

COFFEE, ALWAYS FRESH

POUR OVER COFFEE

PREPARED WITH SPECIALLY SELECTED COFFEES, MICROLOTS AND EXOTIC VARIETIES

ORIGAMI DRIPPER 1 CUP	\$7.500	ORIGAMI DRIPPER PRIVILEGIO 2 CUPS	\$18.500
ORIGAMI DRIPPER 2 CUP	\$14.500	COFFEE OF THE DAY BATCH BREW	\$6.500
ORIGAMI DRIPPER PRIVILEGIO 1	\$9.500	<small>POUR OVER COFFEE PREPARED WITH SEASONAL COFFEE- TRY SOMETHING NEW EVERY TIME</small>	

HOT DRINKS

ESPRESSO BASED

WE SEARCHED FOR COFFEES WITH THE NOTES AND FLAVORS TO PREPARE THE ESPRESSO WE ALWAYS DREAMED OF. A COFFEE THAT WORKS WELL AS ESPRESSO, BUT THAT ALSO BLENDS WELL WITH MILK. WE THEN ROAST IT METICULOUSLY TO ENHANCE AND PRESERVE THOSE FLAVORS AFTER ROASTING. WE LET IT REST FOR ONE OR TWO WEEKS SO THAT WHEN BREWED WE CAN ACHIEVE A MORE CONSISTENT CUP OF COFFEE. FINALLY, OUR BARISTAS CONSTANTLY DIAL IN THE WATER TEMPERATURE AND BREW TIME IN OUR LA MARZOCCO ESPRESSO MACHINE, SO THAT YOU CAN ALWAYS TASTE A COFFEE THAT DELIGHTS YOUR SENSES.

AMERICANO	\$6.900	FLAT WHITE	\$7.900	<i>DRINKS WITH ALTERNATIVE MILKS WE USE HOMEMADE ALMOND MILK</i>
ESPRESSO	\$6.900	MACCHIATO	\$5.500	
CAPPUCCINO	\$8.500	AFFOGATO	\$13.500	LATTE ALMOND MILK \$9.900
CAFÉ LATTE	\$8.500	MOKKA	\$9.900	CAPPUCCINO ALMOND MILK \$9.500
		BABYCCINO	\$5.000	

COLD BEVERAGES

SODAS



ICED COFFEE	\$8.900	PINEAPPLE AND GINGER	\$10.900
COLD BREW	\$8.900	LULO	\$10.900
STILL WATER	\$7.900	GULUPA	\$10.900
SPARKLING WATER	\$7.900	CORAL -HIBISCUS	\$10.900
FRESHLY SQUEEZED MANDARINE OR ORANGE JUICE	\$8.500	LIMONADE LIMON MANDARINO	\$8.500

TROPICAL DRINKS-WITHOUT COFFEE



GOLDEN MILK <small>TURMERIC & SPICES. ANTIOXIDANT.</small>	\$7.900	MATCHA TEA <small>JAPANESE GREEN TEA.</small>	\$9.900
CHAI AMATISTA <small>ALMOND VANILLA Y BEETROOT. RELAXING & GRATE FOR SLEEPING.</small>	\$7.900	COLD MATCHA TEA	\$16.900
CHAI DIOSA <small>ENERGIZING TEA - BLACK TEA CARDAMOM NUTMEG AND GINGER</small>	\$7.900	TÉ VERDE	\$8.000
CHAI DIOSA FRIO <small>ENERGIZING TEA - BLACK TEA CARDAMOM NUTMEG AND GINGER</small>	\$9.500	INFUSION OTOÑO <small>STRAWBERRY BLACKBERRY CINNAMON AND GINGER</small>	\$7.900
CHAI ROSA <small>LAVANDER, VANILLA Y CINNAMON. RELAXING</small>	\$7.900	INFUSION PRIMAVERA <small>CHAMOMILE, LEMON BALM Y CORIANDER</small>	\$7.900
TE NEGRO LUNA <small>BLACK TEA, VANILLA ANISEED AND LAVANDER- ENERGIZING</small>	\$7.900	HOT CALIENTE <small>PREPARED WITH CACAO FROM ARAUCA</small>	\$11.900

DRINKS WITH ALCOHOL

MIMOSA	\$16.000	CERVEZA STELLA ARTOIS	\$12.900
RED WINE CUP <small>PRIMITIVO DI NUGLIA IGP VINOVALIGNONE</small>	\$29.000	CERVEZA CLUB COLOMBIA	\$10.900
WHITE WINE CUP <small>IL ROBERTO / NINTO GINGIO / LUNGAROTTI</small>	\$32.800	CARAJILLO <small>CON LICOR 43 Y ESPRESSO</small>	\$25.900
		APEROL SPRITZ	\$36.900
		ESPRESSO MARTINI	\$28.000

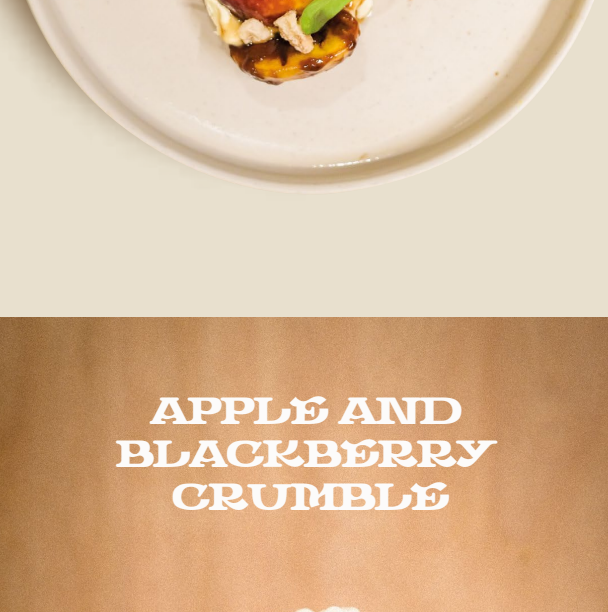
WITH YOUR COFFEE



HOME MADE PASTRIES

NEUE YUCCA WAFFLE <small>GUAVA JELLY</small>	\$18.000
CROISSANT	\$6.500
CHEESE CROISSANT <small>MADE WITH GRAUYERE CHEESE</small>	\$12.900
APPLE AND BLACKBERRY CRUMBLE <small>WITH VANILLA ICE CREAM</small>	\$16.500
PEACH TOAST <small>MADE WITH HOMEMADE SOURDOUGH BREAD GRILLED PEACHES CREAM CHEESE CANDY WALLNUTS.</small>	\$19.900
STRAWBERRY TOAST WITH GOAT CHEESE <small>MADE WITH HOMEMADE SOURDOUGH BREAD GOAT CHEESE MOUSSE STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION.</small>	\$19.900
RED BERRIES MUFFIN	\$5.900
OATMEL MUFFIN- GLUTEN FREE	\$8.500
PANDEBONO	\$3.500

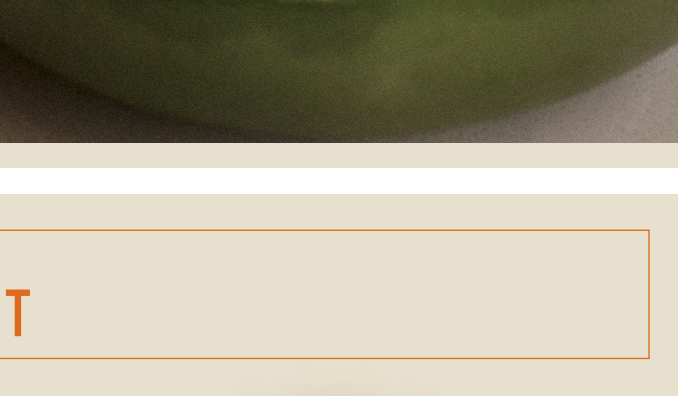
PEACH TOAST



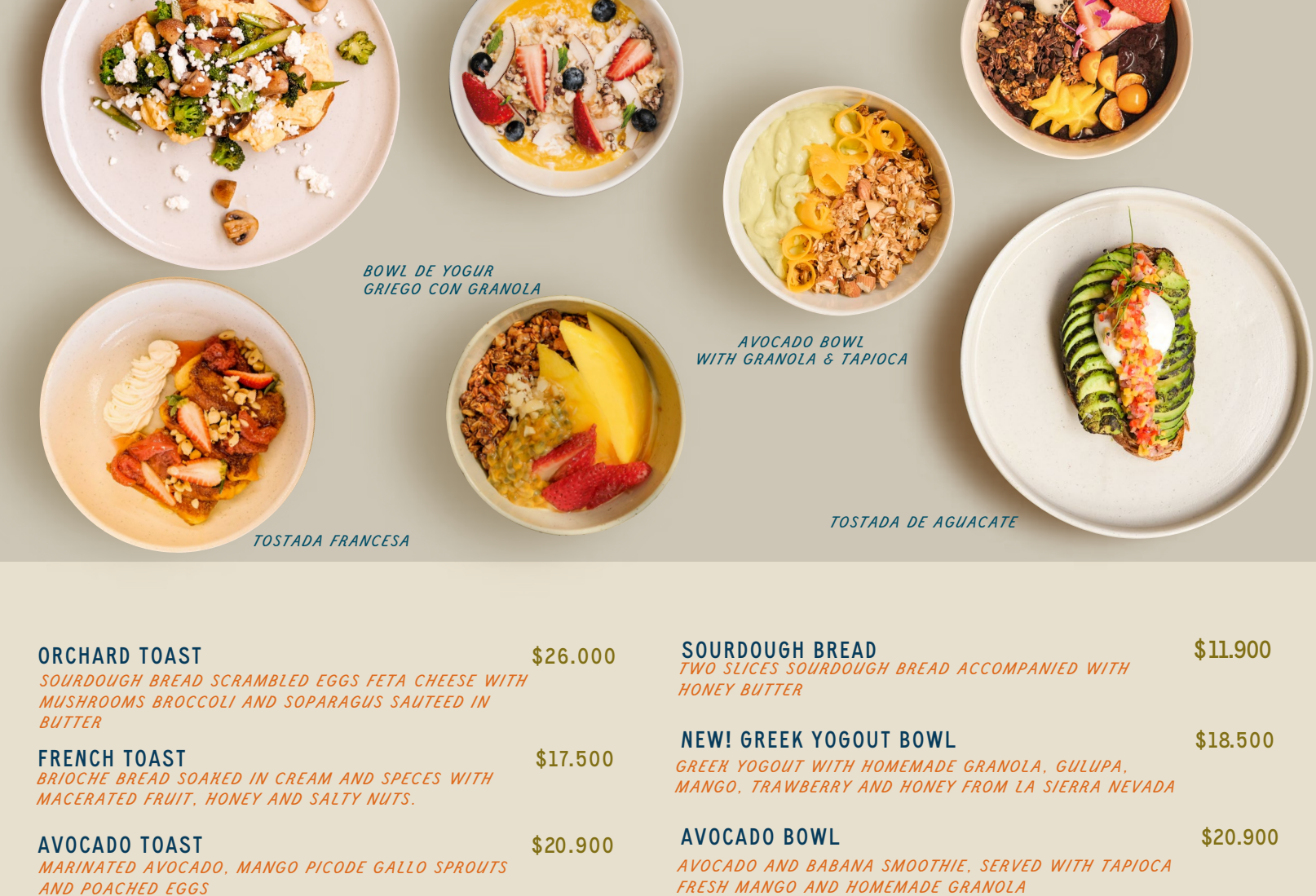
HOME MADE CAKES

TIRAMISU <small>MADE WITH OUR VERY OWN SEASONAL COFFEE</small>	\$18.000
ZUCCHINI BREAD <small>WITH WALLNUTS</small>	\$11.500
BABANA BREAD <small>WHIT CACAO FROM ARAUCA 70% PUMPKIN SEEDS AND LEMON GLAZE</small>	\$11.500
BABANA BREAD GLUTEN FREE <small>WITH GREER YOGURT</small>	\$12.800
PUMPKIN BREAD <small>WHIT CACAO FROM ARAUCA 70% PUMPKIN SEEDS AND LEMON GLAZE</small>	\$12.500
COCONUT & LEMON BREAD <small>WITH MACADAMIA AND PASSION FRUIT SYRUP</small>	\$10.500
MACADAMIA BROWNIE <small>MADE WITH CACAO FROM ARAUCA 60%</small>	\$8.500
CREAMY BROWNIE <small>WITH UCHUYA COCONUT AND GREER YOGURT</small>	\$16.500
GINGER & CHOCOLATE COOKIE	\$8.100

APPLE AND BLACKBERRY CRUMBLE



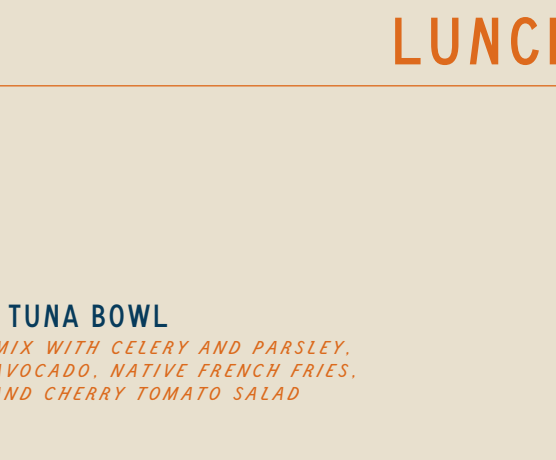
ALL DAY BREAKFAST



ORCHARD TOAST <small>SOURDOUGH BREAD SCRAMBLED EGGS FETA CHEESE WITH MUSHROOMS BROCCOLI AND SOPRAGUS SAUTEED IN BUTTER</small>	\$26.000	SOURDOUGH BREAD <small>TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER</small>	\$11.900
FRENCH TOAST <small>BRIOCHE BREAD SOAKED IN CREAM AND SPECES WITH MACERATED FRUIT, HONEY AND SALTY NUTS.</small>	\$17.500	NEW! GREEK YOGURT BOWL <small>GREEN YOGURT WITH HOMEMADE GRANOLA, GULUPA, MANGO, TRAWBERRY AND HONEY FROM LA SIERRA NEVADA</small>	\$18.500
AVOCADO TOAST <small>MARINATED AVOCADO, MANGO PICODE GALLO SPROUTS AND POACHED EGGS</small>	\$20.900	AVOCADO BOWL <small>AVOCADO AND BABANA SMOOTHIE, SERVED WITH TAIPOCA FRESH MANGO AND HOMEMADE GRANOLA</small>	\$20.900
BLT TOAST <small>SOURDOUGH BREAD WITH A LAYER OF ALIOLI CURED PANCIETTA GRILLET TOMATOES AND HEARTS. VEGETARIAN OPTION WITH MUSHROOMS BACON</small>	\$22.900	ACAI BOWL <small>ACAI SERVED WITH HOMEMADE GRANOLA WITH SEASONAL FRUITS.</small>	\$23.900
PEACH TOAST <small>MADE WITH HOMEMADE SOURDOUGH BREAD GRILLED PEACHES CREAM CHEESE CANDY WALLNUTS.</small>	\$20.900	FRUIT BOWL <small>MIX OF FRESH SEASONAL FRUITS.</small>	\$10.900
STRAWBERRY TOAST WITH GOAT CHEESE <small>MADE WITH HOMEMADE SOURDOUGH BREAD GOAT CHEESE MOUSSE STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION</small>	\$19.900	ENERGY BOWL <small>A BASE OF BLACK QUINOA FRESH AVOCADO TOW POACHED EGGS AND SPROUTS ORDER IT ALSO WITH ADICIONAL CHIREN.</small>	\$16.000
GRINGO EGGS SANDWICH <small>SCRAMBLED EGGS WITH CHEDDAR</small>	\$24.900	HOT OATMEAL <small>WHOLE GRIND OAT MEAL WITH PASSION FRUIT CURD, FRESH DEHYDRATED COCONUT AND CACAO WBS. IN TRADITIONAL MILK OR ALMOND MILK.</small>	\$16.900
OLYMPO EGGS SANDWICH <small>SOURDOUGH BREAD SWISS CHEESE AND 7 CUEROS. CREAMLIZED ONION AND MUSTARD. ACCOMPANIED WITH SALAD.</small>	\$22.900	MARJORAM CREAM PINEAPPLE JAM AND RED FRUITS.	\$18.000
		AVOCADO TOAST WITH RADISH SIDEWASH	\$17.000

STARTERS

HUMMUS OF BEANS



HUMMUS OF BEANS	\$14.000
<small>MIX OF ORGANIC LETTUCE, GOAT CHEESE, SPROUTS, RADISH, CANDY WALNUTS AND QUINOA. SERVED WITH MUSTARD VINAGRETTE. ASK FOR IT WITH ADDITION OF SMOKED TROUT.</small>	

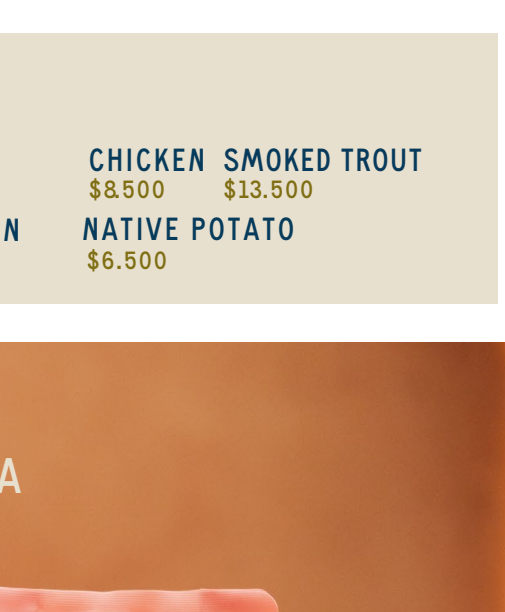
SOURDOUGH \$11.900
TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER

LUNCH & DINNER

NEW! TUNA BOWL <small>TUNA MIX WITH CELERY AND PARSLEY. BASES AVOCADO, NATIVE FRENCH FRIES, RALE AND CHERRY TOMATO SALAD</small>	\$33.900
OUF OF THE DAY	\$13.800
SCHNITZEL TROPICAL <small>BREADED CHICKEN BREAFT. LETTUCE TUCUPI BUTTER WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL. FRIED QUINOA AND COOKED QUINOA. AVOCADO AND FRESH SPROUTS</small>	\$29.900
NEW! WILD BOWL <small>IN BASE WITH SALAD. BREADED CHICKEN BREAFT. WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL. FRIED QUINOA AND COOKED QUINOA. AVOCADO AND FRESH SPROUTS</small>	\$34.900
MEDITERRANEAN SALAD <small>FRUIGER, QUINOA ROASTED, ZUCCHINI PICKLED MUSHROOMS AND FRIED COASTAL CHEESE WITH BALSAMIC EMULSION. ORDER IT WITH THE ADDITION OF RACON OR CHIREN</small>	\$30.900
NEW! FEIJOA SALAD <small>MIX OF ORGANIC LETTUCE, GOAT CHEESE, SPROUTS, RADISH, CANDY WALNUTS AND QUINOA. SERVED WITH MUSTARD VINAGRETTE. ASK FOR IT WITH ADDITION OF SMOKED TROUT.</small>	\$23.000
GRILLED CHEESE SANDWICH <small>SOURDOUGH BREAD SWISS CHEESE AND 7 CUEROS. CREAMLIZED ONION AND MUSTARD. ACCOMPANIED WITH SALAD.</small>	\$30.900
NEW! SMOKED TROUT SANDWICH <small>WHOLE GRIND OAT MEAL WITH PASSION FRUIT CURD, FRESH DEHYDRATED COCONUT AND CACAO WBS. IN TRADITIONAL MILK OR ALMOND MILK.</small>	\$30.900
FRESH PASTA <small>HOME MADE FETTUCCINI, BUTTER AND HONEY EMULSION, CANNED TOMATO AND STRACCIATELA. ORDER IT WITH THE ADDITION OF BACON OR CHIREN</small>	\$32.000



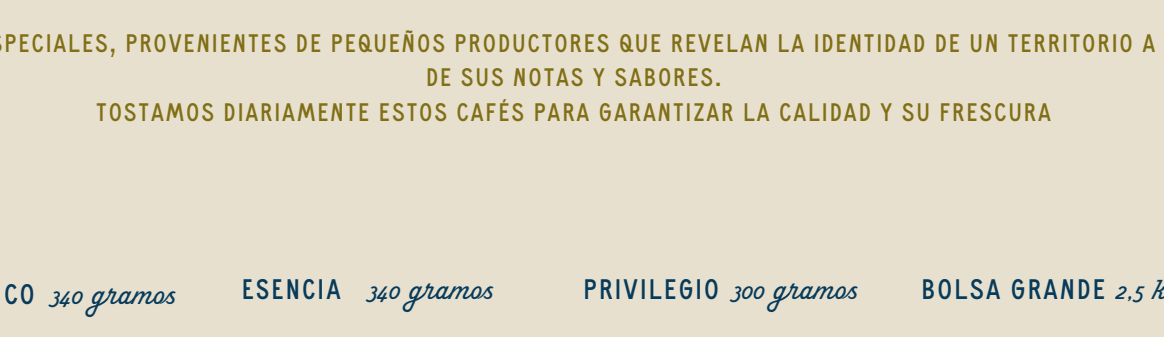
NEW CHICKEN SANDWICH WITH SPROUTS AND AVOCADO <small>SHREDDED CHICKEN BREAFT WITH AVOCADO, CELERY AND PARSLEY ON A BASE OF ORGANIC HEADS AND SPROUTS IN SOURDOUGH BREAD SERVED WITH NATIVE POTATOES</small>	\$29.900
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ALLERGY INFORMATION
DEAR CONSUMER PLEASE NOTE THAT IN OUR KITCHEN WE USE INGREDIENTS CONSIDERER ALLERGENIC SUCH AS SOY, PEANUTS, WALNUTS, EGGS, WHEAT FLOUR, DAIRY AND AVOCADO. IF YOU HAVE ANY RESTRICTION OR FOOD ALLERGY, PLEASE NOTIFY THE SERVICE TEAM AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

ADDITIONS	
BACON \$7.500	CHICKEN SMOKED TROUT \$8.500 \$13.500
MUSHROOMS BACON \$7.500	NATIVE POTATO \$6.500

CAFÉ PARA PREPARAR EN CASA



CAFÉS ESPECIALES, PROVENIENTES DE PEQUEÑOS PRODUCTORES QUE REVELAN LA IDENTIDAD DE UN TERRITORIO A TRAVÉS DE SUS NOTAS Y SABORES.
TOSTAMOS DIARIAMENTE ESTOS CAFÉS PARA GARANTIZAR LA CALIDAD Y SU FRESCURA

TROPICO 360 gramos	ESENCIA 360 gramos	PRIVILEGIO 300 gramos	BOLSA GRANDE 2,5 kilos
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PRECIO SUJETO A CADA MICRO LOTE
PREGUTA POR LOS CAFÉS DE TEMPORADA

