

## our coffee

We only serve amazing arabica coffee sourced and roasted for us by the most passionate and talented. Thru a very loving, caring and extremely handmade process we get complex flavours, unique blends and rare single origins micro-lots for you to enjoy daily. Truly, plant to cup and with much love. Ask your barista about your coffee.

Take it home! →



## coffee

	Single	Double
ESPRESSO		4.5
AMERICANO		4.5
AMERICANO w/ milk		5
CORTADO	4.5	
FLAT WHITE		5.5
MACCHIATO		4.5
LATTE	5.5	6.5
FLAVORED LATTES	5.5	7
HAZELNUT, CARAMEL, COCONUT, VANILLA		
HOT CHOCOLATE	5	6.5
CAPUCCINO	5.5	
MOCHA	5.5	6.5
WOW CHOCO		7

## BREWING BAR

COFFEE OF THE MONTH

FRENCH PRESS / CHEMEX / V-60

ICED LATTES	6.75
HAZELNUT, CARAMEL, COCONUT, VANILLA	
MATCHA LATTE	7
MATCHA ICED LATTE	7
MATCHA LAVENDER ICED LATTE	7.5
♡ PINK VANILLA OAT ICED LATTE	7.25
COLD BREW BLACK	6.5
COLD BREW WHITE	7

## TEAS & INFUSIONS

ICED +1 5.5

## GINGER & CARROT

HERBAL BLEND. GINGER, TURMERIC & GALANGAL. SWEET AND SPICY.

## JASMINE PEARLS

HAND ROLLED TEA LEAVES, GREEN TEA. DELICATE AND AROMATIC.

## ROYAL FRUITS

HIBISCUS, PAPAYA AND CURRANT. SWEET AND AROMATIC.

## ORGANIC BLACK TEA

5

## CHAI LATTE

7

ALMOND MILK - MADE FRESH EVERY DAY!

We also have a very good DECAF! ←

→ & COFFEE TO GO



## lemonades & more

MINT & GINGER LEMONADE	6 / 11
HIBISCUS LEMONADES	7 / 12
MATCHA LEMONADE	7 / 12
CREAMY COCONUT LEMONADE	7 / 12
♡ YERBA MATE GINGERADE	7 / 12
♡ PURPLE TEA COCOWATER LEMONADE	7 / 12
ORANGE JUICE	7

## cold pressed ①

11.5

## SUNSHINE

CARROT, ORANGE, GINGER, APPLE, LEMON.

## FOREVER YOUNG

PINEAPPLE, TURMERIC, APPLE, LEMON.

## MORNING GLORY

GRAPEFRUIT, GINGER AND LEMON.

## TIME MACHINE

SPINACH, CUCUMBER, CELERY, APPLE, PEAR, LEMON.

## RE-BOOT

BEETS, APPLE, LEMON, ORANGE, MINT.

## THE SHOT

GINGER, PINEAPPLE AND LEMON.

## POST MEAL SHOT

ORANGE, GINGER, TURMERIC, FENNEL SEEDS, MINT, APPLE CIDER VINEGAR, LEMON.

# Brunch

All day, everyday!

## seasonal drinks

BLUE MYLK	7.25
BP FLOWER, COCONUT WATER, OAT MYLK, AGAVE	
THE REAL (good) PINK DRINK	7.25
FRUITY TEA BLEND, ROSE PETALS, OAT MYLK, AGAVE	
BUTTERFLY MANGO TONIC	7.25
CP ORGANIC MANGO, BP FLOWER, SPARKLING W	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (!)

VEGAN ①

GLUTEN FREE \*

\*Shared kitchen. We do everything to avoid cross contamination but be advised that our kitchen uses ingredients containing wheat, tree nuts, peanuts, milk and eggs. Let us know if you have any food allergies, diet restrictions or anything we should have in mind when preparing your food.

WE GARNISH WITH MICRO GREENS, CILANTRO AND EDIBLE FLOWERS

18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

OLD DAYS  
FARM TO TABLE  
07-201

"good food nourishes the soul and comforts the heart"



celebrate with us :)  
one good thing!

## wine

WHITE WINE	12 / 38
ORANGE WINE	13 / 40
ROSE WINE	13 / 40
RED WINE	14 / 42
PROSECCO	12 / 42

## cocktails

14

## FLORIST GARDEN

LAVENDER, BUTTERFLY PEA FLOWER EXTRACT & PROSECCO

## LYCHEE ROSE

ROSEWATER, LYCHEE & SPARKLING ROSE

## KIND OF SPICY MARGARITA

OUR OWN VERSION WITH WHITE VERMOUTH

## LIGHT BLOODY MARY

OUR REFRESHING VERSION WITH WHITE VERMOUTH

## mocktails

9

## BUTTERFLY PEA CLOUD

MADE WITH OATMILK, LAVENDER AND BUTTERFLY PEA FLOWER TEA

## ESPRESSO TONIC

WITH A TOUCH OF BLOOD ORANGE

## drinks

MIMOSA	13 / 49
BELLINI	13
WHITE SANGRIA	14 / 45
RED SANGRIA	14 / 45

## beer

LA RUBIA	8
GOOSE ISLAND IPA	8
DOGFISH 90MM IPA	11

cheers!  
😊

# all day breakfast

- SUNRISE

TOAST, CREAM CHEESE, HOUSE MARMELADE, BRIE CHEESE, FRESH FRUITS AND AND NUTS.
- WAFFLES \*🍷

WITH MAPLE SYRUP, COCONUT CREAM AND FRESH FRUITS.
- BUTTERMILK PANCAKES

WITH ORANGE INFUSED SYRUP, BUTTER AND BERRIES.
- FRENCH TOAST

WITH MAPLE SYRUP, COCONUT CREAM AND FRESH FRUITS.

- BREAD BASKET

WITH CREAM CHEESE, BUTTER AND MARMALADE.
- CHAMP-PANCAKES

OATS AND YOGURT PANCAKE FILLED WITH MASHED BANANA AND COCONUT FLAKES ON TOP. SERVED WITH FRESH FRUITS AND HONEY.

- ANY STYLE EGGS

YOUR CHOICE OF EGGS: POACHED, SCRAMBLED OR FRIED. SERVED WITH COUNTRY POTATOES AND BREAD.

ORGANIC BACON

+ 4

(!) SMOKED SALMON

+ 8.5

AVOCADO

+ 4

VEGETABLES

+ 1 (each)

MUSHROOM

+ 2.5

CHEESE

+ 2

MAKE IT OMELETTE

+ 2
- AVOCADO TOAST 🍷

(!) POACHED EGG

+ 2.5

HUMMUS

+ 1

(!) SMOKED SALMON

+ 8.5

ORGANIC BACON

+ 4

ACAÍ BOWL 🍷

WITH HOMEMADE GRANOLA, FRESH FRUITS, COCONUT FLAKES & AGAVE,

SHAKSHUKA

HOMEMADE SHAKSHUKA RED SAUCE, POACHED EGGS, AVOCADO AND FETA CHEESE WITH PITA BREAD

STEAK AND EGGS \*

GRILLED BEEF AND FRIED EGGS SERVED WITH SAUTED SPINACH, TOMATO AND FETA CHEESE.

EGG CROISSANT

CROISSANT FILLED WITH CHEESE OMELETTE AND FRESH ARUGULA.

AVOCADO +4/ BACON +4/ TOMATO +1

CHOCO RASPBERRY CHIA PUDDING

WITH COCONUT YOGURT AND GRANOLA.

MATCHA COLADA CHIA PUDDING

WITH COCONUT YOGURT AND GRANOLA.

## YOGURT

With homemade granola, fresh fruits, coconut & agave.

HOMEMADE YOGURT

14

COCONUT YOGURT 🍷

14

Take it home! →  granola bag

# pastry & sweets

LEMON PISTACHIO COOKIE “alfajor”

4.5

CHIPA BASKET (CHEESE BREAD) \*

6

VEGAN BANANA BREAD 🍷\*

6

CHOCOLATE CHIP COOKIE

4.5

CROISSANT

5

COCONUT & DDL ALFAJOR \*

4.5

LEMON POUND CAKE

6

PEANUT BUTTER COOKIE \*

4

CINNAMON ROLL 🍷

5

ALMOND DATE CAKE \*

6

sweetened with dates, no added sugars & dairy free

# start or add

TAPIOCA BITES \*

17

SERVED WITH AGAVE AND SPICY HONEY.

GUACAMOLE 🍷

16

SERVED WITH PITA BREAD.

CAULIFLOWER HEART \*

18

GRILLED CAULIFLOWER WITH BRIE CHEESE SERVED OVER CARROT HUMMUS, HONEY AND PUMKIN SEED.

HUMMUS 🍷

18

SERVED WITH PITA BREAD.

SWEET BURRATA TOAST

9

TOMATOES CHUTNEY, CREAMY BURRATA ON TOAST

THE FOREST TOAST

16

ALMOND PESTO, CARROT HUMMUS, CHEESE AND MUSHROOMS ON TOAST

THE ORCHARD TOAST

14

BRIE, ROASTED CARROTS, PISTACHIOS AND HONEY.

OLD BLUE TOAST

14

GORGONZOLA, ARUGULA, FRESH PEARS, BALSAMIC AND TREE NUTS

THE CHEESE BOARD

14

BRIE, GORGONZOLA, GOUDA & GRUYERE OLIVES, NUTS, BERRIES, HONEY AND BREAD.

this asks for wine!

# handhelds

POWER VEGGIE

17

ALMOND PESTO, ROASTED PEPPERS, SWEET ONIONS, ROASTED CARROTS, MUSHROOMS AND CHEESE ON CIABATTA BREAD. YUMMY!

SALMON BRIOCHE (!)

19

SMOKED SALMON, CAPERS CREAM, AVOCADO, AND ARUGULA.

WAGYU BURGER (!)

24

HOMEMADE BURGER IN BRIOCHE BUN WITH LETTUCE, TOMATOE, SWEET ONIONS AND CHEESE. SERVED WITH YUCA AND OUR SECRET SAUCE.

FRIED EGG +4 / BACON +4

CHICKEN POCKET SANDWICH

17

ROASTED CHICKEN ON WHOLE WHEAT PITA BREAD WITH AVOCADO, CREAM CHEESE, GREENS AND PARMESAN CHEESE.

SHORT RIB BUN

24

SLOW COOKED, GRASS FED SHORT RIB, PICKLED ONIONS, ARUGULA AND AIOLI. SERVED WITH YUCA.

VEGAN BURGER 🍷

19

OUR LENTIL BURGER WITH HOMEMADE KETCHUP, VEGAN CHEDDAR, CARROTS, SWEET ONIONS AND BEET HUMMUS. SERVED WITH YUCA.

HAM & GRUYERE

13

BRIOCHE / MULTIGRAIN BREAD / CROISSANT

AVOCADO +4 / TOMATO +1

CHICKEN WRAP

21

CHICKEN, SPINACH, ROASTED CARROTS, MUSHROOMS, CREAM CHEESE, FARM CHEESE AND SWEET ONIONS.

QUESADILLAS RANCHERAS

18

WHOLE WHEAT TORTILLA, CHEESE, ROASTED CARROTS, SWEET ONIONS, MASHED BLACK BEANS, & CORN + GUAC, AND FRESH PICO DE GALLO.

SHORT RIB + 12 / CHICKEN +8

CHIPOTLE CHICKEN

19

GRILLED CHICKEN, ROASTED RED PEPPERS, HOMEMADE CHIPOTLE SAUCE AND ARUGULA ON CIABATTA BREAD.

STEAK SANDWICH (Lomito from our childhood)

24

GRILLED BEEF TENDERLOIN, FRIED EGGS, HOMEMADE CORN MAYO, LETTUCE AND TOMATO ON CIABATTA BREAD.

FALAFEL WRAP 🍷

17

HUMMUS, LETTUCE, CABBAGE, PICO DE GALLO, HOMEMADE FALAFELS, BEET HUMMUS AND TZAZIKI.

MARY’S CHICKEN BLTA WRAP

20

CHICKEN, BACON, LETTUCE, TOMATO, AVOCADO, ONION & MELTED CHEESE ON WHOLE WHEAT WRAP.

# salads & bowls

SUPER GREENS \*

14

KALE, SPINACH, ARUGULA, DILL, MINT AND CRUMBLLED FETA WITH LEMON VINAGRETTE. ADD YOUR FAV PROTEIN :)

QUINOA RAINBOW 🍷\*

16

WILD QUINOA, CORN, RED ONIONS, AVOCADO, PUMPKIN SEEDS, TOMATOES, ROASTED CARROTS, ARUGULA AND ORANGE VINAGRETTE.

BUDDHA BOWL 🍷\*

18

WILD QUINOA, ADZUKI BEANS, TOMATOES, SEEDS, SAUTEED SPINACH IN KIWI VINAGRETTE, ROASTED CARROTS, BEET HUMMUS, GUACAMOLE, GOJI BERRIES AND CASHEWS.

GRILLED SALMON +13 / CHICKEN+8 / POACHED EGG+2.5

TROPICAL SALMON BOWL \*

30

GRILLED SALMON, MANGO, ARUGULA, QUINOA, ROASTED CARROTS, AVOCADO, PICKLED ONIONS, CUCUMBER, TOMATO, CABBAGE, RADISH, SESAME SEEDS, CILANTRO AND CREAMY SOY DRESSING

PATAGONIA \*(!)

22

SMOKED SALMON, GREENS, POACHED EGG, AVOCADO, BEETS AND DILL DRESSING.

FAL IAH! FEL BOWL \* 🍷

18

VEGAN FALAFELS WITH QUINOA TABOULEH, CARROT DIP, HUMMUS, CUCUMBER, ARUGULA, AVOCADO AND VEGAN TZAZIKY.

CHICKEN & PARMESAN SALAD

19

CHICKEN, PARMESAN CHEESE, CROUTONS AND TUNA DRESSING.

MIDSUMMER LENTIL BOWL \*

18

KALE, LENTILS, BEETS, ROASTED CARROTS, CORN, HARD BOILED EGG, TOMATO, FETA & PISTACHIO.

# mains

GRILLED CHICKEN \*

23

WITH BUTTERNUT SQUASH PUREE, TABOULEH, HUMMUS AND ARUGULA.

GRILLED SALMON \*

30

WITH FRESH GREENS SALAD, RAINBOW CARROTS AND BEET HUMMUS.

GRASS FED SHORT RIBS \*

36

SLOW COOKED SHORT RIB WITH MASHED COUNTRY POTATOES, PARM SPINACH AND ROASTED TOMATOS.

GARDEN QUICHE

17

ZUCCHINI, BACON, LEEK AND FETA CHEESE PERFECT QUICHE SERVED WITH SALAD.

GOLDEN AREPA

15

CORN AREPA, FILLED WITH FARM CHEESE. SERVED WITH SALAD.

stay tuned!

SUMMER 25 SOON!  
WE HAVE SOMETHING IN THE OVEN...  
FILLED WITH LOVE AND SUNNY VIBES

# sides

YUCA

6

COUNTRY POTATOES

6

SCRAMBLED EGGS

6

POACHED/HARD BOILED EGG

2.5

FRIED EGGS (2)

4

SMOKED SALMON

8.5

AVOCADO

4

FRESH FRUIT PLATE

12