

the little spoon.

BREAKFAST

Toast

- Ⓥ Ⓜ **Avo-Smashing Day** Q35
 avocado with feta cheese, mint, red pepper flakes
 vegan option available
- Ⓜ **Bella's Beets** Q35
 beetroot, cream cheese, rosemary, avocado, sesame seeds
- Ⓥ Ⓜ **Hummin'** Q35
 hummus topped with corn, onion, cilantro, yogurt, jalapeño
 vegan option available

Bowls

- Ⓥ Ⓜ Ⓜ **Berry Original Smoothie Bowl** Q40
 mixed berries, banana, peanut butter, honey, yogurt
 topped with berries, homemade granola, chia, coconut flakes
 gluten free and vegan options available
- Ⓥ Ⓜ Ⓜ **Choco Loco Smoothie Bowl** Q40
 banana, cacao, peanut butter, milk
 topped with banana, cacao nibs, granola, coconut, peanut butter
 gluten free and vegan options available
- Ⓜ Ⓜ **Banana Split Yogurt Parfait** Q40
 yogurt topped with fresh fruit and homemade granola
 add peanut butter +Q3. gluten free granola available

Plates

- Ⓜ **Breakfast Sandwich** Q50
 egg, bacon, cheese, lettuce, tomato and chilli aioli, served
 on bun with a side of fruit.
 choice of croissant +Q15 or waffle +Q10
- Ⓜ **Waffles** Q50
 fresh homemade waffles served how you like it.
sweet: fresh fruit, ice cream, chocolate or caramel sauce
savoury: eggs, bacon, maple syrup
chicken: fried chicken with homemade chilli maple syrup
- Ⓜ Ⓜ Ⓜ **Typico Plate** Q40
 eggs (fried or scrambled), beans, avocado, tomato, fresh
 cheese, plantain, homemade ranchero salsa
 served with bread or tortillas. add bacon for +Q15
- Ⓥ Ⓜ Ⓜ Ⓜ **Vegan Typico Plate** Q40
 three fluffy chickpea croquettes, beans, avocado, tomato,
 homemade ranchero sauce, plantain
 served with bread or tortillas.

Extras bacon +Q15, eggs +Q10, peanut butter +Q3, avocado +Q5, toast +Q5,
 fruit +Q10, hashbrown +Q10, almond, oat or soy milk +Q3

an additional 10% service fee will be added to each order. This is split amongst our staff

Ⓥ *vegan friendly*
 Ⓜ *peanut free*
 Ⓜ *gluten friendly*





please inform your server of any food allergies and/or dietary preferences







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lunch menu

SOUP OF THE DAY   Q 35
ask your server for more details. served with toast or tortilla



SALAD    Q 45
arugula drizzled with a honey dijon sunshine dressing, topped with beets, red onion, goat cheese, candied walnuts, avocado
 *balsamic vinaigrette available

TACOS    Q 45
three corn tortillas topped with slaw, fresh cheese, pico de gallo with chicken or cauliflower or shrimp (+Q10) served with guacamole
ask about our vegan cauliflower option

BURGER  Q 45
crispy chicken or eggplant patty, with lettuce, tomato, sweet chilli aioli, coleslaw. served with a side salad or corn chips and guacamole

PANINI   Q 55
served on rosemary focaccia with a side salad or corn chips and guac
option 1: brie cheese, bacon, pear, caramelized onions, chilli aioli
option 2: pesto, goat cheese, tomato
option 3: mixed veggies, sweet chilli sauce, hummus 

BURRITO BOWL    Q 55
quinoa, beans and fresh veggies served with pico de gallo, guacamole, cheese, nacho chips, jalapeño cilantro sauce
add chicken or tofu +Q15 (vegan salsa available)

TIKKA MASALA BOWL   Q 55
lettuce, tomato, cucumber, carrot, tzatziki dressing
served with homemade pita and hummus.
choice of chicken or tofu tossed in tikka masala dressing
vegan option available

EXTRAS
chicken +Q15, bacon +Q15, avocado +Q5, sweet chilli aioli +Q5, tofu +Q15,
toast +Q5, cauliflower +Q10

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bebidas

Menu

SMOOTHIE

<i>Green Monster</i>	Q35
<i>espinaca, banana, piña, jengibre, agua de coco</i> <i>spinach, banana, pineapple, ginger, orange juice</i>	
<i>Café</i>	Q35
<i>banana, café, avena, leche, miel</i> <i>banana, iced coffee, oats, milk, honey</i>	
<i>De Temporada</i>	Q35
<i>pregunta a tu mesero por los sabores de la temporada</i> <i>ask your server for more details.</i>	

COLD CUPS

<i>Latte Frío</i>	Q 22
<i>Rosa de Jamaica</i>	Q 15
<i>Limonada</i>	Q 15
<i>Jugo de Naranja</i>	Q 15

WARM MUGS

<i>Espresso</i>	Q 12
<i>Double</i>	Q 20
<i>Affogato</i>	Q 30
<i>Americano</i>	Q 17
<i>Macchiato</i>	Q 15
<i>Cappuccino</i>	Q 22
<i>Latté</i>	Q 22
<i>Chai Latté</i>	Q 22
<i>Dirty Chai</i>	Q 32
<i>Mocha</i>	Q 22
<i>Flat White</i>	Q 22
<i>Té negro</i>	Q 12
<i>Té herbal</i>	Q 12

All smoothies/coffee are made with dairy milk. Almond or Soy milk + Q3

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agregamos un 10% adicional de propina por nuestro servicio a todas las cuentas



Cocktails

PANADISE Q39
 vodka, triple sec, hibiscus syrup, soda
vodka, tripple sec, jarabe de jamaica, agua soda

BERRY MOJITO Q39
 white rum, berries, mint, lime, soda
ron blanco, mora, hierbabuena, agua soda

SANGRIA Q39
 red or white, served with fresh fruit
tinto o blanco, servido con fruta fresca

SPICY MAGARITA Q39
 tequila, lime, spicy jalapeño syrup, with a salt/tajin rim
tequila, limon, jarabe de jalapeño picante, escarchado con sal/tajin

ESPRESSO MARTINI Q39
 vodka, kaluha, espresso
vodka, kaluha, espresso

CANADIAN CAESAR Q50
 vodka o gin , clamato juice, tabasco, garnish, celery salt rim
vodka o gin, jugo de clamato, tabasco, adornar, escarchado con sal de apio

MICHELADA Q50
 classic michelada served with your choice of beer
michelada clásica servida con su elección de cerveza



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Drinks

BEERS

Brahva	Q17
Modelo	Q22
Gallo	Q22
Corona	Q28
Stella	Q39
Bucket of Corona (7)	Q165

SPIRITS

Cusha	Q11
Tequila	Q22
Vodka	Q22
Gin	Q22
White Rum	Q22
Coconut Rum	Q28
Flor De Caña	Q28
Mazcal Tobala	Q50
Jameson	Q50
Canela	Q20
Kahlua	Q50

WINE

Red 5oz	Q28
White 5oz	Q28
Rose 5oz	Q33
Bottle	Q110

SODAS

Pepsi	Q11
Pepsi Lite	Q11
Coca-Cola	Q11
7up	Q11
Ginger Ale	Q11
Soda water	Q11
Kombucha	Q35