

VEGAN MENU

HARINA WHEAT



FRIJOLES   **110**
vegan feta, chilli oil, coriander, pita

MAIZE CORN

QUESADILLA **70**
vegan munster cheese, pebre (spicy chilean salsa)

GUACAMOLE LOCAL **85**
local avocado, green chilli, coriander, corn chips



PLATOS PARA COMPARTIR SHARING PLATES

TARTAR   **60**
smoked tomato & watermelon tartare, chilli tomato gel, fried tortilla, vegan chipotle mayo, lime


AGUACHILE **90**
avocado, palm heart, tapioca, red onion, green melon chilli water

MOLE TRADITIONAL MEXICAN SAUCE CREATIONS

POBLANO   **140**
wood-fired beetroot, hibiscus, beetroot & cocoa nib salsa, vegan feta



BLANCO   **145**
wood-fired cabbage, salted grapes, roasted almonds

TACOS CASEROS D.I.Y TACOS (4PCS)

ZANAHORIAS  **165**
black garlic salsa macha, spiced pepitas, vegan feta, peruvian mint

HUARACHE  **152**
popcorn cauliflower, tofu crema verde, garlic salsa, nasturtium, refried beans

DULCE SWEET

FRESA   **80**
horchata panna cotta, strawberry crumble, strawberry sorbet

MAIZE

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