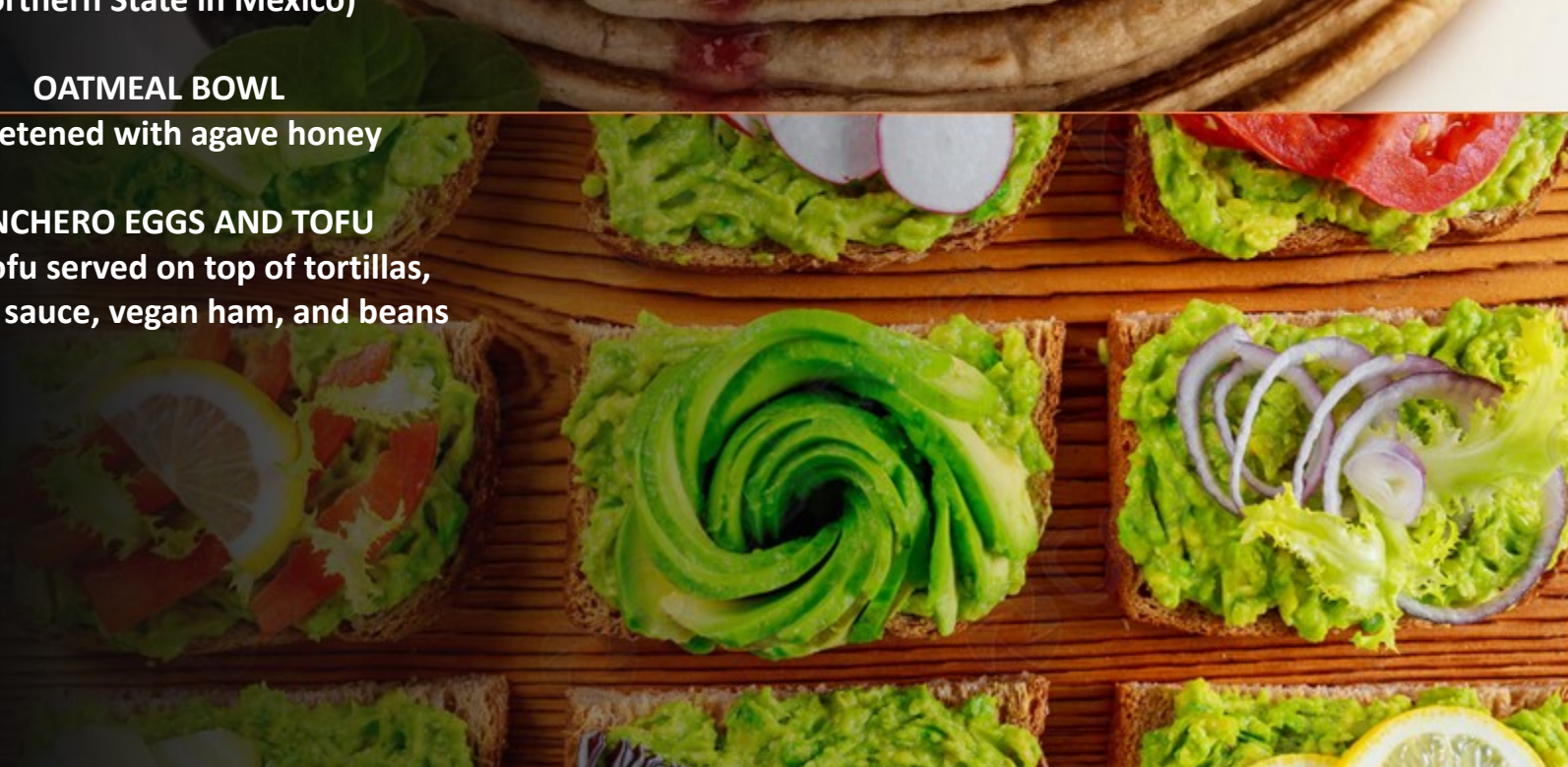
Grilled nopal cactus leaves with corn masa and served with soy chilorio (a vegan and meatless alternative traditional dish from Sinaloa, a Northern State in Mexico)

OATMEAL BOWL

Sweetened with agave honey

RANCHERO EGGS AND TOFU

Fried Tofu served on top of tortillas, with red sauce, vegan ham, and beans



LUNCH & DINNER

MUSHROOM FONDUE

Made with dried tomatoes, bell peppers, potatoes, and cheese

VEGAN FAJITAS

A mix of bell peppers, onions, mushrooms, guacamole, beans, and rice

SPAGHETTI (gluten free)

With mushrooms, tomato sauce, and pesto

VEGAN LASAGNA

Gluten free pasta, with carrots, zucchini, bell peppers, eggplant, mushrooms, and vegan cheese

CAULIFLOWER CEVICHE

chopped tomatoes, onions, coriander, and cucumbers mixed with lemon juice

TOFU ENCHILADAS

Made with green or red sauce and served with a lettuce and tomato salad

VEGAN CESAR SALAD

A delicious mix of baby lettuce, aioli, vegan parmesan cheese, and gluten free croutons

GRILLED PORTO BELLO MUSHROOM

Dressed with couscous salad, cucumber, tomato, onion, and basil

POZOLE

A very traditional Mexican dish! Our Vegan Pozole is a hearty soup with mushrooms and tofu

NOPAL AND TOFU SALAD

Mexican cactus leaves chopped into a salad with tofu



DESSERTS



VEGAN VANILLA ICE CREAM

ARROZ CON LECHE

Cooked rice with almond milk,
coconut flakes, and sliced fried macho (plantain)
bananas

TRUFA DE PLATANO

Truffles of banana, walnut praliné, and almond
flakes

