alegría
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MENU

COFFEE

ESPRESSO	$ 45.00
AMERICANO	$ 50.00
LATTE	$ 70.00
CAPPUCCINO	$ 70.00
FLATWHITE	$ 70.00
COCO MATCHA LATTE	$ 70.00
COLD BREW	$ 70.00
COLD BREW LEMONADE	$ 80.00
ESPRESSO TONIC	$ 60.00
TEA	$ 50.00
OTHER NATURAL FLAVORS Lavander / Caramel / Salvia / Vanilla	$ 30.00

SMOOTHIES

TROPICAL Passion fruit, strawberry, pineapple, raspberries	$ 160.00
COCONUT MONKEY Banana, cocoa, mango, coconut milk	$ 170.00
COCO D'TAN Coconut cream, almond milk, peach, pineapple	$ 160.00
COLIBRÍ Orange, mango, raspberries, peach	$ 170.00

JUICES

RAINBOW Beetroot, carrot, celery, green, apple and a dash of lemon juice	$ 140.00
SUNRISE Carrot, pineapple, grapefruit	$ 120.00
DOMINICANA MI AMOR Passionfruit, pineapple, orange, and beetroot	$ 120.00
OLYMPIA Grapefruit, watermelon, orange, and mint leaves	$ 120.00
VERDE Spinach, green apple, celery, kiwi pineapple, orange	$ 120.00
SUNSET Peach, grapefruit, pineapple, and orange	$ 130.00
MORIR SOÑANDO Orange, mango and milk	$ 130.00

BREAKFAST

AVOCADO TOAST — $ 180.00
Toasted whole-wheat seed bread topped with an avocado mash, roasted kale and tomatoes. Dressed with a fine herb oil and thyme leaves ⁎Optional: Fried, poached or scrambled egg

CHIA BOWL (VG) — $ 180.00
Chia pudding made with coconut milk, topped with seasonal fruit and granola

SWEET BROCHE — $ 180.00
Brioche coated in sugar and cinnamon, topped with a spread of your choice (cocoa or peanut butter) and a bed of berries

VEGAN PANCAKES (V) — $ 210.00
Vegan pancakes accompanied by seasonal fruits and compote of the day

ALEGRÍA FRUIT BOWL (VG) — $ 130.00
Watermelon, Cantaloupe melon, banana, papaya, kiwi, strawberries, and mango.
⁎Fruit may vary depending on the season

WARM ROASTED SALAD (VG) — $ 190.00
Roasted kale, sweet potatoes, spinach, mushrooms, and cherry tomatoes. Served with avocado, rye croutons and a fine herb oil

SALTY FRENCH TOAST — $ 210.00
Delicious pan-cooked brioche topped with Serrano ham, sautéed garlic mushrooms and cherry tomatoes, mounted on a creamy mascarpone, accompanied by a drizzle of fine garb oil and basil leaves

TOFU SCRAMBLE BOWL (VG) — $ 230.00
Tofu scrambled with spinach, roasted onions, and corn alongside roasted sweet potato, mushrooms, sprouts, and avocado

VEGAN MINI BAGUETTE (VG) — $ 210.00
Toasted mini baguette filled with sautéed mushrooms, cherry tomatoes, spinach, avocado, and a creamy tofu spread

MINI BAGUETTE — $ 210.00
Toasted mini baguette filled with a mascarpone cream cheese, serrano ham, seasonal sprouts, capers and cherry tomatoes

CHILAQUILES (RED OR GREEN) — $ 140.00
Traditional chilaquiles, served with the sauce of your choice, topped with queso fresco, cream, and a fried egg.

EGGS — $ 140.00
- Omlette
- Scrambled
- Sunny side up

Add ons: Mushrooms, cherry tomatoes, spinach, onions, cheese, ham

EGGS BENEDICT — $ 210.00
Poached eggs mounted on toasted whole-wheat bread covered with mascarpone cream, Serrano ham, capers, and spinach, bathed in Hollandaise sauce

SIDES — $ 35.00
- Avocado
- Roasted cherry tomatoes
- Sautéed mushrooms
- Serrano ham ($60)
- Toast

~ FRESHLY BAKED PASTRIES AVAILABLE ~

buenos días, alegría