

# 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	\$8.500
ORIGAMI DRIPPER PRIVILEGIO 1	\$9.500	POUR OVER COFFEE PREPARED WITH SEASONAL COFFEE- TRY SOMETHING NEW EVERY TIME	

## 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 FLAVOR 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	\$5.900	FLAT WHITE	\$6.900	DRINKS WITH ALTERNATIVE MILKS WE USE HOMEMADE ALMOND MILK
ESPRESSO	\$5.900	MACCHIATO	\$5.500	
CAPPUCCINO	\$7.900	AFFOGATO	\$11.500	LATTE ALMOND MILK
CAFÉ LATTE	\$8.500	MOKKA	\$9.500	CAPPUCCINO ALMOND MILK
CAPPUCCINO IRISH CREAM	\$15.000	BABYCCINO	\$3.500	

*HOT MILK WITH CHOCOLATE.*

## COLD BEVERAGES



ICED COFFEE	\$8.000
COLD BREW	\$8.900
STILL WATER	\$6.000
SPARKLING WATER	\$5.500
FRESHLY SQUEEZED MANDARINE OR ORANGE JUICE	\$8.500

## SODAS

PINEAPPLE AND GINGER	\$10.900
LULO	\$10.900
GULUPA	\$10.900
CORAL - HIBISCUS	\$10.900

## TROPICAL DRINKS-WITHOUT COFFEE

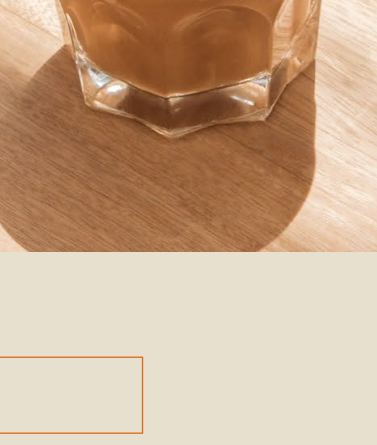


GOLDEN MILK <i>TURMERIC &amp; SPICES. ANTIOXIDANT.</i>	\$6.500	MATCHA TEA <i>JAPANESE GREEN TEA.</i>	\$8.900
CHAI AMATISTA <i>ALMOND VANILLA &amp; BEETROOT RELAXING &amp; GREAT FOR SLIPPING.</i>	\$7.500	COLD MATCHA TEA	\$16.900
CHAI DIOSA <i>ENERGIZING TEA- BLACK TEA, CARDAMOM NUTMEG AND GINGER</i>	\$7.500	TÉ VERDE	\$7.000
CHAI DIOSA FRIO <i>ENERGIZING TEA- BLACK TEA, CARDAMOM NUTMEG AND GINGER</i>	\$9.500	INFUSIÓN OTOÑO <i>STRAWBERRY BLACKBERRY CINNAMON AND GINGER</i>	\$7.000
CHAI ROSA <i>LAVANDEA, VANILLA Y CINNAMON. RELAXING</i>	\$7.500	INFUSION PRIMAVERA <i>CHAMOMILE, LEMON BALM Y CORIANDE</i>	\$7.000
TE NEGRO LUNA <i>BLACK TEA, VANILLA ANISEED AND LAVANDER- ENERGIZING</i>	\$7.000	CHOCOLATE CALIENTE <i>PREPARED WITH CACAO FROM ARAUCA</i>	\$8.800

## DRINKS with ALCOHOL

MIMOSA	\$16.000	CARAJILLO <i>WITH LICOR 43 &amp; ESPRESSO</i>	\$24.000
STELLA ARTOIS	\$10.500	IRISH CREAM COLD LATTE <i>WITH BAILEYS</i>	\$15.000
CLUB COLOMBIA BEER	\$8.900	APEROL SPRITZ	\$32.000
CUP OF RED WINE <i>COLE PESTRINE / SARGOVSE / GERBIERI ITALIA</i>	\$29.000	MARGARITA	\$32.000
CUP OF WHITE WINE <i>GERBIERO BIANCO / BIANVHELLO-VEROCCINO/ GERBIERI, ITALIA</i>	\$32.800	CITRUS SPRITZ	\$32.000
		ESPRESSO MARTINI	\$26.000

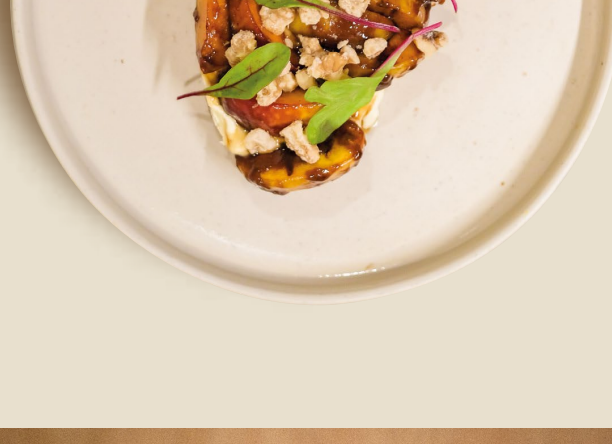
## WITH YOUR COFFEE



### HOME MADE PASTRIES

NEUE YUCCA WAFFLE <i>GUAVA JELLY</i>	\$18.000
CRIOSSANT	\$6.500
CHEESE CROISSANT <i>MADE WITH GRUYERE CHEESE</i>	\$9.500
APPLE AND BLACKBERRY CRUMBLE <i>WITH VANILLA ICE CREAM</i>	\$16.500
PEACH TOAST <i>MADE WITH HOMEMADE SOURDOUGH BREAD GRILLED PEACHES CREAM CHEESE WALNUTS.</i>	\$19.900
STRAWBERRY TOAST WITH GOAT CHEESE <i>MADE WITH HOMEMADE SOURDOUGH BREAD GOAT CHEESE MOUSSE STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION</i>	\$19.900
RED BERRIES MUFFIN	\$5.900
OATMEL MUFFIN- GLUTEN FREE	\$8.500
PANDEBONO	\$3.500

### PEACH TOAST



### HOME MADE CAKES

TIRAMISU <i>MADE WITH OUR VERY OWN SEASONAL COFFEE</i>	\$18.000
ZUCCHINI BREAD <i>WITH WALNUTS</i>	\$11.500
BABANA BREAD <i>MADE WITH OUR SEASONAL COFFEE CACAO NIBS AND CINNAMON</i>	\$11.500
BABANA BREAD GLUTEN FREE <i>WITH GREEK YOGURT</i>	\$12.800
PUMPKIN BREAD <i>WHIT CACAO FROM ARAUCA 70% PUMPKIN SEEDS AND LEMON GLAZ</i>	\$12.500
COCONUT & LEMON BREAD <i>WITH MACADAMIA AND PASSION FRUIT SYRUP</i>	\$10.500
MACADAMIA BROWNIE <i>MADE WITH CACAO FROM ARAUCA 60%</i>	\$8.500
CREAMY BROWNIE <i>WITH UCHUYA COCONUT AND GREEK YOGURT</i>	\$16.500
GINGER & CHOCOLATE COOKIE	\$6.000

### APPLE AND BLACKBERRY CRUMBLE



## ALL DAY BREAKFAST



ORCHARD TOAST <i>SOURDOUGH BREAD SCRAMBLED EGGS FETA CHEESE WITH MUSHROOMS BROCCOLI AND SPINACH SAUTEED IN BUTTER</i>	\$26.000	SOURDOUGH BREAD <i>TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER</i>	\$8.900
FRENCH TOAST <i>BRIOCHE BREAD SOAKED IN CREAM AND SPECES WITH MACERATED FRUIT, HONEY AND SALTY NUTS.</i>	\$17.500	NEW! GREEK YOGURT BOWL <i>GREEN YOGURT WITH HOMEMADE GRANOLA, GULUPA, MANGO, TRAWBERRY AND HONEY FROM LA SIERRA NEVADA</i>	\$17.500
AVOCADO TOAST <i>MARINATED AVOCADO, MANGO PICODE GALLO SPROUTS AND POACHED EGGS</i>	\$17.000	AVOCADO BOWL <i>AVOCADO AND BABANA SMOOTHIE. SERVED WITH TAIPOCA FRESH MANGO AND HOMEMADE GRANOLA</i>	\$19.000
BLT TOAST <i>BREADED CHICKEN BREAST WITH A LAYER OF AIOLI CURED PANCIETTA GRILLET TOMATOES AND HEARTS. VEGETARIAN OPTION WITH MUSHROOMS BACON</i>	\$20.500	ACAI BOWL <i>ACAI SERVED WITH HOMEMADE GRANOLA WITH SEASONAL FRUITS.</i>	\$21.000
PEACH TOAST <i>MADE WITH HOMEMADE SOURDOUGH BREAD GRILLED PEACHES CREAM CHEESE SANDWY WALNUTS.</i>	\$19.900	FRUIT BOWL <i>MIX OF FRESH SEASONAL FRUITS.</i>	\$9.800
STRAWBERRY TOAST WITH GOAT CHEESE <i>MADE WITH HOMEMADE SOURDOUGH BREAD GOAT CHEESE MOUSSE STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION</i>	\$19.900	A BASE OF BLACK QUINOA FRESH AVOCADO TOW POACHED EGGS AND SPROUTS ORDER IT ALSO WITH ADICIONAL CHIHEN.	\$16.000
GRINGO EGGS SANDWICH <i>SCRAMBLED EGGS WITH CHEDDAR</i>	\$20.000	WHOLE GRIND OAT MEAL WITH PASSION FRUIT CURD, FRUIT DEHYDRATED COCONUT AND CACAO NIBS. IN TRADITIONAL MEX OR ALMOND MILK.	\$15.500
OLYMPO EGGS SANDWICH <i>SCRAMBLED EGGS WITH FETA CHEESE, SALAMATA OLIVES AND DEHYDRATED CHERRY TOMATO. SERVED WITH SALDAD</i>	\$20.900	OAT WAFFLE <i>MARJORAM CREAM PINEAPPLE JAM AND RED FRUITS.</i>	\$18.000
		AVOCADO TOAST WITH RADISH SIDEWASH	\$15.000

## STARTERS

### HUMMUS of BEANS



**HUMMUS OF BEANS** \$14.000

HUMMUS OF BROAD BEANS AND WHITE BEANS WITH CILANTRO CORIANDER, FENNEL AND JALAPENO ACCOMPANIED WITH HOMEMADE ARABIC BREAD

**SOURDOUGH** \$8.900

TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER

## LUNCH & DINNER

### NEW! TUNA BOWL

TUNA MIX WITH CELERY AND PARSLEY, HASS AVOCADO, NATIVE FRENCH FRIES, RALE AND CHERRY TOMATO SALAD

\$33.900



NEW! TUNA BOWL

### SOUP OF THE DAY

SCHEMITZEL TROPICAL

BREADED CHICKEN BREAST, LETTUCE TUCUPI BUTTER WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL. FRIED QUINOA AND COOKED QUINOA, AVOCADO AND FRESH SPROUTS

\$13.800

### NEW! WILD SALAD

IN BASE MIX SALAD, BREADED CHICKEN BREAST, WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL. FRIED QUINOA AND COOKED QUINOA, AVOCADO AND FRESH SPROUTS

\$27.900

### MEDITERRANEAN SALAD

ARUGULA, QUINOA FRIED, ZUCCHINI PICKLED MUSHROOMS AND ROASTED COASTAL CHEESE WITH BALSAMIC EMULSION. ORDER IT WITH THE ADDITION OF BACON OR CHICKEN

\$33.900

### NEW! FEIJOA SALAD

MIX OF ORGANIC LETTUCE, GOAT CHEESE, SPROUTS, RADISH, CANDY WALNUTS AND QUINOA SERVED WITH MUSTARD VINAIGRETTE. ASK FOR IT WITH ADDITION OF SMOKED TROUT.

\$29.900

### GRILLED CHEESE

SOURDOUGH BREAD SWISS CHEESE AND 1 CUEROS, CARMELIZED ONION AND MUSTARD, ACCOMPANIED WITH SALAD.

\$23.000

### NEW! SMOKED TROUT SANDWICH

SMOKED TROUT, CAPER FLOWERS, RADISH GOLDEN BEETS, WITH PEPPERMINT BUTTER AND MIX OF ORGANIC LETTUCE. SERVED WITH NATIVE POTATOES

\$27.900

### FRESH PASTA

HOME MADE FETTUCCINI, BUTTER AND HONEY EMULSION, CANNED TOMATO AND STRACCIATELA. ORDER IT WITH THE ADDITION OF BACON OR CHICKEN

\$29.900

### NEW! CHICKEN AVOCADO SANDWICH

SHREDDED CHICKEN BREAST WITH HASS AVOCADO, CELERY AND PARSLEY ON A BASE OF ORGANIC HEARTS AND SPROUTS IN SOURDOUGH BREAD SERVED WITH NATIVE POTATOES

\$32.000



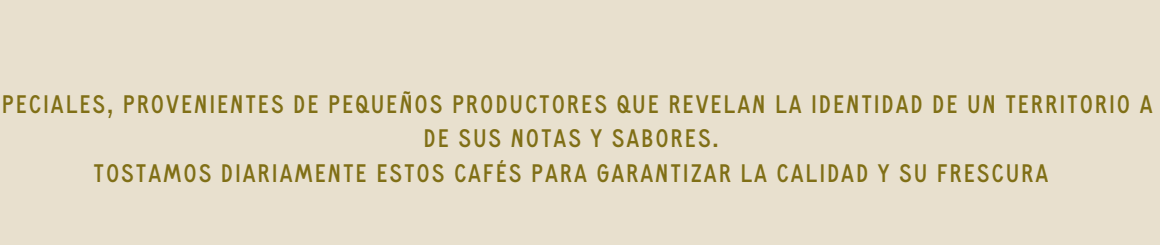
FEIJOA SALAD & COAT CHEESE

## DEAR CONSUMER PLEASE NOTE THAT IN OUR KITCHEN WE USE INGREDIENTS CONSIDER 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 AS WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

## ADDITIONS

BACON	\$7.500	CHICKEN SMOKED TROUT	\$8.500
MUSHROOMS BACON	\$7.500	NATIVE POTATO	\$13.500
			\$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 340 gramos    ESENCIA 340 gramos    PRIVILEGIO 300 gramos    BOLSA GRANDE 2,5 kilos

PRECIO SUJETO A CADA MICRO LOTE PREGUNTA POR LOS CAFÉS DE TEMPORADA

