



Cancun

Drinks



Coffee & gossip



Coffee

Tisanes

Apple cinnamon	\$ 75
More salvaty	\$ 69
Rose amore	\$ 75

Teas

Green tea	\$ 57
Chamomile	\$ 57
Earl grey	\$ 57
Chai	\$ 57
Ginger	\$ 57
Mint	\$ 57

Waters

Perrier	\$ 75
Natural (Cristal)	\$ 39

Soft Drinks

Coca-cola	\$ 45
Coca-cola light	\$ 45
Coca-cola zero sugar	\$ 45



Americano	\$ 67
Refill americano	\$ 65
Double espresso	\$ 77
Latte	\$ 75
Chai latte	\$ 75
Artisan mocha	\$ 87
Regular cappuccino	\$ 85
Caramel cappuccino	\$ 85
Vanilla cappuccino	\$ 85
Rice pudding cappuccino	\$ 85
Mocha frappuccino	\$ 95
Café de olla	\$ 65
Eva especial	\$ 75
Hot chocolate	\$ 77
Espresso macchiato	\$ 75
Milk coffee	\$ 77
Matcha	\$ 77

Additional options \$ 20

- Almond milk
- Soy milk
- Coconut milk
- Lactose-free milk
- Regular milk
- Extra coffee

Juices

	500 ml	1 lt
Carrot	\$ 117	\$ 167
Orange	\$ 70	\$ 107
Grapefruit	\$ 95	\$ 135
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Antigripal	\$ 89	\$ 107
Honey, guava, orange, ginger, and lemon.		
La Tropical	\$ 87	\$ 115
Cranberries, strawberry, orange and papaya.		
El mañanero	\$ 85	\$ 105
Banana, orange, and cinnamon.		
Detox (green juice)	\$ 79	\$ 117
Spinach, cactus, celery, pineapple, with orange or grapefruit base.		
La caipifruta	\$ 107	\$ 125
Passion fruit, strawberry, nuts, kiwi, and pineapple.		
La lola	\$ 87	\$ 115
Grapefruit, strawberry, and papaya.		
La mal querida	\$ 95	\$ 119
But everybody wants her: passion fruit, pineapple, and strawberry.		
La Ò	\$ 79	\$ 99
Apple, pineapple, and ginger with water base.		
La rana	\$ 69	\$ 85
Lemonade with chia.		
Lady fiona	\$ 75	\$ 97
Pineapple, mint, and lemon with water base.		
Limonada eléctrica	\$ 85	\$ 107
Lemonade blended with cucumber and mint.		
Riana	\$ 85	\$ 117
Orange with carrot.		
El crepúsculo	\$ 75	\$ 107
Beet, orange, and carrot.		

Milkshakes

	500 ml	1 lt
Banana power	\$ 75	\$ 85
Banana milkshake.		
Chocomilk	\$ 75	\$ 87
El chocobanano	\$ 85	\$ 99
Chocolate milk with banana.		
Fresuki	\$ 107	\$ 119
Strawberry shake with granola and honey.		
Me vale gorro	\$ 85	\$ 97
Banana, coconut, and cinnamon.		

Flavored Waters

	500 ml	1 lt
Lemonade	\$ 65	\$ 87
Orangeade	\$ 65	\$ 87
Pineapple	\$ 65	\$ 87
Mango	\$ 65	\$ 87
Passion fruit	\$ 79	\$ 99
Melon	\$ 65	\$ 87
Papaya	\$ 65	\$ 87
Strawberry	\$ 75	\$ 95
Guava	\$ 59	\$ 99
Oatmeal drink	\$ 59	\$ 87

Additional options \$ 20
Oats • Strawberry • Ginger • Apple • Papaya •
Cucumber • Banana • Guava • Celery • Almond



Starters

Orgánica guacamole 🍌

Traditional guacamole with tortilla chips. **\$127 mxn**

With ribeye: **\$197 mxn**

With salmon: **\$205 mxn**

Vegan quesadillas

Sunflower seed ricotta quesadillas with epazote and caramelized onion, served with house salad and avocado. **\$165 mxn**

Poached egg toast

Homemade toasted bread with a bed of avocado and alfalfa sprouts, poached egg cooked to your preference, drizzled with chipotle mayonnaise, cherry tomatoes, served with house salad. **\$175 mxn**



Soups

Caribbean
empanada



Argentine empanada

Fried flour empanada filled with beef picadillo, served with house salad and guacamole. **\$87 mxn**

Caribbean empanada

Fried flour empanada filled with garlic shrimp, served with house salad and guacamole. **\$97 mxn**



Duo soup 🍌

Combination of corn cream and poblano cream, topped with grated cream. **\$117 mxn**

Chicken soup

Shredded chicken with vegetables and white rice. **\$155 mxn**

Salads

All our salads are based on a mix of lettuce, spinach, and red cabbage.



Ensalada invierno



No me arrepiento de nada

Inolvidable

Spinach and mixed greens with grilled chicken breast, sautéed pesto vegetables (broccoli and tomato), and cranberries, dressed with tamarind-chipotle sauce. **\$197 mxn**

No me arrepiento de nada 🍏

Serrano ham, goat cheese, walnuts, pear, mixed greens, and balsamic red wine dressing. **\$227 mxn**

Caesar

Grilled chicken breast with parmesan cheese. **\$195 mxn**

Invierno 🍏

Spinach and mixed greens with grilled chicken, strawberries, goat cheese, cranberries, and walnuts, dressed with passionfruit vinaigrette. **\$229 mxn**

Wood smoked beef steak



Meats

Wood-smoked beef steak 🍴

Seared beef fillet on a bed of mashed potatoes, drenched in a demi-glace sauce reduced with red wine, accompanied by roasted asparagus and baby corn. **\$317 mxn**

Grilled skirt steak

Juicy grilled steak over roasted vegetables, with refried beans and guacamole. **\$285 mxn**

Picanha barbacoa 🍴

Traditional oven-roasted picaña barbacoa, served with guacamole, molcajete-ground mexican salsa, grilled chiles, and roasted onions. **\$317 mxn**

Grilled rib eye

Juicy rib eye steak cooked to your preference, served with creamy mashed potatoes, asparagus, and baby corn. **\$345 mxn**

Skirt steak burrito

Juicy grilled arrachera served on a bed of roasted vegetables, accompanied by a basket of refried beans and guacamole. **\$215 mxn**

Classic burger

House bread with seeds, marinated beef medallion, house thousand island dressing, duo of manchego and swiss cheese, caramelized onions reduced in white wine, sun-dried tomatoes, avocado fan, served with house wedge-cut fries or french fries. **\$207 mxn**





Chicken in
parmesan crust

Poultry

Chicken parmigiana 🍴

Chicken breast stuffed with manchego cheese and asparagus, served on a bed of lemon potatoes, topped with cheese sauce and crispy bacon bits. **\$275 mxn**

Fitness chicken

Grilled chicken breast seasoned with salt and pepper, served with a mixed salad, rice, and avocado. **\$217 mxn**

Chicken in parmesan crust

Grilled chicken breast with a parmesan crust, served with pomodoro sauce, mashed potatoes, and salad. **\$237 mxn**

Pasta FETTUCCHINE



Alfredo pasta

Traditional pasta with a creamy white sauce reduced in white wine, topped with ham and mushrooms. **\$197 mxn**

Field harvest lasagna 🍴

Layers of zucchini and eggplant with mozzarella cheese and a special mushroom filling, topped with pomodoro sauce. **\$219 mxn**

Bolognese lasagna

Layers of pasta with bolognese sauce, bechamel sauce, ground meat, and gratinated cheese. **\$247 mxn**



Tuna tartare



Seafood delicacies



Tuna carnitas
tacos

Tuna or salmon tartare 🌿

Tower-style presentation with alfalfa sprouts, Mexican salsa, diced avocado, tuna or salmon cubes marinated in house dressing, and pea shoots. **\$347 mxn**

Salmon tartare



Tuna carnitas tacos 🌿

Trio of house-style tuna tacos with red onion, cilantro, and guacamole. **\$217 mxn**

Salmon para el rey

Grilled salmon cooked to preference, served with an avocado fan, house-style rice, mixed greens, and pesto. **\$330 mxn**

Buccaneer tostada 🌿

Fried tostada topped with mixed ceviche including shrimp, octopus, and fish, crowned with an avocado fan. **\$107 mxn**

Buccaneer
tostada





The Sweets

Fruit mostachón	\$115
Gluten-free corn cake	\$130
New york cheesecake	\$170





The perfect spot for breakfast, a delicious brunch, or lunch, and a great place to enjoy with friends and family. We offer everything from traditional dishes and healthy snacks to unique house creations.

Our mission is to treat you with amazing flavors and make your day a special experience. Enjoy and eat deliciously!



