



Menu

LUV BREAKFAST

BREAKFAST OF THE HOUSE 8:00 A.M. – 10:30 A.M.

Organic coffee from Oaxaca state
Selection of teas (black, green or hierbabuena)
Freshly squeezed orange juice
Seasonal tropical fruits
House-made amaranth granola
Freshly baked breakfast breads
Local bee honey / agave syrup
Gluten and Lactose free by request

BREAKFAST MENU \$10 USD

We use only organic eggs from the Yucatan
Eggs Served Any Style (with a choice of Bacon or Avocado)
Huevos Rancheros
Huevos a la Mexicana
Chilaquiles
Spinach omelette with goat cheese and green tomatoe relish
Avocado toast
Pancakes with chocolate or honey
Espresso / Cafe Latte / Teas
\$3

Our cook Andres is here to please. If there is something specific you would like, do not hesitate to ask and he will do his very best to prepare



Menu

LUV LUNCH

BEACH BAR 11:00 – 18:30

Small Plates \$8

Guacamole/ Quesadillas/ Nachos/ Crudites

Salads \$10

Mixed salad (lettuce, leaves, cucumber, avocado, tomato)

Spinach & goat's cheese salad (spinach, goat's cheese, pecan, tomato)

House salad (jicama, carrot, beet, orange juice & mint)

Sandwiches \$10

(All served on whole grain bread)

Canned Tuna mayo

Chicken salad

Smoked Tuna Chipotle

Smoked Salmon with cream cheese

We have gluten free options, please ask for it.

Crudos & Ceviches \$15

Tartar of Tuna
Ceviche
Peruvian/Mexican Fish/
Shrimp/Mixed

Tacos \$10

Fish/Shrimp/Chicken
Served with hand made tortillas

Grill \$15

Fish of the day

Organic chicken

Marinated beef flank steak

Line caught Tuna

Kids \$10

Pasta Pomodoro/ Pasta Pesto/ Pasta Alfredo

Simple fish or organic chicken with rice and vegetables.

Pudding of the day \$5.5

Expresso \$3

Latte \$3



Menu

LUV BAR

House Cocktails \$9 USD

Margarita Habanero
Tequila Centenario, Controy, lemon juice & Habanero

Hibiscus Mezcal
Mezcal, Controy, lemon juice, hibiscus, orange juice.

Banana Daquiri
Bacardi, lemon juice, banana

Mojito
Sugar, lemon, mint, Bacardi

Negroni
Campari, Cinzano Rosso, Ginebra, orange juice

Whisky Sour
Bourbon, lemon, orange juice, egg white, natural syrup

Piña Colada
Bacardi, coconut cream, pineapple

Caipiriña
Cachaca, lemon, ice

Gin Green
Gin, lemon juice, tonic water, cucumber

Local Beer \$3 USD

Victoria/ Corona/ Negra Modelo

Wines & Champagnes

Please see daily board for details of our selected wine list.

Water

Hethe Water Still/Sparkling \$4
Santa Maria \$1.50

Mexican Cordial

\$3
Hibiscus / Horchata / Tamarind

Smoothies

\$7
Banana / Chocolate / Piña / Papaya

Fresh juices

\$5
Green juice / Pineapple/ Orange / Papaya