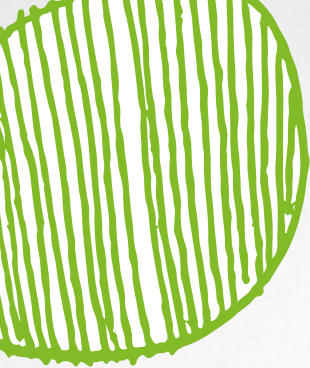




MENU



JUICES

	Small 350 ML	Big 600 ML		Small 350 ML	Big 600 ML
METALS DETOX	\$68	\$99	CACTUS JUICE	\$72	\$104
Celery, coriander, green apple ginger and lemon			Blended cactus with pineapple juice, cucumber, celery and spinach		
PURV	\$78	\$110	ANTI-INFLAMMATORY	\$72	\$104
Beetroot, celery, cucumber turmeric, ginger, lemon and apple			Pineapple, cucumber, turmeric and jalapeño		
SUPER GREEN	\$78	\$110	KING GREEN	\$78	\$110
Zucchini, spinach, ginger, parsley broccoli, celery, chayote, lemon and coriander			Spinach, celery, parsley cucumber, lemon and ginger		
DETOX	\$84	\$117	HAPPY HORMONES	\$84	\$117
Cucumber, parsley, ginger, celery spinach and pineapple			Apple, carrot, sweet potato ginger and cinnamon		
VITAL	\$78	\$110	CREATE YOUR JUICE	\$84	\$117
Spinach, parsley, cucumber, lemon apple and ginger			Make your drink with the ingredients that you most want. You can choose up to 5 ingredients		
TURMERIC RULES	\$78	\$110	SINGLE-FRUIT JUICE	\$75	\$110
Apple, carrot, lemon, ginger, turmeric and a pinch of black pepper			Orange, grapefruit, pineapple or carrot		
IMMUNE	\$78	\$110			
Ginger, jalapeño, spinach, beets grapefruit and orange					



SHOT BAR 60 ML

ALOE	\$36	PROBIOTIC	\$36
Coconut water and aloe		Apple vinegar, turmeric and ginger	
DETOX	\$36	WHEATGRASS	\$42
Ginger, cayenne and lemon		Wheat grass and coconut water	
IMMUNE	\$36	GINGER	\$36
Turmeric, orange, ginger and black pepper			

Help your body to effectively and
cleanse your blood





SMOOTHIES

Big
600 ML

Choose the milk of your preference!

Almond, Coconut or Rice

ANTIOXIDANT \$117
Mixed berries, green tea and beets

BLUE \$110
Blueberry, chia, banana, cinnamon

CHOCOLATE \$99
Banana, cocoa and almond butter

COLADA \$99
Pineapple, cucumber, celery and spinach
*With coconut water

EXPRESSO \$99
Banana, almond butter, espresso,
vanilla, cinnamon

GREEN \$99
Banana, green apple and spinach
*Coconut milk

RED \$106
Banana, cucumber, chia, strawberry
and cinnamon

VAINILLA \$99
Banana, almond butter and vanilla

STRAWBERRY \$99
Strawberry, watermelon and basil

CALM \$99
Lavender tea, blueberry, chia, banana, cinnamon

TROPICAL MANGO \$106
Mango, turmeric, coconut, and coconut milk

FRESH KIWI \$99
Kiwi, pineapple, mint, lemon, cucumber
and honey

Add on!

PROTEIN, VANILLA
OR CHOCOLATE +\$41

SUPER
FOODS +\$18

MTC OIL +\$25

TRACE
MINERALS +\$15



COFFEE

AMERICAN

Organic coffee
Regular 200 ml \$36
Decaffeinated 200 ml \$40
Cold or frappe small 350 ml \$36
Cold or frappe big 600 ml \$54

COFFEE LATTE 350 ml \$60

ESPRESSO 60 ml \$36
Organic coffee

ESPRESSO CORTADO 60 ml \$43
Organic coffee, milk of your choice

DOUBLE ESPRESSO 120 ml \$50
Double load of organic coffee

ESPRESSO DOBLE CORTADO 120 ml \$58
Double load of organic coffee.
Milk of your choice

CAPUCCINO

milk of your choice, organic coffee
Hot 350 ml \$60
Cold or frappe small 350 ml \$60
Cold or frappe big 600 ml \$86

TEA

Ask for the variety of tea

Hot small 300 ml \$33
Hot big 450 ml \$55
Cold or frappe small 350 ml \$33
Cold or frappe big 600 ml \$55



OTHER DRINKS

ZOE WATER

900 ml	\$35
500 ml	\$20
350 ml	\$23

SPORT ZOE WATER

900 ml	\$39
500 ml	\$36

COCONUT WATER 330 ml

\$27

SPARKLING WATER HOUSE BRAND 355 ml

\$38

WATER OF THE DAY Ask for the variety of flavors

Small 350 ml	\$18
Big 600 ml	\$30

MANDOLIN KOMBUCHA 475 ml

\$75

NATURAL KOMBUCHA VITALITY

400 ml	\$65
1 lt	\$140

LEMON OR ORANGE JUICE SODA Sparkling or alkaline water, juice of choice

Sparkling Water 350 ml	\$75
Alkaline Water 350 ml	\$45

FROZEN KOMBUCHA CHAMOYADA

Kombucha, tamarind, chili, lemon and honey

Small 350 ml	\$79
Big 600 ml	\$105

FROZEN CHAMOYADA

Alkaline water, tamarind, chili, lemon and honey

Small 350 ml	\$63
Big 600 ml	\$87

FROZEN TAMARIND-MORINGA

Alkaline water, tamarind, moringa and honey

Small 350 ml	\$59
Big 600 ml	\$87

YOUR CHOICE!

Almond, Coconut or rice milk

Cold, frappe or latte

S B
350 ML 600 ML

COCOA. Organic cocoa, organic coconut sugar

\$67 \$87

COCOA MINT WITH COCONUT PANNA.

Organic cocoa, organic coconut sugar and coconut cream

\$85

COCOA REISHI. Organic cocoa, reishi cinnamon, vanilla, organic coconut sugar

\$75 \$98

MOCCA. Organic cocoa espresso coffee

\$75 \$98

CHAI. Homemade spice mix organic coconut sugar

\$69 \$90

GOLDEN. Turmeric spice mix, organic coconut sugar

\$63 \$87

MATCHA. Matcha, organic coconut sugar

\$83 \$108

LAVENDER MATCHA. Matcha, organic lavender, organic coconut sugar

\$75 \$98

ROSE CARDAMON.

Rose petals, cardamom, organic coconut sugar

\$75 \$98

TARO. Organic taro

Latte and cold: taro and coconut milk
Frappe: taro, organic yogurt and ice
Frappe vegan: organic taro, coconut cream and ice

\$79

BLUE CINNAMON. Coconut milk cinnamon, blue spirulina and coconut butter.

\$75

Hot only

BOWLS



- > PROTEIN, VANILLA OR CHOCOLATE +\$41
- > SUPER FOODS +\$18
- > MCT OIL +\$25
- > TRACE MINERALS +\$15

With almond butter. Choose 4 of your favorite toppings!
Goji Berries, Cacao Nibs, Granola Vitality, Golden berry, dehydrated coconut, chia, flaxseed, toasted almond, amaranth, hemp, puffed quinoa, walnut, strawberry or banana

GREEN STRAWBERRY \$172

Strawberry, banana, spinach and almond butter. * With almond milk. 410 gr

BLUEBERRY BANANA \$216

Blueberry, banana, spinach and almond butter. *With coconut milk. 410 gr

ACAI \$216

Acai, banana, spinach and almond butter. *With coconut milk. 400 gr

TROPICAL PINEAPPLE \$161

Pineapple, banana, spinach and almond butter. * With almond milk. 410 gr

ALL DAY

VEGAN QUESADILLAS \$141

Corn tortillas, hibiscus, squash blossoms and vegan cheese 200 gr.

*Contains nuts 

*Goat cheese alternative 

TOSTADAS DE TINGA \$128

Carrot tinga, organic refried beans, Creole blue corn toast, lettuce, avocado, vegan cream and chia. 250 gr. *Contains nuts 

FALAFEL \$110

Baked chickpea patties, mix of herbs, sesame sauce, tomato, pickled turnip, purple onion and arabic bread. 225 gr.

*Contains nuts 

AVOCADO TOAST \$122

Avocado, zaatar, arugula, grated organic egg, cherry tomato, with a basil - fennel vinaigrette. 220 gr. 

Gluten free bread \$144

CHIA BAR

BANANA GOJI \$95

Chia pudding of choice, banana, goji berries and house granola. 272 gr.

APPLE BUTTER \$95

Chia pudding of choice, apple, coconut and cinnamon. 264 gr.

CACAO FRESA \$95

Strawberries and hemp. 260 gr.

BEAN SANDWICH \$162

Whole grain bread, bean meat, vegan cream cheese, avocado, tomato and chipotle aioli. 350 gr. *Contains nuts 

Gluten free bread \$184

OPEN SANDWICH WITH GOAT CHEESE \$158

Whole grain bread, mixed grilled vegetables, goat cheese and honey. 370 gr.

*Contains nuts 

Gluten free bread \$180

OPEN SMOKED SALMON SANDWICH \$310

Whole grain bread, salmon, vegan cream cheese, arugula, black olives, fennel and cherry tomato. Asparagus on the side. 230 gr. *Contains nuts

Gluten free bread \$332

PESTO GRILLED SANDWICH \$185

Wholegrain bread, organic manchego cheese, spinach, tomato, basil with a jicama, carrot and cabbage salad on the side. 380 gr. 

Gluten free bread \$207

VEGAN PEPITO \$158

Whole grain bread, mushrooms, BBQ, guacamole and refried beans, with onions and habaneros.. 410 gr. *Contains nuts 

Gluten free bread \$180

GLASS OF MIX VEGETABLES \$72

Grated jicama, cucumber and carrot, lemon and house sauce. 240 gr. 



BREAKFAST

★ **APPLE CINNAMON OATS** \$89
Apple, oats, spices, almonds and maple syrup 400 gr. *Contains nuts 

★ **VEGETARIAN MOLLETES** \$105
Nopal stuffed with refried beans, organic goat cheese, pico de gallo and avocado on top. 280 gr.
*Contains nuts *Vegan option   

★ **EGG TRUFFLE OPEN SANDWICH** \$199
Organic eggs, masa madre bread, bathed in a mushrooms truffle cashew nut sauce. 360 gr. 
*Contains nuts *Vegan option
Gluten free bread \$221

SWEET POTATO FRITTATA \$136
Organic eggs omelette with yellow sweet potato, spinach, organic goat cheese and spices. 200 gr. 
*Vegan cheese option
Only egg white \$148

★ **RICOTTA HOT CAKES** \$205
Almond flour, organic ricotta cheese, organic egg, banana, coconut oil, jocoque, strawberries and maple. 225 gr.
*Contains nuts 

RUSTIC BLACKBERRY HOT CAKES \$199
Buckwheat flour, oatmeal, blueberry, spices, red fruit sauce with vegan yogurt 350 gr.
*Contains nuts 

★ **QUINOA WAFFLES** \$173
Quinoa flour, flaxseed, seasonal fruit, almond butter, vegan yogurt and maple. 400 gr.
*Contains nuts  

★ **VITALITY CHILAQUILES** \$155
Blue organic corn tortilla chips, purple onion, vegan cheese and camouflaged watermelon, bathed in red sauce. 520 gr. *Contains nuts  

★ **ORGANIC EGGS YOUR WAY** \$136
Mexican-style, rancheros, pulled, with vegetables, crashed. Accompanied with bread or tortilla and beans. 
Sólo claras \$148

★ **MEXICAN EGGS BENEDICT** \$149
Poached eggs over organic corn picadita, fried beans, salsa, avocado, organic goat cheese and a cactus salad on the side.  

HUEVOS EN CAZUELA \$146
Organic eggs, zataar and olive oil, accompanied by jocoque and pita bread. Served in a clay pot. 280 gr. 

★ **LEBANESE EGGS** \$149
Organic eggs omelette, jalapeño pepper, chopped onion, stuffed with natural jocoque, accompanied with pita bread chips and house jocoque 230 gr. 

POBLANO SALSA OMELETTE \$146
Organic omelette filled with sautéed mushrooms and epazote, covered with a creamy poblano salsa. 190 gr.  
*Contains nuts *Vegan option

LEBANESE TOAST \$219
oast made with almond flour, jocoque, s almon, fried egg, with a touch of olive oil and zaatar. 160 gr.

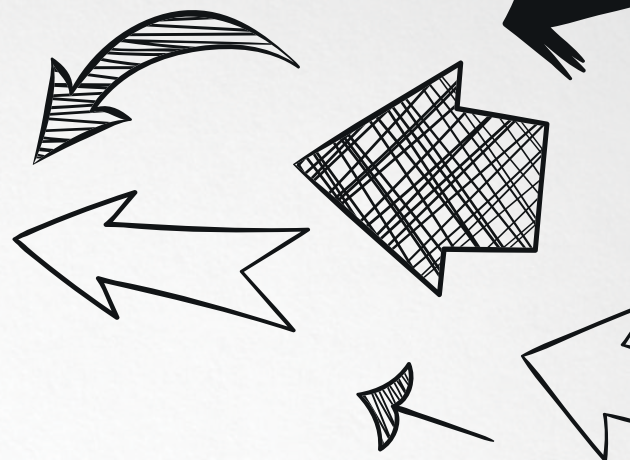
KETO. FLEXITARIAN *Contains nuts

★ **APPLE OMELETTE** \$136
Organic eggs, spinach, red onion and apple. 225 gr.  

ORGANIC YOGURT \$130
Organic yogurt, vitality granola, mango, mixed berries, honey and rose petals. 400 gr. 

FRUIT PLATE WITH YOGURT \$88
Fruits of the day and vegan yogurt. 360 gr.
*Contains nuts   
*Organic Yogurt option

MEALS



STARTERS

CAULIFLOWER HOT WINGS \$120
Cauliflower, chickpeas, chili mix
sesame sauce.. 260 gr. **KETO** *Contains nuts

THAI LETTUCE WRAP \$199
Mix of mushrooms and walnuts, prune sauce
siracha and lettuce leaves on the side.
410 gr. *Contiene nueces

TACOS AL PASTOR \$105
Corn tortilla, jicama, cabbage, chili sauce
pineapple, cilantro and onion. 330 gr.

★ **CAULIFLOWER YAKIMESHI** \$118
Cauliflower rice, carrot, pepper, zucchini
and ponzu sauce 280 gr.

GUACAMOLE \$80
Avocado, onion, coriander, with blue Creole
corn tortilla chips and vegetable sticks
on the side. 250 gr.

SOUPS

SOUP OF THE DAY
Small 180 gr \$68
Large 360 gr \$84

VITALITY
Pumpkin and mint cream with goat cheese and
almonds. *Contiene nueces
*Vegan cheese option
Small 180 gr \$68
big 360 gr \$84

SALADS

**BEEF AND GRAPEFRUIT
SALAS** \$165
Espinaca, arúgula, betabel, toronja
edamames, queso de cabra, pistache
aderezo de maracuyá. 380 gr.

VITALITY SALAD \$114
Spinach, arugula, beet, grapefruit
edamamae, organic goat cheese
pistachio, passion fruit dressing 270 gr.
*Contains nuts



MAIN COURSE PIZZA

100% GLUTEN FREE

MEATBALLS WITH ZUCCHINI PASTA \$118

Vegan meatballs with quinoa, eggplant oatmeal, zucchini and carrot pasta with tomato sauce.

320 gr. *Contains nuts 

★ QUINOA BURGER \$113

Organic quinoa bread stuffed with cucumber and red onion with vegan mayonnaise, lettuce tomato, accompanied by sweet potato

fries. 250 gr.  

*Contains nuts

★ JACOS ARABES \$158

Jackfruit, onion, spices, pita bread. Arabic sauce and jocoque apart. 280 grams 280 gr.  

*Vegan Option

NOQUIS \$104

Soft sweet potato and beet gnocchi, in a creamy arugula sauce and organic goat cheese. 290 gr. 

*Contains nuts

MEATBALLS SANDWICH \$128

Organic lentil meatballs, with marinara sauce and organic manchego cheese on sourdough bread with rosemary potatoes on the side. 460 gr. 

Gluten free bread \$148

SUSHI BOWL \$130

Millet, chipotle beans, nori seaweed, cucumber broccoli, spinach, sesame avocado, dressed with ponzu sauce. 490 gr. 

ITALIAN BOWL \$174

Quinoa, chickpea, baked sweet potato, green beans, avocado, sautéed mushroom and spinach, dressed with pesto mayonnaise. 470 gr. 

PESTO PASTA \$143

Gluten-free pasta, vegan cream, basil pesto parmesan cheese and dehydrated tomato. 260 gr.

*Contains nuts 

PAD THAI \$216

Organic pasta, zucchini, carrot, mushroom tamarind, celery, ginger and peanuts. 520 gr. 

VEGAN \$198

Artichoke heart, eggplant, vegan cheese peppers, zucchini and white truffle oil.

380 gr. *Contains nuts 

KETO \$245

MARGARITA \$165

Organic manchego cheese basil and tomato. 260 gr.  

KETO \$210

SALMON \$295

Tomato sauce, smoked salmon, black olives, capers, arugula and organic goat cheese. 270 gr. 

KETO \$320



KIDS MENU



BREAKFAST

APPLE CINNAMON OATS \$72
Apple, oats, spices, almonds and maple syrup. 200 gr. *Contiene nueces 

ENFRIJOLADAS \$85
Small organic corn tortillas stuffed with scrambled eggs covered with bean sauce, vegan cream and avocado. 4 PCS 300 gr.  
*Contains nuts

EGGS YOUR WAY \$89
Organic eggs, beans and sourdough bread. Mexican style, ranchero, veggie omelette sunny side up 

GREEN WAFFLE \$112
Oats, almond, coconut sugar, spinach, coconut milk, banana, blue berry and maple syrup. 140 gr. 

QUESADILLAS \$106
4 slices of small organic corn tortillas stuffed with organic manchego cheese 80 gr. 

RICOTTE PANCAKES \$156
Made with almond flour, organic ricotta cheese, organic eggs, banana, coconut oil, homestyle yogurt strawberries and maple syrup. 2 PCS. 150 gr. 

DFN CHOCOLATE MILK \$75
Your choice of milk with DFN FLOWER PROTEIN. 350 ml. 

ALL DAY

MINI ZUCCHINI CREAM \$58
Zucchini cream, organic goat cheese and olive oil. 160 gr. 

MARGUERITA MINI PIZZA \$89
Small Arabic bread, tomato sauce, tomato basil, organic Manchego cheese. 170 gr. 

MINI BEAN SANDWICH \$104
Whole grain bread, bean patty, vegan cheese, avocado, lettuce and tomato. 260 grams. 260 gr. *Contains nuts 
Con pan libre de gluten \$115

MINI GRILLED SANDWICH \$104
Wholegrain bread, organic manchego cheese with a jicama, carrot and cabbage salad on the side. 150 gr. 
Gluten free bread \$115

MINI AVOCADO TOAST \$78
Wholegrain bread, avocado, organic egg, cherry tomato. 190 gr. 
Gluten free bread \$89



DESSERTS

All our desserts contain nuts

RAW OATS \$79

Oats, pumking seeds, almond, chia
sunflower seeds, cinnamon, cashew yogurt
trawberries, fig and maple. 

SNICKERS BAR \$79

Peanut, almond, date, cacao, maple and
coconut oil. **CRUDIVEGAN** 

AMARANTH BAR \$61

Popped amaranth, almond butter, honey
cacao and coconut oil. 2 PCS  

QUINOA BAR \$76

Popped quinoa, grated coconutd, pumpkin
seeds, almond, hemp seeds, honey,
coconut oil and chocolate.  

BROWNIE \$74

Walnut, date, cacao and almond. 2 PCS  

LEMON PAY CREAM \$69

Cashew, walnut, almond, date, lemon
vanilla and maple.  

PEANUT COOKIE \$22

Peanut, oat flour, coconut sugar and cacao 

FILLED COOKIE \$45

Almond flour, almond butter, cacao
avocado oil and maple.  

JAM COOKIES \$45

Almond flour, oat flour, cinnamon
seasonal jam and maple. 4 PCS 

CHOCOCHIPS COOKIE \$71

Almond, cocoa, organic egg, mint extract
and maple. 4 PCS  

CARROT COOKIES \$46

Almond, oats, coconut sugar, carrot,
organic eggs, raisins and spices. 4 PCS 

VANILLA-ALMOND GRANOLA \$128

Oats, almond, cinnamon and maple. 

BANANA AND WALNUT MUFFIN \$49

Almond flour, pecans, organic egg, banana
apple, date, vanilla, chia and rice milk.  

CACAO PANCAKE \$75

Almond flour, quinoa, cacao, apple, chia
maple and rice milk.  

CINNAMON PANCAKE \$78

Almond, oats, eggs, maple, vanilla,
cinnamon y dulce de leche. 

KETO CINNAMON ROL PANCAKE \$79

Almond flour, coconut flour, cinnamon
pysillum, egg, coconut milk, vanilla and
stevia. keto  

LEMON KETO PANCAKE \$79

Almond flour, coconut flour, lemon
organic egg, coconut milk and stevia.
keto.  

RAW BLUEBERRY CAKE \$116

Cashews, blueberries, cacao, coconut oil, vanilla
coconut, tahini, almonds, cacao nibs, maple
pumpkin seeds and dates. **CRUDIVEGAN** 

RAW FIG CAKE \$116

Cashew, cacao, fig, coconut oil, vanilla
coconut, maple, cacao nibs
and dates. **CRUDIVEGAN** 

SNICKERS CAKE \$116

Peanut, almond, date, cacao, maple and
coconut oil. **CRUDIVEGAN** 

TIRAMISU \$104

Cashew, chickpea, coffee, coffee liqueur, maple
coconut oil, vanilla and cacao.  

TRUFFLE \$21

Cacao, almond, cacao butter
coconut oil and maple.  



Vegan



Vegetariano



Sin gluten