



VEGETARIAN BRUNCH

GUACAMOLE

Avocado, pico de gallo, jalapeño slices, corn chips (Vg)

LOTUS CHIPS

CHINGÓN chili powder, lime (Vg)

PADRON "TOREADOS"

Charred and seasoned with Humo salt (Vg)

WILD MUSHROOM CEVICHE

Marinated mushrooms mix, serrano & corn sauce, jicama, chili powder, avocado (Vg)



CHIPOTLE KALE

Quinoa, charred baby corn, roasted butter pumpkin, mulato flakes, citrus/ponzu dressing, green apple, chili pumpkin seeds (Vg)(N)

TOFU TACO

Roasted sesame seeds, Padron peppers, tare glaze, scallions (Vg)

POBLANO QUESADILLA

Huitlacoche, mozzarella cheese, baby corn folded in a crispy paratha bread



CHIPOTLE ROASTED CAULIFLOWER

Almonds, spinach, ajillo mushrooms (Vg)(N)



SPICY CHURROS

Sour chipotle sugar, dulce de leche.

MICTLAN

Dark chocolate and lime mousse, croquant feuilletine, mint moss, vanilla genois.

Vg - Vegan G - Gluten V - Vegetarian S - Seafood N - Nuts A - Alcohol

Kindly inform us of any known allergies & dietary requirements.