

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

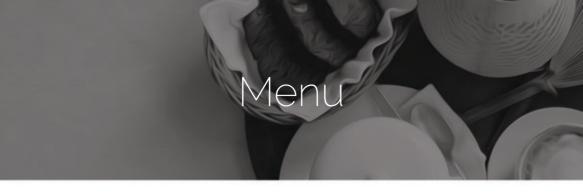
Spinach omelette with goat cheese and green tomatoe relish

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



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 iuice & 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

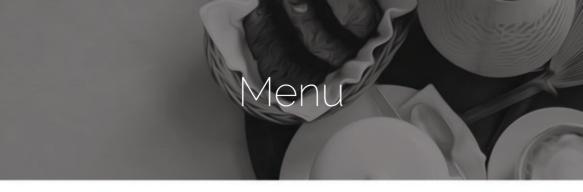
Pasta Pomodoro/ Pasta Pesto/ Pasta Alfredo

Simple fish or organic chicken with rice and vegetables.

Pudding of the day \$5.5

Expresso \$3

Latte \$3



LUV BAR

House Cocktails \$9 USD

Margarita Habanero

Tequila Centenario, Controy, lemon juice & Habanero

Hibiscus Mezcal

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

Banana Daguiri

Bacardi, lemon juice, banana

Moiito

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