

HOUSE INCLUDED BREAKFAST

8:00 a.m. – 11: 00 a.m.

*Fresh brew coffee or a
Selection of teas (Black, Green or Chamomile)
Freshly squeezed orange juice
Seasonal tropical fruits
House-made amaranth granola
Freshly baked breakfast breads
Local bee honey / Agave syrup*

A LA CARTE

\$15.00 usd

We use organic eggs from the Yucatán peninsula

Eggs any style (with choice of bacon or avocado)

Rancheros or Mexicana style

Chilaquiles

*Omelet de la casa (with goat cheese, spinach and green
tomatoes relish)*

Avocado toast with eggs or bacon

Pancakes with chocolate or honey

NATURAL JUICES

\$ 7.50 usd

Mango, Pineapple, Watermelon,

Activated Charcoal lemonade

ALL MENU ITEMS ARE SUBJECT TO A 15% SERVICE

CHARGE.

*Our cook Artemio 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.*

GINGER SHOT

\$ 7.00 usd

Ginger + Lime Juice + Honey

SMOOTHIES

\$ 15.00 usd

BERRY

Strawberries + Mango/ Banana +Milk/ Water

DETOX

Cucumber + Celery + Mango + Greens

MANGO

Mango + Banana + Milk/ Water

PROTEIN SHAKE

Banana/ Mango + Protein + Milk/ Water

AGUAS

\$ 5.00 usd

Still water, Sparkling water

TEAS

\$ 5.00 usd

Ginger, Chamomile, Green, Black,

**You can add lemon juice and honey to all teas.*

COFFEE

\$5.00 usd

Americano, Espresso,

Cappuccino, Latte

Luv
Breakfast

COCKTAILS

\$ 18 USD

MARGARITA'S / MEZCALITA'S
Watermelon / Hibiscus / Classic / Spicy

MOJITO

Prime Rum + Mint + Lime + Sugar + Soda

PALOMA

Tequila + lime juice + grapefruit + sparkling water

CUBA LIBRE

Rum + Coca-Cola + Freshly squeezed Lime Juice

NEGRONI

Gin + Campari + Vermouth Rosso

APEROL SPRITZ

Aperol + Prosecco + Orange bitter

PIÑA COLADA

Rum + Coconut Cream + Pineapple

DAIQUIRI

Rum + lime juice + flavor

WHISKEY SOUR

Whiskey+ lime juice + orange juice +egg white + natural syrup

CARAJILLO

Expresso +43 liquor

AGUA DE PIEDRA (650ml)

\$5.00 usd

Still wáter and Sparkling water

WINES

Glass \$ 20.00 usd / Bottle \$70.00 USD

Premium \$90 USD

RED WINE

Undurraga (2022), Merlot

Los Vascos (2019) Cabernet Sauvignon. Valle del Colchagua, Chile

Odalia (2022) Pinot noir, Chile

Aliwen (2022), Árbol Sagrado, Pinot Noir, Chile

WHITE WINE

Los Vascos (2020), Chardonnay. Valle de Colchagua, Chile

Los Vascos (2022), Sauvignon Blanc. Valle de Colchagua, Chile

Finca Andina (2023) Sauvignon Blanc, chile

ROSE WINE

Emotion (2021) Méditerranée, France

Whispering Angel (2021) Cote de Provence, France

CHAMPAGNE

Bottle

Veuve Clicquot, Brut , France \$150.00 USD

Moët & Chandon, Brut, Imperial \$200 USD

BEERS

\$5.00 USD

Victoria / Corona / Modelo Negra

Luv
Cocktails & Wines

Small Plates

\$20

Sandwich Chicken/Beef/Tuna Steak with French Fries

French Fries & Aioli/Shrimp & Chipotle

Crudites

Guacamole

Salads

\$20

Greek Salad

Arugula & Mango Salad

Lentil Salad

*Add Shrimp/Chicken/Octopus/Beef **\$10usd***

Crudos, Ceviches & Carpaccio

\$25

Tuna Tartar

Ceviches

Peruvian/ Mexican Style

Octopus/Fish/ Shrimp/ Mixed

Octopus Carpaccio

Salmon Carpaccio

Tuna Carpaccio

Tacos

\$20

Fish/ Shrimp/ Beef/ Organic Chicken

Served with handmade tortillas

Grill

\$30

Fish of the day

Organic Chicken Filet

Angus Beef Filet

Line Caught Tuna Steak

Served with French Fries/Mashed Potato & Arugula Salad

Pastas

\$25

Spaghetti Pomodoro w/ Fresh Mozzarella

Penne Alfredo w/Chicken/Shrimp

Linguini Gamberi

Linguini Vongole

Fettuccine Salmon

Dessert

\$15

Crepe de Chocolate

Artisanal Ice cream Vanilla/Chocolate/Special

***All prices shown are in usd
(A discretionary service charge of 15% will be added to your
bill)***

We have Gluten Free options please ask

Luv
Menu