



# Breakfast menu



## Farm Breakfast Q110

2 eggs of your choice, bacon, smoked horizo, black beans, ranchera sauce, roasted tomatoes, caoba potatoes, panela cheese, sourdough bread and homemade jam

## Egg sandwich Q80 with a side Q95

Homemade sourdough bread, avocado, 2 eggs of your choice, house pickles, bacon, mix of cheeses crust, farm veggies and arugula

## Omelette Q80 with a side Q95

- Ham and cheese omelette: tomato, caramelized onions, mix of cheeses. Accompanied by black beans, ranchera sauce, sourdough bread, butter and seasonal jam.

- Veggie omelette: eggplant, tomatoes, red onion, mix of cheeses, kale and chaya. Accompanied by black beans, ranchera sauce, sourdough bread, butter and seasonal jam.

## Avo toast Q60 with a side Q75

Homemade sourdough bread, prepared avocado, arugula, farm veggies, soy sprouts and balsamic raspberry reduction

## Chia Bowl Q60

Overnight chia with macadamia nut milk, seasonal fruit, homemade granola and bee pollen.

## French Toast Q75

Made with brioche bread, filled with strawberry jam and macadamia nut cream, accompanied by banana mousse.

## Campesino Breakfast Q60

Bowl of beans, avocado, soy sprouts and quale eggs of your choice, accompanies by sourdough bread.

## Duck Muffin Q60

Italian style duck-sausage, brioche bread, egg of your choice, cheese, red onion and pickles, accompanied by our homemade ketchup.

## Eggs Benedict Q120

Portabello mushroom or smoked trout, farm eggs on rye bread, hollandaise sauce with caoba potatoes or house salad

SIDE DISHES: ADD TO YOUR BREAKFAST,  
SANDWICHES AND BURGERS  
- CAOBA POTATOES, - FRENCH FRIES,  
- HOUSE SALAD, - SEASONAL FRUIT



= Gluten free / you can order gluten free



= Vegan / you can order vegan



# Main courses



## Delux Buffalo Burger Q110 with a side Q125

Buffalo meat patty, smoked bacon, tomato confit, caramelized onions, tomato confit aioli, buffalo mozzarella cheese, house pickles, romaine lettuce.

## Buffalo Burger Q95 with a side Q110

Buffalo meat patty, tomato confit, caramelized onions, tomato confit aioli, house pickles, arugula and a mix of cheeses.

## Chicken Burger Q85 with a side Q100

Chicken fillet (grilled or breaded), tomato, onion, arugula, honey mustard sauce.

## Pulled Pork Sandwich Q85 with a side Q100

Pulled pork with Korean BBQ sauce, sesame seeds, soy sprouts, cilantro, arugula and radish.



## Mediterranean Platter Q110 / Wrap Q85

Hummus, babaganush, falafel, vegetales de la granja con tzatziki y pan pita de horno de leña

## Fajitas from our wood fired oven Personal Q140 To share Q180

Accompanied by basmati rice, farm vegetables and option of beef tenderloin, chicken or vegetarian.

## Veggie Burger Q85 with a side Q100

Vegan pattie made with pidgeon peas from the farm, quinoa from the farm, chickpeas, pumpkin seeds and rice. Served with tomato, caramelized onion, arugula, soy sprouts, smoked onion sauce and a mix of cheeses.



## Trout Wrap Q95 with a side Q110

Smoked trout, tamarind sauce, avocado, sautéed red cabbage, homemade moringa chips, yoghurt sauce and pita bread.

## Caoba Salad Q60

Baby lettuce mix, sprouts, tomatoes and farm veggies. Choose between our japanese lemon vinaigrette, raspberry dressing or caesar dressing. Make your salad more exciting by adding extra ingredients from our sides menu.



## Caesar Salad Q75

Accompanied by chicken or bacon, romaine lettuce from the farm, tomato confit, toasted pumpkin seeds, Caesar dressing, cheese crust and sourdough bread.

## Extra Sides

- Caoba potatoes: Q30
- Chicken fillet: Q30
- Avocado: Q15
- Panela cheese: Q15
- Buffalo patty: Q45

- French fries: Q30
- Egg of your choice: Q10
- Trout fillet: Q50
- Hummus: Q25
- Gluten free bread: Q25

- Smoked chorizo: Q25
- Falafel: (4 units) Q30
- Seasonal fruit: Q25
- Farm veggies Q30
- Bowl of beans: Q25

- Smoked bacon: Q25
- Wild salmon fillet: Q50
- Sourdough bread: Q15
- House salad: Q30
- Pita bread: Q15

## SHARING SIZE

**French Fries Q60**



- Plain

- Caoba style (parmesan cheese, chives and paprika)

**Sweet Potato Fries Q90**



Made with colorful sweet potato mix, accompanied by a tamarind mayonnaise, homemade ketchup and guacamole



**Chicken Fingers Q110**

A pound of chicken fingers accompanied by three sauces of your election; tamarind mayonnaise, homemade BBQ sauce, honey mustard sauce or homemade ketchup.

**Buffalo Cheese Fingers Q110**

Buffalo mozzarella fingers breaded with panko, accompanied by pizza sauce or house jam.



## PIZZAS

*Choose between our tomato sauce or corn sauce for your pizza*

### HAM AND CHEESE Q125

Smoked ham and our mix of cheeses

### VEGGIE MIX Q110



Grilled veggies and our three cheeses mix

### SMOKED CHORIZO Q125

Smoked chorizo, caramelized onions and our mix of cheeses

### HAWAIIAN Q125

Smoked ham, organic pineapple and our mix of cheeses

### MUSHROOM Q125



Portabello mushrooms and champignons, garlic, parsley and our mix of cheeses

### MARGHERITA Q110

Farm tomatoes, basil and our mix of cheeses

### VEGAN Q110



Grilled veggies, kale and nutritional yeast



## NATURAL DRINKS

Citri Caoba	Q25
Orange juice	Q25
Orangeade with water	Q25
-with sparkling water	Q30
Lemonade with water	Q25
- with sparkling water	Q30
Hibiscus juice prepared with pineapple and cinnamon	Q25
Horchata with water	Q25
- with milk	Q30
- with macadamia milk	Q35
Sabor de mi granja: Homemade tomato juice with ingredients from the farm	Q35
Acqua Panna	Q40
S.Pellegrino	Q40

## GASEOSAS ARTESANALES

- Pineapple and orange	Q30
- Ginger Ale	Q30
- Fruit Punch	Q30
- Cherry Bomb	Q30
- Watermelon	Q30
- Raspberry lime	Q30
- Root beer	Q30



## Café

- Black coffee	Q15
- Macciato	Q20
- Espresso	Q20
- Cortado	Q20
- Americano	Q20
- Latte	Q25
- Cappuccino	Q25
- Mocaccino	Q30
- Golden Milk	Q30
- Mayan chocolate	Q30

- With whole milk or lactose-free milk +Q10
- With homemade almond milk or macadamia milk +Q15

# drinks menu



## Licuados

El Verde	Q35
- Kale, swiss chard, pineapple, orange juice and ginger	
El Rosa	Q35
- Beet juice, raspberries, pineapple and papaya	
El Amarillo	Q35
- Passionfruit and pineapple	
El Silvestre	Q35
- Strawberries, blackberries, raspberries, blueberries and lavender	

\* Make your own combination with two seasonal fruits Q35

## Extras

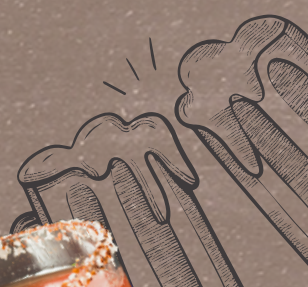
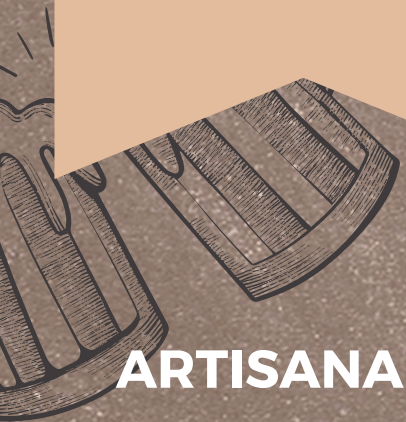
- One seasonal fruit	Q10
- Whole or lactos free milk	Q10
- Homemade almond milk	Q20
- Homemade macadamia milk	Q20
- Natural orange juice base	Q15
- Yoghurt base	Q20

## Infusions from our garden

- Fig leaf	Q30
- Lemon Verbena	Q30
- Mint	Q30
- Lemon grass	Q30
- Chamomile	Q30
- St John's wort	Q30
- Lemon-ginger	Q30
- Ginger	Q30
- Black tea	Q30
- Cardamom tea	Q30



# Beers, wine and licors



## ARTISANAL BEERS

### Cervecería Príncipe Gris

- IPL 500ML Q50
- Pilsener 500ML Q50
- Dunkel 500ML Q50

### Cervecería Zapote.

- American Lager Q40
- Hefeweizen Q40
- India Pale Ale. Q40

### Cervecería 14

- Dale Pale Ale (Tropical Ale) Q45
- Impunidad ( IPA ) Q45
- Chelita Linda (Blonde Ale) Q45

### Cervecería Antigua

- Muy Noble ( Blonde Ale) Q45
- Sin Novia ( IPA ) Q45
- Don Nadie ( Amber Ale ) Q45

## MICHELADA

Beer of your choice with homemade tomato juice and farm-ingredients +15

## CHELADA

Beer of your choice, citrics from the farm, salt and worcester sauce +10

## MIMOSA

Sparkling wine 750ml with freshly squeezed orange juice Q98

## WINES

**Novas Carmenere**  
(Organic red wine, Chile).  
GLASS Q75 BOT. Q300

**Trapiche Chardonnay**  
(White wine, Argentina).  
GLASS Q68 BOT. Q275

**Marqués de Riscal Sauvignon Blanc**  
(Organic white wine, Spain).  
GLASS Q50 BOT. Q200

**Adobe Merlot**  
(Organic red wine, Chile).  
GLASS Q50 BOT. Q200

**Tenuta Sant'Anna**  
(Sparkling wine, Italy)  
BOT. Q300

**Adobe Reserva**  
(Organic rosé wine, Chile).  
GLASS Q50 BOT. Q200

## BEERS

- Gallo Q35
- Cabro Q35
- Victoria Q30
- Moza Q35
- Corona Q35
- Stella Artois Q35
- Modelo Clara Q35
- Modelo Negra Q35
- Estrella de Galicia alcohol free Q40



Ask about our exotic cocktails



# KIDS MENU




**GRILLED CHEESE WITH HAM Q60**  
Served with pizza sauce

**GRILLED CHEESE Q55**  
Served with pizza sauce or jam

**CHICKEN FINGERS Q45**  
- Breaded chicken fillet served with a choice of tamarind mayonnaise, homemade BBQ sauce, honey mustard sauce or homemade ketchup.



**AVO TOAST Q35**   
Homemade sourdough - or brioche bread topped with avocado prepared with lemon and olive oil.

**BUFFALO CHEESE FINGERS Q45**  
Buffalo mozzarella fingers breaded with panko, accompanied by pizza sauce or house jam



## DESSERTS

**ICE CREAM Q30**

- Chocolate 70% cacao
- Vainilla
- Pistacho

Ask about our homemade seasonal ice Cream!

**LEMON PIE Q40**

**RASPBERRY AND STRAWBERRY PIE Q40**

**FLAN Q55**

**VEGAN AND GLUTEN FREE BROWNIE Q45**

