



"Life Carries a prescient opportunity that can be manifested or squandered. To forge deep interactions with humans and nature, to push your body and challenge your mind. The culmination of your experiences will weave the fabric of your life"

Breakfast

FRUIT BOWL \$3.99

Bowl de Fruta Fresca de Temporada
Fresh, Seasonal Fruit

GRANOLA BOWL \$5.99

Seasonal Fruit, Coconut and Yogurt on a Granola bed, Drizzled with Honey

DESAYUNO TIPICO \$4.99

Dos Huevos a tu Estilo, Frijoles Refritos, Platano, Queso Fresco y Salsa Ranchera. / Two Eggs any Style, Refried Beans, Plantain, Queso Fresco and Ranchera Sauce.

PANCAKES ½ ORDEN \$3.50

Dos Pancakes Acompañado de Fruta
Two Pancakes with Seasonal Fruit

PANCAKE COMPLETO \$5.99

3 Pancakes Acompañado con dos Huevos Fritos y Fruta Fresca de Temporada.
3 Pancakes with two Fried Eggs and Seasonal Fruit.

CREAM BRULEE FRENCH TOAST \$5.99

Tostadas Francesas Elaboradas con Pan de la Casa Acompañadas de Crema Chantilly y Fruta de Temporada.
A Decadent French Toast, on Local Bread with Chantilly Cream and Fresh Fruit.

BREAKFAST QUESADILLA \$4.99

Tortillas de Maiz Rellenas de Frijol Molido, Huevo Revuelto, Queso Mozzarella. / Corn Tortillas Stuffed with Refried Beans, Scrambled Eggs and Mozzarella Cheese.

CHILAQUILES \$5.99

Nachos de Tortilla de Maiz bajo una Capa de Pollo Deshilado con un Toque de Chile Chipotle. / Fried Corn Tortilla Pieces Sautéed Chicken, Homemade Salsa with a Hint of Queso Fresco and Coriander. Add Avocado \$1.00

BREKKIE BOWL \$6.50

Bowl de Tocino Crujiente, Cebollines, Tomate, Aguacate, Quinoa, Maiz dulce, Queso Fresco y Huevo Tibio.
A mix of Fresh Tomato, Avocado, Chives, Crispy Bacon, Quinoa, Sweet Corn, Queso Fresco and a Soft Boiled Egg.



Appetizers

AGUACHILES Mediano \$7.99 Grande \$11.99

Camarones Curtidos en Jugo de Limón con Jalapeño Acompañado de Encurtido de Cebolla, Salsa Casera de Chipotle, Pepino y un Toque de Cilantro. Shrimp, Seasoned with Chili Peppers, Lime Juice, Salt, Cilantro, and Slices of Onion Accompanied with Cucumber and Chipotle sauce.

HABANERO STEAK BITES Mediano \$5.99 Grande \$8.99

Suaves Cortes de Lomo de Aguja Sobre una Cama de Aguacate en Pan Ciabatta.
Soft Pieces of Tenderloin over a Layer of Avocado Served on Crunchy Pieces of Ciabatta Bread

CREMA DE POLLO Y VEGETALES Mediano \$4.99 Grande \$8.99

Crema de Pollo con Vegetales Frescos.
Chicken Soup with Veggies.

CHICKEN QUESADILLA \$5.99

Tortilla de Maiz Rellena de Pechuga de Pollo, Queso Mozzarella y Chirimol. / Corn Tortilla Stuffed with Chicken Breast and Mozzarella Cheese

CEVICHE DE CHAMPIÑONES \$7.99

Mix de Champiñones Frescos, Tomate, Cebollas, Pepino y Pimientos. / Mix of Fresh Mushrooms, Tomato, Onions with Cucumbers and Peppers.

COCONUT CEVICHE \$8.99

Cortes Suaves de Dorado, Pimientos Rojos, Cebolla Morada, Tomate, Aceitunas en Jugo de Limón y Aceite de Oliva.
Chopped Mahi-mahi Fish Mixed with Peppers, Red Onion, Tomato, Olives, Sautéed in a Lime and Olive oil Sauce

ENSALADA DE CAMPO \$7.99

Bowl de Aguacate, Frijoles, Tomates, Cebolla Morada, Maiz Dulce, Tocino Dorado y Limón. / Avocado, Beans, Tomatoes, Red Onion, Sweet Corn and Bacon With a Hint of Lime.

ENSALADA ASIATICA \$7.99

Mix de lechuga Repollada, Lechuga Romana, Lechuga Escarola Verde, Pechuga de Pollo en Tiras, Semillas de Marañon, con un Toque de Aceite de Soya.
Mix of Cabbage Lettuce, Romaine lettuce, Green Escarole Lettuce, Chicken Breast, and Cashews.





Appetizers

SURF AND TURF COBB SALAD \$11.99

Mix de Lechuga Romana, Tomate Cherry, Maiz dulce, Camaroncillo Fresco, Aguacate, Pechuga de Pollo, Huevos Duro, Tocino Frito y Cebollines.
Mix of Romaine Lettuce, Cherry Tomato, Sweet Corn, Shrimps, Avocado, Chicken Breast, Hard Boiled Eggs, Bacon and Chives.

HAMBURGUESA \$7.99

Hamburguesa de Carne o Pollo con Vegetales Acompañado de Papas Fritas.
Beef Patty or Chicken Breast, on a Ciabatta Bread with Cucumber and Tomato with French Fries.

TACOS \$2.00 C/U

De Pollo, Carne, Camaron, Cerdo, Atun o Pescado
Chicken, Carnes Asada, Pork, Shrimp, Ahi-Tuna or Mahi-Mahi.



Main Dishes

PESCADO FRITO \$14.99

Pescado Rojo Frito con Vegetales y Arroz.
Whole Fried Fish with Rice and Fresh Salad.

CAMARONES AL AJO \$17.99

Camarones al Ajo, Empanizados o a la Plancha Acompañados de Pure de Papas y Vegetales.
Breaded or Garlic Sshrimp Accompanied with Potato Puree and Peppers.

MARISCADA \$17.99

Crema de Mariscos Frescos.
Local and Seasonal Seafood Soup with a Hint of Crema.

FILETE DE DORADO \$15.99

8 oz de Filete de Dorado Acompañado de Pure de Papas y Pimientos
8 oz of Mahi-mahi with Potato Puree and Peppers.

FILETE DE ATUN \$15.99

8 oz de Atun Acompañado de Ensalada de Mango y Pure de Papas.
Ahi Tuna Fillet with Mango Slaw and Potato Puree.

FILETE DE ROBALO \$15.99

8 oz de Filete de Robalo Acompañado de Zucchini y Pure de Papas.
8 Oz of Robalo Fillet with Zucchini, Capers and Potato Puree.

BISTECA INFERNO \$17.99

8 oz de Lomo de Aguja Sobre una Capa de Salsa de Chipotle, Crema y Jalapeño Acompañado de Puré de Papas.
8oz of Tenderloin with Chipotle Sauce, Crema, Jalapeños, Potato Puree and Seasonal Veggies.



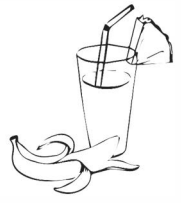
Desserts

PREGUNTA A TU MESERO POR EL ESPECIAL DE HOY

ASK YOUR SERVER FOR TODAYS SPECIAL



Non Alcoholic Drinks \$4.50



COCO-NANO
Coconut, pineapple, banana

FRESADA
Strawberry, banana, milk

FRESH-K
Apple juice, mineral water

LA PASSION
Mint, passionfruit

ORANGE-BERRY
Orange, pineapple, strawberry

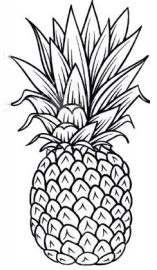
COFFEE-MILK
Banana, coffee, milk

STRAWBERRY LIMON
Strawberry, limonade

Bebidas Naturales

FROZEN \$3.50

STRAWBERRY · PAPAYA · MELÓN · WATERMELON
PINEAPPLE · COCONUT · PASSIONFRUIT · LIME



Refreshing Drinks

LEMONADE \$ 1.99

ICED TEA \$2.00

LIMONADA CON SODA \$2.50

SODAS \$1.50

NARANJADA / CON SODA \$2.99

SODA MINERAL \$1.50

CONGA \$2.99

COCOS \$1.50



DRIP COFFEE	\$1.25	LATTE DOUBLE	\$3.25
ESPRESSO	\$1.95	LATTE CARAMEL SINGLE	\$3.25
ESPRESSO DOUBLE	\$2.49	LATTE CARAMEL DOUBLE	\$3.49
CAPPUCCINO	\$2.45	CAFFE MOCHA SINGLE	\$3.25
CAPPUCCINO DOUBLE	\$3.25	CAFFE MOCHA DOUBLE	\$3.49
MACCHIATO	\$2.45	MINT CAFFE MOCHA SINGLE	\$2.45
LATTE SINGLE	\$2.75	MINT CAFE MOCHA DOUBLE	\$3.49

Craft Margaritas \$7.99

ME MINT

Tequila, triple sec, mint, lime

BLUE WAVE

Tequila, triple sec curacao, lime

THE SUNRISE

Tequila, triple sec, passion fruit, Lime

TAMARINGA

Tequila, triple sec, tamarindo



Traditional Drinks

PIÑA COLADA \$7.5

MOJITO CUBANO \$6.99

BLOODY MARY \$6.99

SEX ON THE BEACH \$6.99

CUBA LIBRE \$5.99

MARGARITA \$7.5



Las Propias

RICARDAO \$9.99

Whisky, Martini, Pineapple

SPICY K-86 \$6.99

Vodka, pineapple, lime, mineral water (jalapeño optional)

ORANGE

COLADA \$7.99

Rum, coconut, milk, orange

RED-MAR \$6.99

Vodka, cranberry, grapefruit soda

PEPIROZCA \$5.99

Vodka, lime, cucumber

SANGRE FRESCA \$9.99

Bombay, Martini, strawberry

SOFT TOUCH \$6.99

Rum, pineapple, lime, kiwi

LOST \$6.99

Rum, mint, maracuya

GOOD MORNING

MIZATA \$7.99

Absolut apeach, milk, coconut, banana

MOJITO FREZA \$6.99

Rum, mint, strawberry, lime



Cervezas



PILSENER	\$2.25
GOLDEN	\$2.25
SUPREMA	\$2.50
CADEJO	\$4.25
CORONA	\$3.00
AGUA	\$1.50
MONSTER	\$3.99
GATORADE	\$2.00
MIX MICHELADA	\$1.25