

SAME
SAME



BUT
DIFFE-
RENT

el menú

BEBIDAS / TO DRINK



Americano	\$50 p.
Latte	\$60 p.
Té	\$50 p.
Cappuccino	\$60 p.
Espresso	\$30 p.
Moka	\$60 p.
Chai	\$65 p.
Kombucha	\$75 p.
Matcha Latte	\$55 p.
Topo Chico	\$85 p.
Water Kefir	\$85 p.
Jugo de naranja / orange juice	\$95 p
Soda de jengibre / Ginger Soda	\$95 p



LECHE / MILK

Regular

Coco / Coconut

Almendra / Almond

Almendra de vainilla / Vanilla almond

Soya / Soy

Deslactosada (Lactose free) 2%

Avena / Oat Milk



SMOOTHIES

**CHICO / SMALL
GRANDE / LARGE**

**\$95 p.
\$115 p.**

CHUNKY MONKEY

Leche de almendra vainilla, plátano, crema de cacahuete, hielo, granola, chocolate. Agrégale un shot de café (+ \$30 p.)

/ Almond vanilla milk, frozen banana, peanut butter, ice, granola and chocolate.

+ ADD AN ESPRESSO SHOT FOR
EXTRA VAVAVOOM !!! (+ \$30 p.)



HOUSE SMOOTHIE

Leche de coco, fresa, papaya, plátano y granola.

/ Coconut milk, frozen strawberry, papaya,
frozen banana and granola.



COMIDA / TO EAT

- + AGREGA HUEVO / ADD EGGS
- 1 x \$30 p. / 2 x \$45 p
- + AGREGA TOCINO / ADD BACON
- \$55 p.



AVOCADO TOAST

Pan sourdough, aguacate, queso de cabra, cacahuete garapiñado, tomate cherry y balsámico.
/ Sourdough bread, avocado, goat cheese, caramelized peanuts, balsamic vinegar reduction and cherry tomatoes.
\$215 p.



CROC SEÑOR

Pan sourdough, mozzarella, salsa béchamel, jamón cebolla caramelizada y ensalada.
/ Sourdough bread, grilled mozzarella cheese, béchamel sauce, turkey ham, caramelized onions and salad on side
\$225 p.

TARTE DE TOMATE

Base pastera, baba ganush, mostaza dijon, mozzarella, hierbas finas, tomate y ensalada.
/ Pastry base, baba ganoush, dijon mustard, cheese, fine herbs tomato and salad on side
\$205 p.



WAFFLE

Masa de los dioses, servido con plátano, granola, coco y/o con miel de maple, abeja o nutella
/ Batter of the gods, served with granola, coconut and a choice of syrup, honey or nutella.
\$185 p.



HOUSE SMOOTHIE BOWL

Papaya, fresa, plátano, leche de coco, servido con granola, coco y miel de abeja.
/ Papaya, strawberry, banana, coconut milk, garnished with granola, banana, coconut and honey.
\$210 p.



HUEVOS AHOGADOS POCHÉ

2 Huevos poché servidos en salsa de chiles tatemados acompañados de dos tiras de tocino, aguacate y papas guisadas.
/ 2 poached eggs served in roasted chile salsa, with grilled potatoes, avocado and bacon on the side.
\$215 p.





Red / Network:
SSBDCafe 5G
Contraseña / Password:
55BD!fferent