

MUNDO VERDE

A still life composition of fresh ingredients. In the foreground, a wooden bowl is filled with vibrant green, ridged pasta. Behind it, a wooden tray holds several white mushrooms, some whole and some sliced. To the right, a small wooden bowl contains a mix of dark and light spices. In the background, a white ceramic bowl is filled with green leafy vegetables. The scene is set on a light-colored, textured surface, possibly a wooden table, with soft, natural lighting.

GOOD EATING

GOOD LIVING

01

BURRATA
MEDITERRÁNEA



PAPAS
ARRUGADAS



APPETIZERS

@MUNDOVERDECOL

CEVICHE DEL
PACÍFICO



TARTAR DE
SÁLMÓN



MUNDO VERDE

DIP DE GUACAMOLE NATURAL

Homemade guacamole served with nachos or plantain chips (garnished with black sesame seeds and sprouts).

\$19.400

QUESO PAPIALPA ASADO

Grilled papialpa cheese served with a red berry jam.

\$23.400

DIP DE HUMMUS

Homemade Middle Eastern-style hummus served with nachos, plantain chips, or pita bread. Garnished with olive oil, paprika, crispy chickpeas, and sprouts.

\$19.400

DIP DE ESPINACA Y QUESO

Spinach blended with cream cheese, heavy cream, mozzarella, and nutmeg.
Served with plantain chips or nachos.

\$28.400

CROQUETAS DE PESCADO

Baked tilapia fish croquettes (150 g.) breaded in panko, served over avocado and homemade hummus.

\$29.400

QUESO PAPIALPA AL PESTO

Grilled papialpa cheese topped with house pesto sauce (contains nuts), honey, balsamic reduction, almonds, cherry tomatoes, and sprouts.

\$29.900

QUESO PAPIALPA DE FRUTOS ROJOS

Grilled papialpa cheese covered in red berry jam, honey, nuts, blueberries and strawberries.

\$29.900

NACHOS TEXMEX (2-3 PERSONS) 🔥

Nachos with black beans sautéed in chipotle sauce, 150 g. slow-cooked shredded beef (9 hours), guacamole, pico de gallo, and ranch dressing.

\$37.500

PAPAS ARRUGADAS AL HORNO (1-2 PERSONS) 🔥

Oven-roasted criolla potatoes (180 g.) with caramelized bacon, served with smoked paprika mayonnaise.

\$26.900

CEVICHE DEL PACÍFICO

Shrimp (200 g.) in Pacific-style sofrito, over a bed of guacamole with golden berries, pickled onions, and crunchy corn. Served with plantain chips.

\$38.900

BURRATA MEDITERRÁNEA (1-2 PERSONS) 🔥

Roasted peaches, pumpkin seeds, and basil leaves on top of buffalo burrata (160 g.) drizzled with house spicy honey and sea salt crystals. Served with multigrain sourdough bread.

\$42.900

TARTAR DE SALMÓN (1-2 PERSONAS)

Fresh salmon (150 g.) in Japanese mayonnaise and a hint of citrusy sriracha, served on a bed of house guacamole. Accompanied by pita bread.

\$42.900

SOUPS

CREMA DE TOMATE TRADICIONAL

100% fresh tomatoes of different varieties, slow-cooked to a creamy texture, served with an aged Parmesan crisp, cherry tomatoes, and scallions. Accompanied by multigrain bread with basil pesto (contains nuts).

\$14.900

CREMA DE MAÍZ AMARILLO

A creamy blend of sweet corn, slow-cooked to preserve its natural sweetness. Served with fresh farmer's cheese, scallions, sautéed sweet corn and paprika.

\$15.900

CREMA DE TOMATE ITALIANA

Our tomato cream base infused with thyme, basil, and rosemary aromas. Served with croutons, a few drops of basil pesto (contains nuts) and seasonal sprouts.

\$15.900

CREMA DE TOMATE MEXICANA 🍋

Our tomato cream base with notes of cilantro and a hint of chipotle, served with corn, avocado and nachos.

\$16.900

DESMECHADA
THAI

CREMA DE
TOMATE

SOLOMITO
COLESLAW



LIVIANOS

COMBO WITH CREAM OF YOUR CHOICE: +\$10.900
(Traditional tomato, Italian tomato, or Mexican tomato)

PANKO HOT

Panko-breaded chicken breast (180 g.) glazed with house spicy honey (cayenne). Served with house coleslaw and multigrain sourdough bread.

\$34.900

POLLO AJÍ AMARILLO

Steamed chicken breast (180 g.) with fine herbs in yellow chili sauce, served with a green leaf salad, golden berries, smoked bell pepper, avocado, and multigrain sourdough bread.

\$34.900

DESMECHADA THAI

Shredded beef (140 g.) (slow-cooked for 9 hours) with onion and tomato in Thai sauce, bell pepper, spinach, and green leaf salad with mango, Greek dressing, crispy carrot, and multigrain sourdough bread.

\$39.400

SOLOMITO COLESLAW

Pork tenderloin (120 g.) in chimichurri sauce, served with house coleslaw and multigrain sourdough bread.

\$37.900

ATÚN EN SALSA DE PIMENTÓN

Fresh tuna (150 g.) seared with sea salt crystals and olive oil, served with smoked bell pepper dressing and a sprinkle of Nori seaweed. Accompanied by greens, pickled onion, roasted shallots, mango, avocado, poppy & sesame seed dressing, and multigrain sourdough bread.

\$38.900

ATÚN EN SALSA
DE PIMENTÓN

NEW PASTA IN YOUR LIVIANOS

PASTA

ARTISANAL RIGATONI

Crafted in an artisanal way, with slow drying and bronze cutting

Pomodoro: \$7.500

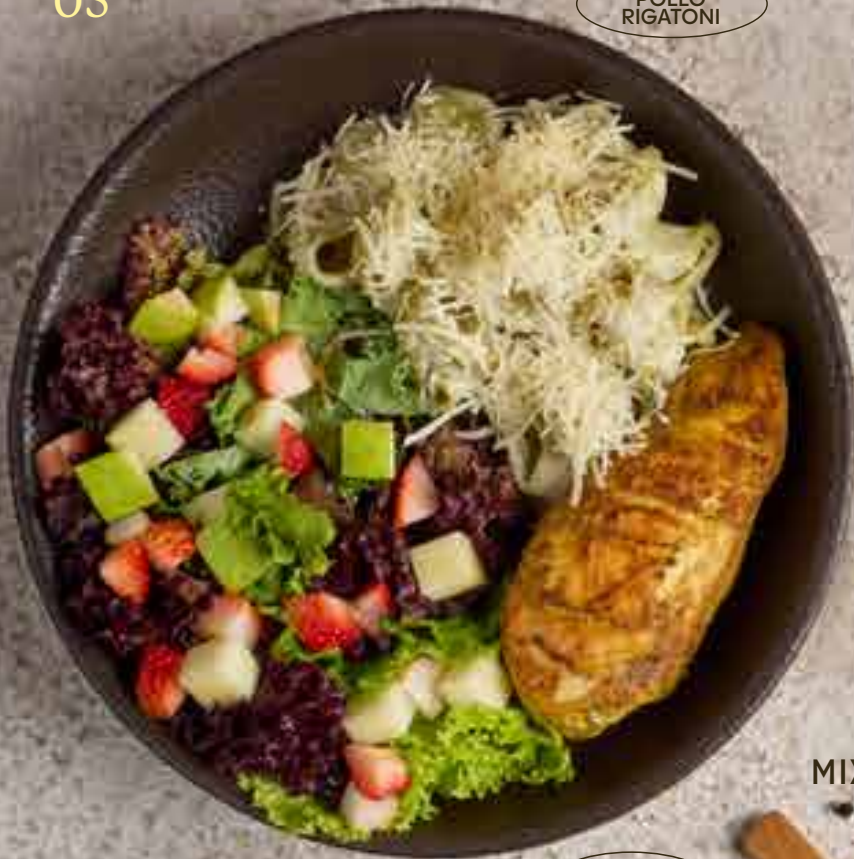
Ragú: \$7.000

Pesto Pasta: \$9.500

4 Cheeses: \$10.500

PANKO
COLESLAW



POLLO
RIGATONI

MIXTOS

MIXTO MEDITERRÁNEO PANKO

Panko-breaded chicken (180 g.), cilantro-lime rice in a Mediterranean creamy sauce, and Caesar salad.

\$39.400

MIXTO POLLO & PASTA PESTO

Grilled chicken (180 g.), artisan rigatoni pasta with pesto sauce (contains nuts), and equilibrio salad (mixed greens, tomato concasse, carrot, sweet corn, and poppy & sesame seed vinaigrette).

\$39.900

MIXTO CREMOSO DE CURRY Y CERDO 🔥🔥🔥

Oriental pork tenderloin (140 g.), cilantro-lime rice with creamy curry sauce, and equilibrio salad (mixed greens, tomato concasse, carrot, sweet corn, and poppy & sesame seed vinaigrette).

\$39.900

CAMARÓN
CARIBENO

MIXTO ALBÓNDIGAS ITALIANAS

Beef meatballs (120 g.) in Italian sauce, artisan rigatoni pasta in four-cheese sauce with Parmesan, and mixed salad (greens, red onion, cherry tomato, and pesto sauce). (Contains nuts).

\$41.400

SALMÓN
ROSE

NEW PASTA IN YOUR MIXTOS

PASTA
 ARTISANAL RIGATONI

Crafted in an artisanal way,
 with slow drying and bronze
 cutting



MIXTO SOLOMITO GRILLÉ & PASTA PESTO

Beef tenderloin strips sautéed with garlic, a hint of ginger, charred bell pepper, and grilled onion.
Served with artisan rigatoni pasta in creamy pesto sauce, Parmesan, and garden salad.
Dressed with poppy & sesame seed vinaigrette.

\$44.900

MIXTO CAMARÓN CARIBEÑO 🍷

Shrimp (200 g.) sautéed with garlic butter, cilantro, and sea salt, served with artisan rigatoni pasta in Mexican sauce (contains chipotle), Parmesan cheese, and Caribbean salad (mixed greens, julienned red onion, avocado, cherry tomato, and toasted corn in poppy & sesame seed vinaigrette).

\$45.500

MIXTO SALMÓN ROSÉ

Baked salmon (150 g.) in menier sauce (butter and lemon), served with artisan rigatoni pasta in rosé sauce (contains dairy), Parmesan, and a textures salad (greens, crispy onion, sweet corn, and fresh farmer's cheese in Greek yogurt vinaigrette).

\$47.900

MIXTO POLLO RIGATONI

Grilled chicken breast (180 g.) served with artisan rigatoni pasta in four-cheese sauce, Parmesan, and fresh salad (greens, ripe strawberries, green apples, and poppy & sesame seed vinaigrette).

\$41.500



PASTA

PASTA RAGÚ & ALBÓNDIGAS

Artisan rigatoni pasta in house ragú sauce (slow-cooked for 24 hours), served with beef meatballs (120 g.), seasonal sprouts and parmesan cheese.

\$37.400

4 QUESOS & MADURITOS

Artisan rigatoni pasta in four-cheese sauce (featuring Paipa cheese), served with oven-baked ripe plantains and Parmesan cheese.

\$33.400

CHAMPIÑONES

Artisan rigatoni pasta in mushroom sauce, with roasted mushrooms, scallions and parmesan cheese.

\$32.900

PASTA RAGÚ &
ALBÓNDIGAS

ADD PROTEIN

Bacon: \$6.900 / Grilled chicken: \$12.500
Cooked chicken: \$12.500 / Shredded beef: \$13.900
Pork tenderloin: \$12.900 / Italian meatballs: \$13.900
Grilled pork tenderloin with paprika: \$13.900
Pork tenderloin in soy mayonnaise: \$15.900

CHAMPIÑONES

4 QUESOS &
MADURITOS



VEGETARIAN and vegan bowls

VEGAN

BOWL CROQUETAS DE FRIJOL NEGRO

Vegetarian croquettes (150 g.) made of black beans, almonds, and brown rice, served with hummus, crispy chickpeas, paprika, cauliflower, roasted squash, avocado, black sesame seeds, and toasted almonds. Accompanied by tahini dressing.

\$41.500

MIXTO CROQUETAS & PASTA 4 QUESOS

Vegetarian croquettes (150 g.) (black beans, almonds, and brown rice) in Italian sauce, artisan rigatoni pasta in four-cheese sauce with Parmesan, and a mixed salad (greens, red onion, cherry tomato, and pesto sauce). (Contains nuts)

\$38.500

VEGAN

BOWL CURRY ROJO 🔥🔥🔥

Sautéed chickpeas, mushrooms, cauliflower, and roasted squash in spicy red curry, served with a fresh salad of radish, cucumber, cherry tomato, and red onion dressed with lemon vinaigrette.

\$38.500

CROQUETAS &
PASTA 4 QUESOS

CROQUETAS
DE FRIJOL



WRAPS

REY
TATAKI

WRAP
AGUACATE

ADD
DOUBLE PROTEIN + \$9.500
(chicken wraps only)
BACON + \$4.500

PANKO
HOT

SIDES FOR WRAPS AND SANDWICHES

ENSALADA DE LA CASA

Mixed greens, cherry tomato, caramelized onion, Parmesan cheese, and balsamic vinaigrette.

ENSALADA CÉSAR

Mixed greens, croutons, Parmesan cheese, and blue cheese dressing.

ENSALADA EQUILIBRIO

Mixed greens, tomato concasse, carrot, sweet corn, and poppy & sesame seed vinaigrette.

COLESLAW

White and purple cabbage salad with carrot, pineapple chunks, cilantro, and Mundo Verde dressing.

POTATO CHIPS + \$4.000

PLANTAIN CHIPS + \$4.000

NACHOS + \$4.000

WRAP BBQ

Panko-breaded chicken (200 g.) in house BBQ sauce, fresh tomato, mozzarella cheese and lettuce.

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP TERIYAKI

Panko-breaded chicken (200 g.) with sesame seeds, fresh tomato, mozzarella cheese, lettuce and teriyaki

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP MUNDO VERDE

Steamed chicken breast with fine herbs, fresh tomato, mozzarella cheese, lettuce and Mundo Verde sauce.

W/ COOKED CHICKEN (180 G.) / W/ GRILLED CHICKEN (200 G.)

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP AGUACATE

Steamed chicken breast with fine herbs, avocado, caramelized onion, lettuce and Mundo Verde sauce.

W/ COOKED CHICKEN (180 G.) / W/ GRILLED CHICKEN (200 G.)

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP CÉSAR

Steamed chicken breast with fine herbs, Parmesan cheese, croutons, lettuce and blue cheese sauce.

W/ COOKED CHICKEN (180 G.) / W/ GRILLED CHICKEN (200 G.)

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP POLLO NARANJA

Panko-breaded chicken (220 g.) in orange-ginger sauce, mozzarella cheese and lettuce.

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP COLOMBIANO

Slow-roasted shredded beef (150 g. – 9-hour cooking), Thai sauce, avocado, bell pepper, grilled onion, spinach, fresh tomato, crispy onion, and ripe plantain.

\$40.900 (w/ bacon +\$4.500)

WRAP POLLO PANKO HOT

Panko-breaded chicken (200 g.) in house spicy honey, bacon, mozzarella cheese, lettuce, tomato and fresh cucumber.

\$40.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

WRAP REY TATAKI

Tataki beef tenderloin (140 g.) sautéed with grilled onion and roasted bell pepper, mozzarella cheese and crispy onion.

\$40.900 (w/ bacon +\$4.500)

SANDWICHES

SÁNDUCHE CARNE DESMECHADA

Multigrain bread, shredded beef (150 g.), mozzarella cheese, roasted tomatoes, grilled onion, spinach, and Mundo Verde sauce.

\$40.900 (w/ bacon +\$4.500)

SÁNDUCHE PHILLY CHEESE STEAK

Multigrain sourdough bread toasted with rosemary butter, thin-sliced beef, grilled onion, mushrooms, American cheese, and mayonnaise.

\$40.900 (w/ bacon +\$4.500)



BOWL CARIBE

CHOOSE YOUR BASE:

CILANTRO-LIME RICE

PREMIUM ORGANIC
ROYAL QUINOA
LEAFY GREENS

SPINACH

CREAMY BASE

THAI CREAMY BASE
\$5.900

MEDITERRANEAN CREAMY BASE
\$4.500

CURRY CREAMY BASE
\$4.500



BOWL MEDIO ORIENTE

Grilled chicken breast (180 g.), natural hummus with paprika, roasted cauliflower and eggplant drizzled with balsamic reduction, fresh salad of cherry tomato and red onion with lemon vinaigrette, crispy chickpeas, and pita bread. Served with tahini dressing.

\$43.900

BOWL POLLO Y FRIJOLES

Grilled chicken breast (180 g.), sautéed red beans with garlic, zucchini, spinach, and basil, avocado, tomato concasse, black and white sesame seeds with poppy & sesame seed vinaigrette.

\$41.500

BOWL SALMÓN Y AGUACATE

Baked salmon (150 g.) with a mix of tomatoes, avocado, sesame seeds, nori seaweed, and fine herb vinaigrette.

\$47.500

BOWL CARIBE 🔥

Panko-breaded tilapia croquettes (150 g.), avocado, mango mix with pickled red onion and carrot, sautéed corn in butter with fresh farmer's cheese. Served with chipotle mayonnaise.

\$41.900

BOWL MI TIERRA

Steamed chicken breast (180 g.) with fine herbs, sautéed red beans with garlic, basil, and grilled onion, pico de gallo, avocado, black sesame seeds, corn kernels, cherry tomatoes with poppy & sesame seed vinaigrette.

\$43.400



BOWLS

BOWL COLOMBIANO

Slow-cooked shredded beef (150 g.) with onion and tomato, avocado, ripe plantain, black beans, and poppy & sesame seed vinaigrette.

\$43.400

BOWL D.F. 🔥

Sautéed beef or pork tenderloin with garlic, ginger, and soy sauce, served with avocado, cubed mozzarella, nachos, red beans sautéed with pico de gallo, chipotle sauce, and a side of guacamole.

W/ PORK (150 g.) \$41.400

W/ BEEF (150 g.) \$43.400

BOWL ORIENTAL

Beef or pork tenderloin with soy sauce, ginger, sesame seeds, and crispy lentils, served with sautéed zucchini, broccoli, corn, cherry tomatoes, avocado, black sesame seeds, crispy onion, and teriyaki reduction.

W/ PORK (150 g.) \$41.400

W/ BEEF (150 g.) \$43.400



MEDIO
ORIENTE

BOWL PESTO

Grilled chicken breast (180 g.) covered in pesto sauce with a sauté of roasted tomato, grilled onion, cooked chickpeas, zucchini, broccoli, and fresh farmer's cheese. Served with pesto sauce (contains nuts).

\$42.400

SALMÓN Y
AGUACATE



MI TIERRA



SPECIALS

SOLOMITO DE CERDO EN MIEL DE VINO

Seared pork tenderloin (170 g.) glazed with wine-honey, served on a bed of criolla potato purée infused with rosemary butter, with a bacon crumble and sautéed cherry tomatoes, broccoli, and zucchini with a touch of garlic and white wine.

\$44.900

ESPECIAL DE POLLO AL CURRY 🍛🍛

Chicken breast (180 g.) in red curry (coconut milk) with broccoli, mushrooms, corn, avocado, served over quinoa or cilantro-lime rice.

\$45.900

SOLOMITO EN SALSA CHIMICHURRI

Beef tenderloin medallion (170 g.) with house chimichurri, on a bed of pomodoro sauce, accompanied by leafy greens, criolla potato chips, crispy leek, and carrot threads.

\$46.900

SALMÓN ENCOSTRADO EN SALSA DE NARANJA

Crusted salmon (150 g.) in quinoa with citrus notes, on a bed of criolla potato purée infused with rosemary, in a pool of oriental orange sauce, served with leafy green salad, cherry tomatoes, crispy lentils, and Brazil nuts.

\$50.900

ESPECIAL DE SOLOMITO ENCOSTRADO

Beef tenderloin (170 g.) crusted in black and white sesame, with rosemary butter, served over a Mediterranean creamy cilantro-lime tomato rice, and Caesar salad.

\$50.900

ESPECIAL DE SALMÓN Y QUINOA ASIÁTICA

Grilled salmon (150 g.) with soy sauce, sesame oil, garlic, and ginger, served over creamy peanut-sauce quinoa, with grilled zucchini, broccoli, mushrooms, avocado, and mango ceviche (mango, tomato, red onion, cilantro, and lime).

\$51.900

ESPECIAL SOLOMITO POSTA

Beef tenderloin (170 g.) in posta sauce (slow-cooked for 22 hours), served on a bed of eggplant hummus, with oven-roasted papas arrugadas and roasted vegetables (tomatoes, shallots, broccoli).
Served with roasted pepper sauce.

\$46.900

ESPECIAL DE ATÚN 🍛

Fresh tuna (150 g.) crusted in black and white sesame, in yellow chili sauce, accompanied by leafy greens, pickled shallots, mango, avocado, and poppy & sesame seed dressing.

\$45.900

ESPECIAL DE PECHUGA MEDITERRÁNEA

Grilled chicken breast (180 g.) stuffed with serrano ham, tomato, and mozzarella cheese, served over a corn and cheese fondue, with crispy leek and salad of leafy greens, green apple, mango, orange, and mint-infused natural yogurt vinaigrette.

\$49.900

ESPECIAL BEEF MUNDO VERDE

Beef tenderloin (170 g.) crusted in black and white sesame, finished with house teriyaki sauce. Served with leafy greens in red wine vinaigrette, blue cheese, caramelized nuts, cherry tomatoes, and crispy leek.

\$49.900

POLLO AL CURRY



SALMÓN ENCOSTRADO EN SALSA DE NARANJA



SOLOMITO POSTA





INGREDIENTES NATURALES

BUILD YOUR OWN BOWL / SALAD

SIZES

SMALL

\$38.400

1 base
1 protein

4 vegetables
1 sauce

MEDIUM

\$40.400

1 base
1 protein
1 topping

4 vegetables
2 fruits
1 sauce

LARGE

\$44.900

1 base
1 protein
1 cheese
2 fruits

1 topping
1 crunch
3 vegetables
1 sauce

1

BASE

CILANTRO-LIME RICE
PREMIUM ORGANIC ROYAL QUINOA
LEAFY GREENS
SPINACH

CREAMY BASE

THAI CREAMY BASE +\$4.900
MEDITERRANEAN CREAMY BASE +\$3.500
CURRY CREAMY BASE 🔥 +\$3.500

2

PROTEIN

Panko chicken
Grilled chicken
Herb-steamed chicken
BBQ chicken
Chicken in Thai sauce
Chicken in curry sauce

Chicken in chimichurri
Chicken in spicy honey
Beef meatballs
Oriental pork tenderloin
Fish croquettes

Tataki tenderloin +\$8.900
Shrimp +\$12.900
Salmon +\$12.900
Fresh tuna +\$12.900
Shredded beef +\$8.900
Roast Beef +\$8.900

VEGETARIAN PROTEIN

Middle Eastern hummus
Chickpeas
Black beans
Bean croquettes

3

TOPPING

Crispy onion
Caramelized onion
Grilled onion
Zucchini
Ripe plantain
Roasted tomato
Pickled onion
Roasted squash

4

CHEESE

Mozzarella
Farmer's cheese
Parmesan

5

CRUNCH

Croutons
Sesame seeds
Sliced almonds
Walnuts
Crispy chickpeas
Crispy lentils

6

VEGETABLES

Cucumber
Cherry tomato
Heirloom tomato
Sweet corn
Avocado
Broccoli
Roasted mushrooms
Red onion
Carrot

7

FRUITS

Mango
Strawberry
Orange
Apple

8

SAUCE

Fine herbs
Pesto (contains nuts)
Ranch dressing
Balsamic reduction
Teriyaki reduction
Mundo Verde sauce
Blue cheese
Poppy & sesame vinaigrette
Balsamic vinaigrette
Guacamole
Olive oil
Smoked pepper
Soy mayonnaise

SALADS



ARMA TU
ENSALADA



ENSALADA
THAI

ENSALADA CÉSAR MUNDO VERDE

Leafy greens, grilled chicken breast (180 g.),
Parmesan cheese, croutons, and blue cheese

\$39.500

ENSALADA THAI

Leafy greens, chicken breast (180 g.) cooked in
Thai sauce, roasted mushrooms, cherry
tomatoes, basil, pickled carrot and red onion,
sliced almonds, black and white sesame seeds,
sprouts, and balsamic vinaigrette.

\$40.500

ENSALADA LOMO CAMPESINO

Leafy greens, beef tenderloin (140 g.)
marinated in soy sauce, ginger, and sesame,
fresh farmer's cheese, roasted mushrooms,
cherry tomatoes, sautéed zucchini, avocado,
crispy lentils, crispy onion, and sprouts.

\$47.700



ENSALADA
CÉSAR

AN ABUNDANCE OF
COLORS MEANS AN
ABUNDANCE OF
NUTRIENTS.

KIDS MENU

CHOOSE THE JUICE (WITH WATER OR MILK)

STRAWBERRY / MANGO / BLACKBERRY / LULO / SOURSOP /
PASSION FRUIT / PINEAPPLE / LEMONADE

CHOOSE THE SIDE

ENSALADA DE LA CASA

Leafy greens, cherry tomato, caramelized onion, Parmesan cheese, and balsamic vinaigrette..

ENSALADA CÉSAR

Leafy greens, croutons, Parmesan cheese, and blue cheese dressing.

ENSALADA EQUILIBRIO

Leafy greens, tomato concasse, carrot, sweet corn, and poppy & sesame seed vinaigrette.

POTATO CHIPS
+\$4.000

PLANTAIN CHIPS
+\$4.000

NACHOS
+\$4.000

POLLO PANKO

Panko-breaded chicken (150 g.) served with half a green apple and honey.
\$32.400

POLLO COCIDO

Cooked chicken (180 g.) served with half a green apple and honey.
\$34.200

ROLLITO DE POLLO COCIDO

Herb-steamed chicken (180 g.), flour tortilla, mozzarella cheese, served with half a green apple and Mundo Verde sauce.
\$35.400

ROLLITO DE POLLO PANKO

Panko-breaded chicken (150 g.) in a flour tortilla with mozzarella cheese, served with half a green apple and Mundo Verde sauce.
\$35.400

Nice kids,

KIDS CLUB
MUNDO VERDE

Good food!

DRINKS

HATSU

HATSU SPARKLING WATER	\$9.400
HATSU STILL WATER 300 ML	\$9.400
BRETAÑA SPARKLING WATER	\$9.400
HATSU TEA	\$13.500

OTRAS BEBIDAS

MR TEA	\$9.400
MR TEA LIGHT	\$9.400
PEPSI ZERO	\$9.400

BEERS

HEINEKEN	\$14.400
3 CORDILLERAS MESTIZA	\$15.400
3 CORDILLERAS ROSÉ	\$15.400
SOL	\$15.400

House-Made Natural Sodas

CUCUMBER	\$16.900
TAMARIND	\$16.900
YELLOW FRUITS	\$16.900
HIBISCUS FLOWER	\$16.900

SODAS WITH Bretaña

PASSION FRUIT	\$16.900
WATERMELON	\$16.900
KIWI & FEIJOA	\$16.900
CHULUPA / PINEAPPLE	\$16.900
LYCHEE	\$16.900

HERBAL INFUSIONS

CUCUMBER	\$8.500
YELLOW FRUITS	\$8.500
HIBISCUS FLOWER	\$8.500
ANTI-COLD BLEND	\$8.500
HOUSE SPECIAL	\$8.500

NON-ALCOHOLIC COCKTAILS

LIMONADA ROSÉ

Lemon, Juniper rose, syrup, blackberry, and strawberry.
\$18.500

COCO Y HIERBABUENA

Lemon, pineapple juice, mint, dried coconut, syrup, and coconut Juniper.
\$18.500

JENGIBRE Y MARACUYÁ

Ginger & Passion Fruit
Lemon, passion fruit, syrup, ginger
\$18.500

COCKTAILS WITH ALCOHOL

MOSCOW MULE	\$30.900
GIN TONIC	\$30.900
MARGARITA	\$27.900
MOJITO DE COCO	\$28.900



SODA DE FRUTOS AMARILLOS



SODA FLOR DE JAMAICA



SODA DE PEPINO



FRUIT SMOOTHIES

FUNCTIONAL SMOOTHIES

ESPIRULINA Y AGUACATE	Almond milk, spirulina, cacao nibs, Hass avocado, dates, and salt.	\$12.900
ALMENDRAS Y BANANO	Almond milk and almond butter, banana, dates, salt, and cacao.	\$16.500
CACAO Y AGUACATE	Almond milk, cacao, banana, avocado, dates, cacao nibs, and salt.	\$14.800
FRESAS Y ARÁNDANOS	Almond milk, strawberry, banana, blueberries, and dates.	\$14.800

PROTEIN ADD-ON

Whey protein isolate, sugar-free, grass-fed certified, free of saturated fats, chemicals, and artificial flavors. 26 grams of protein per serving.	+ \$11.900
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FRUIT SMOOTHIES

IN WATER	\$14.400	ENERGÍA / MANGO, BANANA & APPLE
IN KUMIS (RECOMMENDED)	\$14.400	VERDE / PASSION FRUIT & MINT
IN LACTOSE-FREE MILK	\$13.900	ROJO / STRAWBERRY & BLACKBERRY
WHOLE MILK	\$13.900	AMARILLO / MANGO, BANANA & GINGER
		ROSADO / STRAWBERRY & BANANA
		PASIÓN / STRAWBERRY & MANGO
		TROPICAL / PINEAPPLE, STRAWBERRY, LEMON & BANANA

JUICES

IN WATER	\$13.400
IN LACTOSE-FREE MILK	\$13.900
IN WHOLE MILK	\$13.900
IN ALMOND MILK	\$14.900

LEMONADES

CLASSIC LEMONADE	\$13.900
MINT LEMONADE	
COCONUT LEMONADE	

STRAWBERRY / SOURSOP / LULO /
MANGO / PASSION FRUIT /
BLACKBERRY / PINEAPPLE / ORANGE



MOSCOW MULE

COPA DE VINO TINTO

JARRA DE SANGRÍA DE LYCHEE

CERVEZA 3 CORDILLERAS

BROOKIE
VOLCÁN



TARTA RAW
DE CHOCOLATE

@MUNDOVERDECOL

DESSERTS

ADDITION OF VANILLA ICE CREAM
+ \$6.900



TORTA DE
ZANAHORIA



TORTA DE
BANANO



TORTA DE
YOGUR



WAFFLE
MIXTO



TORTA DE BANANO

Banana sponge cake with chocolate chunks and a generous chocolate ganache topping.

\$14.400

BROOKIE VOLCÁN

Chocolate chip cookie combined with a Milo and chocolate brownie mix. Served with a scoop of vanilla ice cream and warm arequipe sauce. A flavor explosion!

\$17.900

TORTA DE YOGUR ARTESANAL

Handcrafted yogurt-based cake, fluffy and subtly sweet. Perfect for lovers of light flavors.

\$14.900

TORTA DE ZANAHORIA

Delicious carrot cake filled with arequipe, topped with a smooth lemon cheesecake cream, lemon zest, and a crunchy touch of almonds.

\$14.900

TARTA RAW VEGANA DE CHOCOLATE (GLUTEN FREE, VEGAN & SUGAR FREE)

Raw vegan chocolate tart with a crust of nuts and dates, filled with pure cacao. A nutritious, intense, and delicious

\$15.400

TARTA VASCA (SUGAR FREE)

Classic and creamy Basque cheesecake with a subtle caramelized finish. Its soft center and silky texture melt in your mouth. A refined, sugar-free option for the most discerning palates.

\$17.900

TORTA DE CHOCOLATE (SUGAR FREE)

Moist, fluffy chocolate cake with arequipe, made without refined sugar. A guilt-free twist on a classic.

\$17.400

BROWNIE DUBAI DE PISTACHO (SUGAR FREE)

Artisan brownie made with dark chocolate and premium pistachio paste, refined sugar-free. Moist, intense, with exotic notes reminiscent of Middle Eastern flavors. A healthy indulgence.

\$17.400

TORTA VEGANA SNICKERS

Vegan chocolate cake filled with peanut cream and vegan arequipe, topped with crunchy peanut chunks.

\$17.400

PERFECT
TO SHARE

WAFFLES

2-3
PERSONS

\$18.500

WAFFLE MIX

Nutella, arequipe, fresh strawberries, and banana.

WAFFLE DE AREQUIPE Y FRESAS
WAFFLE DE AREQUIPE Y BANANO

WAFFLE DE NUTELLA Y FRESAS
WAFFLE DE NUTELLA Y BANANO



MUNDO
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OVER
GREEN

SOMOS DISFRUTE Y EQUILIBRIO

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