

MUNDO VERDE

(ENGLISH VERSION)



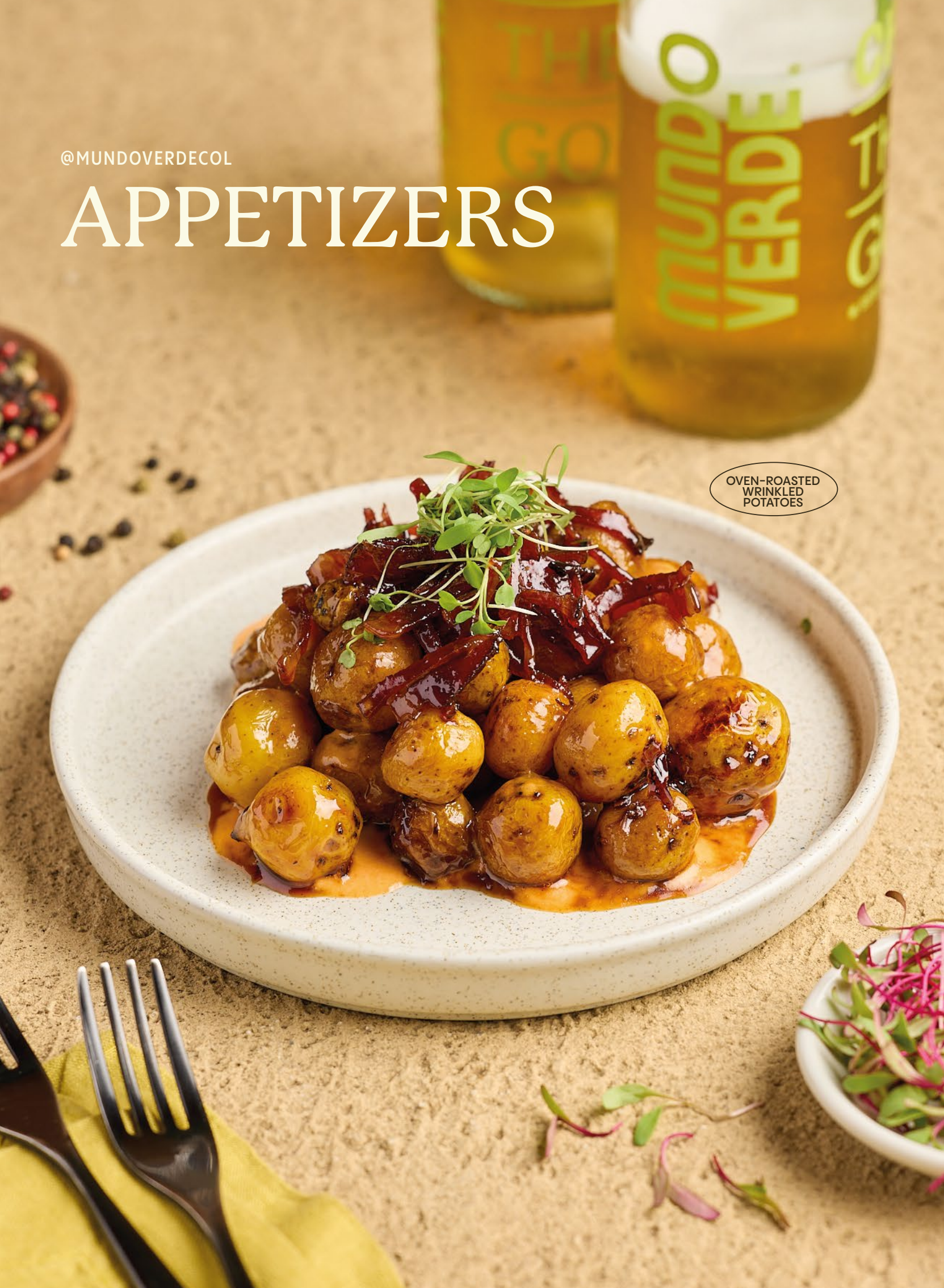
GOOD FOOD

GOOD LIVING

@MUNDOVERDECOL

APPETIZERS

OVEN-ROASTED
WRINKLED
POTATOES



HOUSE-MADE GUACAMOLE DIP

House-made guacamole served with nachos or plantain chips, garnished with black sesame seeds and sprouts.
\$20.900

GRILLED PAPIALPA CHEESE

Grilled Papialpa cheese served with mixed berry jam.
\$24.900

HOUSE-MADE HUMMUS DIP

House-made Arabic-style hummus served with nachos, plantain chips, or pita bread.
Garnished with olive oil, paprika, crispy chickpeas, and sprouts.
\$20.900

SPINACH AND CHEESE DIP

Spinach in a smooth blend of cream cheese, heavy cream, mozzarella, and nutmeg, served with plantain chips or nachos.
\$29.900

FISH CROQUETTES [HIGH IN PROTEIN]

Baked tilapia croquettes (150 g), panko-breaded and served over avocado and house-made Arabic-style hummus.
\$32.900

GRILLED PAPIALPA CHEESE WITH PESTO

Grilled Papialpa cheese topped with house pesto (contains nuts), honey, balsamic reduction, almonds, cherry tomatoes and sprouts.
\$31.900

TEX-MEX NACHOS [SERVES 2-3] 🔥 [HIGH IN PROTEIN]

Nachos with black beans sautéed in ranchera sauce, shredded beef (150 g, slow-cooked for 9 hours), guacamole, pico de gallo, and ranch dressing.
\$40.500

OVEN-ROASTED WRINKLED POTATOES [SERVES 1-2] 🔥

Oven-roasted creole potatoes (180 g) with caramelized bacon, served with smoked pepper mayonnaise.
\$26.900

PACIFIC CEVICHE [HIGH IN PROTEIN]

Shrimp (200 g) in a Pacific-style sofrito, served over a bed of guacamole with goldenberries, pickled onion, and crispy corn. Accompanied by plantain chips.
\$39.900

MEDITERRANEAN BURRATA [SERVES 1-2] 🔥

Roasted peaches, pumpkin seeds, and basil leaves over buffalo-milk burrata (160 g), drizzled with house spicy honey and sea salt flakes. Accompanied by multigrain sourdough bread.
\$43.900

SALMON TARTARE [SERVES 1-2] [HIGH IN PROTEIN]

Fresh salmon (150 g) in Japanese mayonnaise with a touch of citrus sriracha, served over house guacamole. Served with pita bread.
\$42.900

SOUPS

TRADITIONAL TOMATO SOUP

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

\$15.900

YELLOW CORN SOUP

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

\$16.900

ITALIAN TOMATO SOUP

House tomato soup base infused with thyme, basil, and rosemary. Served with bread croutons, a drizzle of basil pesto (contains nuts), and seasonal sprouts.

\$16.900

MEXICAN TOMATO SOUP 🌶️

House tomato soup base with cilantro aroma and a touch of chipotle, served with corn, avocado and nachos.

\$17.900

THAI SHREDDED BEEF

BEEF TENDERLOIN & COLESLAW

TOMATO SOUP

LIVIANOS

ADD A SOUP OF YOUR CHOICE FOR +\$12.900:
(Traditional Tomato, Italian Tomato, or Mexican Tomato)

PANKO HOT 🔥 [HIGH IN PROTEIN]

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

\$35.900

CHICKEN IN YELLOW CHILI SAUCE [HIGH IN PROTEIN]

Steamed chicken breast (180 g) with fine herbs, served in yellow chili sauce with mixed greens, goldenberries, smoked bell pepper, avocado, and multigrain sourdough bread.

\$35.900

THAI SHREDDED BEEF

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

\$39.900

BEEF TENDERLOIN & COLESLAW

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

\$38.900

FRESH TUNA W/ PEPPER SAUCE [HIGH IN PROTEIN]

Seared fresh tuna (150 g) with salt crystals and olive oil, served with smoked pepper dressing and a sprinkle of nori, plus mixed greens, pickled onion, roasted shallots, mango, avocado, poppy seed and sesame dressing, and multigrain sourdough bread.

\$41.500

FRESH TUNA W/
PEPPER SAUCE

PANKO
HOT

ADD ARTISANAL RIGATONI!
PASTA
ARTISANAL RIGATONI
POMODORO: \$9.500
PESTO: \$12.500
MUSHROOMS: \$12.500
4 CHEESES: \$13.500



MIXTOS

MEDITERRANEAN PANKO COMBO [HIGH IN PROTEIN]

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

\$40.900

GRILLED CHICKEN & PESTO PASTA COMBO [HIGH IN PROTEIN]

Grilled chicken (180 g), artisanal rigatoni with pesto (contains nuts), and Balance Salad with mixed greens, concassé tomato, carrot, sweet corn, and poppy seed and sesame vinaigrette.

\$40.900

ITALIAN MEATBALLS COMBO

Beef meatballs (120 g) in Italian sauce, artisanal four-cheese rigatoni with Parmesan, and mixed salad with mixed greens, red onion, cherry tomatoes, and pesto sauce (contains nuts).

\$41.900

CHICKEN
RIGATONI

PASTA ARTESANAL RIGATONI

Handcrafted artisanal rigatoni, slow-dried and bronze-cut.

ROSÉ
SALMON

CARIBBEAN
SHRIMP

GRILLED BEEF
TENDERLOINGRILLED BEEF TENDERLOIN &
PESTO PASTA COMBO

Beef tenderloin strips (140 g), marinated and sautéed with garlic, a touch of ginger, roasted bell pepper, and grilled onion.

Served with artisanal rigatoni in creamy pesto, parmesan, and a garden salad dressed with poppy seed and sesame vinaigrette.

\$46.900

CARIBBEAN SHRIMP COMBO 🍷
[HIGH IN PROTEIN]

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

\$46.900

ROSÉ SALMON COMBO

Oven-roasted salmon (150 g) in rosemary butter, served with artisanal rigatoni in rosé sauce (contains dairy), Parmesan, and vegetable salad with mixed greens, crispy onion, sweet corn, and farmer's cheese in Greek yogurt vinaigrette.

\$48.900

CHICKEN RIGATONI COMBO [HIGH IN PROTEIN]

Grilled chicken breast (180 g), artisanal rigatoni in four-cheese sauce with Parmesan, and fresh salad with mixed greens, ripe strawberries, green apple, and poppy seed and sesame vinaigrette.

\$43.500

ITALIAN
MEATBALLS

PASTA

RAGÙ & MEATBALL RIGATONI

Artisanal rigatoni in house ragù (slow-cooked for 24 hours), served with beef meatballs (120 g), seasonal sprouts, and Parmesan.

\$38.900

FOUR CHEESES & SWEET PLANTAIN

Artisanal rigatoni in a four-cheese sauce featuring Paipa cheese, topped with baked ripe plantain pieces and Parmesan.

\$34.900

MUSHROOM RIGATONI

Artisanal rigatoni in mushroom sauce with roasted mushrooms, scallions, and Parmesan.

\$34.900

NEW

AMALFI PASTA [HIGH IN PROTEIN]

Artisanal rigatoni sautéed with shrimp (200 g) in butter, garlic, and cilantro. Finished with wine, Parmesan, and fresh sprouts.

\$41.900

RAGÙ &
MEATBALL RIGATONI

ADD PROTEIN

Bacon +\$6.900 / Grilled Chicken +\$13.900
Cooked chicken +\$13.900 / Panko chicken +\$13.900
Italian Meatballs +\$14.900
Shredded Beef +\$15.900

MUSHROOM

4 CHEESES &
SWEET PLANTAIN



VEGETARIAN

VEGAN

BLACK BEAN CROQUETTE BOWL

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

\$41.500

CROQUETTES & FOUR-CHEESE PASTA COMBO

Vegetarian croquettes (150 g) made with black beans, almonds, and brown rice, served in Italian sauce with artisanal four-cheese rigatoni and Parmesan, plus mixed salad with mixed greens, red onion, cherry tomatoes, and pesto sauce. Contains nuts.

\$39.900

SALADS

MUNDO VERDE CAESAR SALAD

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

\$39.900

THAI SALAD

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

\$40.900



WE'RE PART OF
DIVERSITY,
ENJOYMENT, AND
GREAT FOOD.

WRAPS

REY
TATAKIAVOCADO
WRAP

ADD-ONS

DOUBLE PROTEIN + \$13.900
(chicken wraps only)
BACON + \$6.900HOT
PANKO

SIDE OPTIONS

HOUSE SALAD

Mixed greens, cherry tomatoes, caramelized onion, Parmesan, and balsamic vinaigrette.

CAESAR SALAD

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

BALANCE SALAD

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

COLESLAW

White cabbage, red cabbage, carrot, pineapple pieces, cilantro, and Mundo Verde dressing.

POTATO CHIPS + \$5.500

PLANTAIN CHIPS + \$5.500

NACHOS + \$5.500

BBQ WRAP

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

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

TERIYAKI WRAP

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

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

MUNDO VERDE WRAP

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

W/ COOKED CHICKEN (180 GR.) / W/ PANKO CHICKEN (200 GR.)

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

AVOCADO WRAP

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

W/ COOKED CHICKEN (180 GR.) / W/ PANKO CHICKEN (200 GR.)

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

CAESAR WRAP

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

W/ COOKED CHICKEN (180 GR.) / W/ PANKO CHICKEN (200 GR.)

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

ORANGE CHICKEN WRAP

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

\$39.900 (with bacon +\$6.900 | double chicken +\$13.900)

COLOMBIAN WRAP

Shredded beef (150 g, slow-cooked for 9 hours), Thai sauce, avocado, bell pepper, grilled onion, spinach, fresh tomato, crispy onion, and ripe plantain.

\$39.900 (with bacon +\$6.900)

HOT PANKO CHICKEN WRAP

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

\$41.900 (with bacon +\$6.900 | double chicken +\$13.900)

REY TATAKI WRAP

Beef tenderloin tataki (140 g), sautéed with grilled onion and roasted pepper, mozzarella, house crispy onion, lettuce and soy mayonnaise.

\$41.900 (with bacon +\$6.900)

SANDWICHES

SHREDDED BEEF SANDWICH

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

\$39.900 (with bacon +\$6.900)

PHILLY CHEESESTEAK SANDWICH

Toasted multigrain sourdough bread with rosemary butter, thinly sliced strip steak, grilled onion, mushrooms, American cheese, and mayonnaise.

\$39.900 (with bacon +\$6.900)

BOWLS

BASE OPTIONS

CILANTRO-LIME RICE

PREMIUM ORGANIC
ROYAL QUINOA

MIXED GREENS

SPINACH

CREAMY BASE (+\$6.900)

THAI CREAMY SAUCE

MEDITERRANEAN CREAMY SAUCE

CURRY CREAMY SAUCE

MIDDLE
EASTERN

MIDDLE EASTERN BOWL

Grilled chicken breast (180 g), house hummus with paprika, roasted cauliflower and eggplant dressed with balsamic reduction, a fresh cherry tomato and red onion salad with lime dressing, crispy chickpeas, and pita bread. Served with tahini dressing.

\$44.900

SALMON & AVOCADO BOWL

Oven-roasted salmon (150 g) with a blend of tomatoes, avocado, sesame seeds, nori, and fine-herb vinaigrette.

\$48.500

CARIBBEAN BOWL 🍷

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

\$42.900

MI TIERRA BOWL

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

\$43.900

COLOMBIAN
BOWL

COLOMBIAN BOWL

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

\$43.900

D.F. BOWL

Beef tenderloin sautéed with garlic, ginger, and soy sauce, served with avocado, diced mozzarella, nachos, red beans sautéed with pico de gallo, and chipotle sauce, accompanied by guacamole.

\$44.900



ORIENTAL BOWL

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

\$44.900

MI TIERRA

SALMON &
AVOCADO

SPECIALS

WINE-HONEY GLAZED PORK TENDERLOIN

Seared pork tenderloin (170 g) glazed with wine honey, served with bacon crumble over a bed of creole potato purée flavored with rosemary butter, plus a sauté of cherry tomatoes, broccoli, zucchini, garlic, and white wine.

\$44.900

CURRY CHICKEN SPECIAL 🔥 🔥

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

\$46.900

BEEF TENDERLOIN WITH CHIMICHURRI SAUCE

Beef tenderloin medallion (170 g) with house chimichurri, served over pomodoro sauce with mixed greens, creole potato chips, crispy leek, and carrot ribbons.

\$47.900

QUINOA-CRUSTED SALMON IN ORANGE SAUCE

Quinoa-crusted salmon (150 g) with citrus notes, served over rosemary-scented creole potato purée and an Asian-style orange sauce, with mixed greens, cherry tomatoes, crispy lentils, and Brazil nuts.

\$51.900

CRUSTED BEEF TENDERLOIN SPECIAL

Crusted beef tenderloin (170 g) with black and white sesame seeds and rosemary butter, served over cilantro-lime rice with a Mediterranean creamy tomato sauce (made with 100% tomato), accompanied by Caesar salad.

\$51.900

POSTA-STYLE BEEF TENDERLOIN SPECIAL

Beef tenderloin (170 g) in posta sauce (slow-cooked for 22 hours), served over eggplant hummus with oven-roasted wrinkled potatoes and roasted vegetables (tomatoes, shallots, and broccoli).

Served with pepper sauce.

\$47.900

MEDITERRANEAN CHICKEN BREAST SPECIAL

Grilled chicken breast (180 g) stuffed with Serrano ham, tomato, and mozzarella, served over cheesy corn fondue with crispy leek, plus a mixed-greens salad with green apple, mango, orange, and natural yogurt vinaigrette with a touch of spearmint.

\$49.900

NEW

CREAMY AVOCADO RICE

Creamy avocado rice served with your choice of protein, fresh guacamole, a Parmesan crisp, and rosemary butter.

Baked Salmon (150 g): \$47.900 | Crusted Beef Tenderloin (170 g): \$52.900

CURRY
CHICKEN



QUINOA-CRUSTED
SALMON IN
ORANGE SAUCE



POSTA-STYLE
BEEF TENDERLOIN





BUILD YOUR OWN SALAD OR BOWL

SIZE

SMALL	\$39.900	MEDIUM	\$41.900	LARGE	\$45.900
1 base 1 protein	4 vegetables 1 sauce	1 base 1 protein 1 prepared topping	4 vegetables 2 fruits 1 sauce	1 base 1 protein 1 cheese 2 fruits	1 prepared topping 1 crunch 3 vegetables 1 sauce

1

BASE

CILANTRO-LIME RICE
PREMIUM ORGANIC ROYAL QUINOA
MIXED GREENS
SPINACH

CREAMY BASE

THAI CREAMY SAUCE +\$6.900
MEDITERRANEAN CREAMY SAUCE +\$6.900
CURRY CREAMY SAUCE 🔥 +\$6.900

2

ANIMAL PROTEIN

Panko Chicken	Chimichurri Chicken	Beef Tenderloin Tataki	+\$8.900
Grilled Chicken	Spicy Honey Chicken	Shrimp	+\$12.900
Fine-Herb Cooked Chicken	Beef Meatballs	Salmon	+\$12.900
Chicken in BBQ Sauce	Baked Fish Croquettes	Fresh Tuna	+\$12.900
Chicken in Thai Sauce		Shredded Beef	+\$8.900
Curry Chicken		Roast Beef	+\$8.900

PLANT-BASED PROTEIN

Arabic-Style Hummus
Chickpeas
Black Beans
Bean Croquettes

3

PREPARED TOPPINGS

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
Chonto Tomato
Sweet Corn
Avocado
Broccoli
Roasted Mushrooms
Red Onion
Carrot

7

FRUITS

Mango
Strawberry
Orange
Apple

8

SAUCES & DRESSINGS

Fine-Herb Dressing
Pesto (contains nuts)
Ranch Dressing
Balsamic Reduction
Teriyaki Reduction
Mundo Verde Sauce
Blue Cheese Dressing
Poppy Seed and Sesame Dressing
Balsamic Vinaigrette
Guacamole
Olive Oil
Smoked Pepper Dressing
Soy Mayonnaise

KIDS' MENU

CHOOSE A JUICE — (WITH WATER OR MILK)

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

CHOOSE A SIDE

HOUSE SALAD

Mixed greens, cherry tomatoes, caramelized onion, Parmesan, and balsamic vinaigrette.

CAESAR SALAD

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

BALANCE SALAD

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

POTATO CHIPS
+\$5.500

PLANTAIN CHIPS
+\$5.500

NACHOS
+\$5.500

PANKO CHICKEN

Panko-breaded chicken (150 g), served with half a green apple with honey.

\$32.400

COOKED CHICKEN

Cooked chicken (180 g), served with half a green apple with honey.

\$34.200

COOKED CHICKEN ROLL-UP

Fine-herb cooked chicken (180 g), flour tortilla, mozzarella, served with half a green apple and Mundo Verde sauce.

\$35.400

PANKO CHICKEN ROLL-UP

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

\$35.400

Nice kids,

KIDS CLUB
MUNDO VERDE

Good food!

ADD-ONS

ANIMAL PROTEIN

Bacon	\$6.900
Fine-Herb Cooked Chicken	\$13.900
Grilled Chicken	\$13.900
Panko Chicken	\$13.900
Spicy Honey Panko Chicken	\$13.900
Chicken in Thai Sauce	\$13.900
Chicken in Spicy Honey Sauce	\$13.900
Chicken in Curry Sauce	\$13.900
Chicken in Chimichurri Sauce	\$13.900
Chicken in BBQ Sauce	\$13.900
Beef Meatballs	\$14.900
Italian Meatballs	\$14.900
Shredded Beef	\$15.900
Baked Fish Croquettes	\$14.900
Roast Beef	\$14.900
Grilled Beef Tenderloin w/ Bell Pepper	\$16.900
Beef Tenderloin in Soy Mayonnaise	\$17.900
Fresh Tuna	\$22.900
Baked Salmon	\$22.900
Crusted Beef Tenderloin	\$23.900
Shrimp in Garlic Sauce	\$23.900

PLANT-BASED PROTEIN

Black Bean Croquettes	\$9.900
Red Beans	\$6.900
Black Beans	\$6.900
Cooked Chickpeas	\$5.500
House-Made Arabic-Style Hummus	\$5.900

PASTA

Pomodoro Pasta	\$9.500
Pesto Pasta	\$12.500
Mushroom Pasta	\$12.500
Four-Cheese Pasta	\$13.500

WRAP ADD-ONS

Bacon	\$6.900
Double Chicken	\$13.900

VEGETABLES

Red Onion	\$1.900
Fried Onion	\$2.900
Grilled Onion	\$3.300
Pickled Onion	\$2.500
Caramelized Onion	\$3.500
Spinach	\$3.000
Carrot	\$2.500
Zucchini	\$3.300
Cucumber	\$2.200
Roasted Tomato	\$3.500
Cherry Tomato	\$3.000
Chonto Tomato	\$2.900
Avocado	\$4.500
Ripe Plantain	\$4.000
Sweet Corn	\$3.500

PREPARED TOPPINGS

Croutons	\$3.000
Pico de Gallo	\$2.500
Ripe Plantain	\$4.000
Cilantro-Lime Rice	\$4.500
Quinoa	\$4.500
Sliced Almonds	\$3.900
Crispy Lentils	\$3.000
Crispy Chickpeas	\$3.000
Hogao	\$2.600

CHEESES

American Cheese	\$4.900
Parmesan	\$3.900
Sliced Mozzarella	\$4.900
Diced Mozzarella	\$4.900
Farmer's Cheese	\$5.900
Cream Cheese	\$4.900

DESSERT ADD-ON

Scoop of Vanilla Ice Cream	\$7.900
----------------------------	---------

- * Add-ons are not sold separately. They must be added to the purchase of at least one main dish or appetizer.
- * Maximum of 2 animal-protein add-ons per main dish or appetizer.

PROTEIN SMOOTHIES

MADE WITH YOUR CHOICE OF WHOLE MILK / LACTOSE-FREE MILK, OR ALMOND MILK

Whey protein isolate: sugar-free, certified grass-fed, free of saturated fat, chemicals, and artificial flavors. 20 g of protein per serving.

MATCHA PROTEIN ⚡

Protein (20 g) + matcha tea + half a banana + milk of choice.

\$19.900

CHAI PROTEIN ⚡

Protein (20 g) + chai tea + half a banana + milk of choice.

\$19.900

CHOCOCHAI PROTEIN ⚡

Protein (20 g) + chai tea + chocolate syrup + cocoa + half a banana + milk of choice.

\$22.900

MILO PROTEIN ⚡

Protein (20 g) + Milo + half a banana + cocoa + milk of choice.

\$19.900

COLD BREW PROTEIN ⚡

Protein (20 g) + cold brew + half a banana + chocolate syrup + milk of choice.

\$22.900

GREEN POWER ⚡⚡

Protein (20 g) + spirulina + matcha tea + half a banana + milk of choice.

Total protein: 24 g.

\$22.900

CACAO PROTEIN ⚡

Protein (20 g) + cocoa + half a banana + chocolate syrup + milk of choice.

\$19.900

SPECIAL SMOOTHIES



SPIRULINA & AVOCADO

[20 gr. protein]

Almond milk, spirulina, cacao nibs, Hass avocado, dates, and sea salt.

\$22.800



STRAWBERRIES & BLUEBERRIES

[20 gr. protein]

Almond milk, strawberry, banana, blueberries, and dates.

\$24.700



ALMONDS & BANANA

[20 gr. protein]

Almond milk, almond butter, banana, dates, sea salt, and cocoa.

\$26.400

COMBOS WAFFLES

MADE WITH CASSAVA OR ALMOJÁBANA BATTER

PERSONAL COMBO

CHOOSE:

2 pandeyuca waffles or 2 almojábana waffles

+

1 DRINK:

Cappuccino

Americano

Fruit infusion (cucumber, yellow fruits or berries)

Iced latte +\$1.500 (with whole or lactose-free milk)

\$16.900

SHARING COMBO (FOR 2)

CHOOSE:

4 pandeyuca waffles or 4 almojábana waffles

+

2 DRINKS:

Cappuccino

Americano

Fruit infusion (cucumber, yellow fruits or berries)

Iced latte +\$1.500 (with whole or lactose-free milk)

\$21.900



MINDFUL EATING TRANSFORMS
YOUR LIFE AND BRINGS ABUNDANCE.

BEVERAGES

HATSU

HATSU SPARKLING WATER	\$9.400
HATSU STILL WATER 300 ML	\$9.400
BRETAÑA	\$9.400
HATSU	\$13.900

OTHER BEVERAGES

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

SODAS

CUCUMBER	\$16.900
TAMARIND	\$16.900
YELLOW FRUITS	\$16.900
HIBISCUS	\$16.900
PASSION FRUIT	\$16.900
WATERMELON	\$16.900
LYCHEE	\$16.900

FRUIT & HERBAL INFUSIONS

CUCUMBER	\$8.500
YELLOW FRUITS	\$8.500
HIBISCUS	\$8.500
COLD & FLU BLEND	\$8.500

MOCKTAILS

ROSÉ LEMONADE

Lemon, Juniper Rosé, simple syrup, blackberry, and strawberry.
\$19.900

COCONUT & MINT

Lemon, pineapple juice, mint, dehydrated coconut, simple syrup, and coconut Juniper.
\$19.900

GINGER & PASSION FRUIT

Lemon, passion fruit, simple syrup, ginger beer, and mint.
\$19.900

COCKTAILS

MOSCOW MULE	\$30.900
GIN & TONIC	\$30.900
COCONUT MOJITO	\$28.900

YELLOW
FRUITS SODA

HIBISCUS
SODA

CUCUMBER
SODA

FUNCTIONAL SMOOTHIES	SPIRULINA & AVOCADO	Almond milk, spirulina, cacao nibs, Hass avocado, dates, and salt.	\$12.900
	ALMONDS & BANANA	Almond milk, almond butter, banana, dates, salt, and cocoa.	\$16.500
	STRAWBERRIES & BLUEBERRIES	Almond milk, strawberry, banana, blueberries, and dates.	\$14.800

ADD PROTEIN	Whey protein isolate: sugar-free, certified grass-fed, free of saturated fat, chemicals, and artificial flavors. 20 g of protein per serving.	+\$9.900
-------------	---	----------

FRUIT SMOOTHIES	WITH WATER	\$14.400	ENERGY: MANGO, BANANA, AND GREEN APPLE GREEN: PASSION FRUIT AND MINT RED: STRAWBERRY AND BLACKBERRY YELLOW: MANGO, BANANA, AND GINGER PINK: STRAWBERRY AND BANANA PASSION: STRAWBERRY AND MANGO TROPICAL: PINEAPPLE, STRAWBERRY, LIME, AND BANANA
	WITH KUMIS (RECOMMENDED)	\$14.400	
	WITH LACTOSE-FREE MILK	\$13.900	
	WITH WHOLE MILK	\$13.900	

JUICES	WITH WATER	\$13.400	OTHER DRINKS	ICED MILO	\$11.900
	WITH LACTOSE-FREE MILK	\$13.900		HOT MILO	\$11.900
	WITH WHOLE MILK	\$13.900		FROZEN COFFEE	\$11.900
	WITH ALMOND MILK	\$14.900		ADD PROTEIN	+\$9.900

LEMONADES	NATURAL LEMONADE	
	MINT LEMONADE	
	\$13.900 COCONUT LEMONADE	

SANGRIAS (STRAWBERRY OR LYCHEE)	GLASS	\$28.900
	HALF PITCHER	\$52.900
	PITCHER	\$89.900

WINE (MALBEC / CHARDONNAY / CABERNET)	GLASS	\$17.900
	BOTTLE	\$87.900



NEW SUGAR-FREE OPTIONS.

MATCHA DRINKS

MADE WITH WHOLE OR LACTOSE-FREE MILK
ALMOND MILK +\$2.000

STRAWBERRY MATCHA

Iced matcha, sugar-free mixed berry jam, and milk of choice.

\$14.500

PASSION FRUIT MATCHA

Iced matcha, sugar-free yellow fruit jam, and milk of choice.

\$13.500

DIRTY MATCHA

Iced matcha, milk of choice, and Chocó vanilla.

\$14.500

ICED MATCHA LATTE

Matcha, ice, and milk of choice.

\$12.500

HOT MATCHA LATTE

Matcha and hot milk of choice.

\$12.500

CHAI DRINKS

MADE WITH WHOLE OR LACTOSE-FREE MILK
ALMOND MILK +\$2.000

TRADITIONAL CHAI HOT

Traditional chai tea with hot milk of choice.

\$11.500

AFFOCHAI COLD

Iced chai tea with milk of choice and chocolate syrup.

\$14.500

FROZEN CHAI COLD

Chai tea with vanilla ice cream and milk of choice.

\$12.500

CHOCOCHAI HOT

Chai tea with pure chocolate and milk of choice.

\$14.500

ICED CHAI LATTE COLD

Iced chai tea with milk of choice.

\$12.500

COLD BREW

ORANGE JUICE

Cold brew with ice and orange juice.

\$12.500

DULCE DE LECHE

Cold brew with ice, dulce de leche, and milk of choice.

\$12.500

MACADAMIA

Cold brew with ice, macadamia, and milk of choice.

\$12.500



ORANGE
JUICE



STRAWBERRY
MATCHA



FROZEN
CHAI



PASSION FRUIT
MATCHA



HOT
MATCHA



TRADITIONAL
CHAI



CHOCOCHAI





WAFFLE
MIX



BANANA
CAKE

MUNDO
VERDE

BROOKIE
VOLCANO

BASQUE
CHEESECAKE



CARROT
CAKE

RAW VEGAN
CHOCOLATE TART



@MUNDOVERDECOL

DESSERTS

ADD A SCOOP OF VANILLA ICE CREAM
+ \$7.900

BANANA CAKE

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

\$15.500

BROOKIE VOLCANO

A chocolate chip cookie combined with a Milo brownie and chocolate mixture
Served with a scoop of vanilla ice cream and warm dulce de leche sauce. A flavor explosion!

\$18.900

CARROT CAKE

Delicious carrot cake filled with dulce de leche, topped with a smooth lemon cheesecake cream, lemon zest, and a crunchy almond touch.

\$15.900

RAW VEGAN CHOCOLATE TART [GLUTEN-FREE] [VEGAN] [SUGAR-FREE]

A nut-and-date cookie base filled with pure cacao. A nutritious, intense, and delicious dessert.

\$15.900

BASQUE CHEESECAKE [SUGAR-FREE]

Classic, creamy Basque cheesecake with subtle caramelized notes. Its soft center and silky texture melt in your mouth. A refined no-added-sugar option for discerning palates.

\$17.900

CHOCOLATE CAKE [SUGAR-FREE]

Fluffy, moist, and tender chocolate and dulce de leche cake made without refined sugar.
A reinvented classic to enjoy guilt-free. A refined no-added-sugar option for discerning palates.

\$17.900

DUBAI PISTACHIO BROWNIE [SUGAR-FREE]

Handcrafted brownie made with dark chocolate and premium pistachio paste, with no refined sugar. Moist, intense, and layered with exotic Middle Eastern notes. A healthy indulgence.

\$17.900

VEGAN SNICKERS CAKE

Vegan chocolate cake filled with peanut cream and vegan dulce de leche, topped with peanut pieces.

\$17.900

NEW NATURA LEMON PIE

Creamy lemon pie on a crunchy cookie-and-oat base, decorated with smooth cream and fresh lemon zest.

\$18.900

\$18.500

WAFFLES

\$18.500

For sharing. Serves 2-3.

WAFFLE MIX

Nutella, dulce de leche, strawberries, and natural banana.

DULCE DE LECHE & STRAWBERRY WAFFLE

DULCE DE LECHE & BANANA WAFFLE

NUTELLA & STRAWBERRY WAFFLE

NUTELLA & BANANA WAFFLE

A close-up photograph of a person's hand holding a bunch of fresh beets. The beets have vibrant purple roots and lush green leaves. The person is wearing a dark green apron. The background is a bright, slightly out-of-focus outdoor setting.

Mundo Verde m

SOMOS DISFRUTE Y EQUILIBRIO

WWW.MUNDOVERDECOL.COM

[@MUNDOVERDECOL](https://www.instagram.com/mundoverdecol)