

MUNDO VERDE

A rustic food scene featuring green ridged pasta in a wooden bowl, mushrooms, and tomatoes. The pasta is the central focus, with its vibrant green color and textured ridges clearly visible. In the background, there are several mushrooms, some whole and some sliced, and a bowl of green leafy vegetables. The overall atmosphere is warm and natural, with soft lighting and a focus on fresh ingredients.

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).

\$15.900

QUESO PAPIALPA ASADO

Grilled papialpa cheese served with a red berry jam.

\$18.900

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.

\$15.900

DIP DE ESPINACA Y QUESO

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

\$24.900

CROQUETAS DE PESCADO

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

\$25.900

QUESO PAPIALPA AL PESTO

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

\$26.900

QUESO PAPIALPA DE FRUTOS ROJOS

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

\$26.900

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.

\$34.500

PAPAS ARRUGADAS AL HORNO (1-2 PERSONS) 🔥

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

\$22.900

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.

\$36.900

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.

\$41.900

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.

\$38.900

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).

\$11.900

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.

\$12.900

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.

\$12.900

CREMA DE TOMATE MEXICANA 🌶️

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

\$13.900

DESMECHADA
THAI

CREMA DE
TOMATE

SOLOMITO
COLESLAW



LIVIANOS

COMBO WITH CREAM OF YOUR CHOICE: +\$8,900
(Traditional tomato, Italian tomato, or Mexican tomato)

NEW PANKO HOT 🔥

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

\$30.900

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.

\$30.900

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.

\$35.900

SOLOMITO COLESLAW

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

\$33.900

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.

\$35.900

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: \$5,500

Ragú: \$5,500

Pesto Pasta: \$7,000

4 Cheeses: \$8,500

PANKO
COLESLAW

POLLO
RIGATONI

MIXTOS

MIXTO MEDITERRÁNEO PANKO

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

\$34.900

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).

\$35.500

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).

\$35.900

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).

\$36.900

SALMÓN
ROSE

NEW PASTA IN YOUR MIXTOS
PASTA
ARTISANAL RIGATONI

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

NEW

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.

\$40.900

NEW 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).

\$40.900

NEW 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).

\$43.900

NEW 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).

\$36.900

ALBÓNDIGAS
ITALIANAS

PASTA

NEW

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.

\$33.900

NEW

4 QUESOS & MADURITOS

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

\$28.900

NEW

CHAMPIÑONES

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

\$28.900

ADD PROTEIN

Bacon: \$6.900 / Grilled chicken: \$12.500
Cooked chicken: 12.500 / Shredded beef: \$13.900
Pork tenderloin: \$12.900
Beef tenderloin: \$22.000

PASTA RAGÚ &
ALBONDIGAS

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.

\$36.900

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)

\$34.500

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.

\$34.900

CROQUETAS &
PASTA 4 QUESOS

CROQUETAS
DE FRIJOL



WRAPS

REY
TATAKIWRAP
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 + \$3.000

PLANTAIN CHIPS + \$3.000

NACHOS + \$3.000

WRAP BBQ

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

\$36.900 (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

\$36.900 (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.)

\$36.900 (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.)

\$36.900 (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.)

\$36.900 (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.

\$35.900 (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.

\$36.900 (w/ bacon +\$4.500)

NEW WRAP POLLO PANKO HOT

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

\$36.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

NEW WRAP REY TATAKI

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

\$37.900 (w/ bacon +\$4.500)

SANDWICHES

SÁNDUCHE BLT

Multigrain bread, grilled chicken (180 g.), roasted tomatoes, bacon, avocado, lettuce, and chipotle mayonnaise.

\$37.900 (w/ bacon +\$4.500 | w/ double chicken +\$9.500)

SÁNDUCHE CARNE DESMECHADA

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

\$37.900 (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.

\$37.500 (w/ bacon +\$4.500)



BOWL CARIBE

CHOOSE YOUR 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



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.

\$39.900



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.

\$38.900

BOWL SALMÓN Y AGUACATE

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

\$43.900

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.

\$39.900

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.

\$39.900



BOWLS

BOWL COLOMBIANO

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

\$39.900

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.) \$38.900

W/ BEEF (150 g.) \$39.900

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.) \$38.900

W/ BEEF (150 g.) \$39.900



MEDIO
ORIENTE

BOWL PESTO

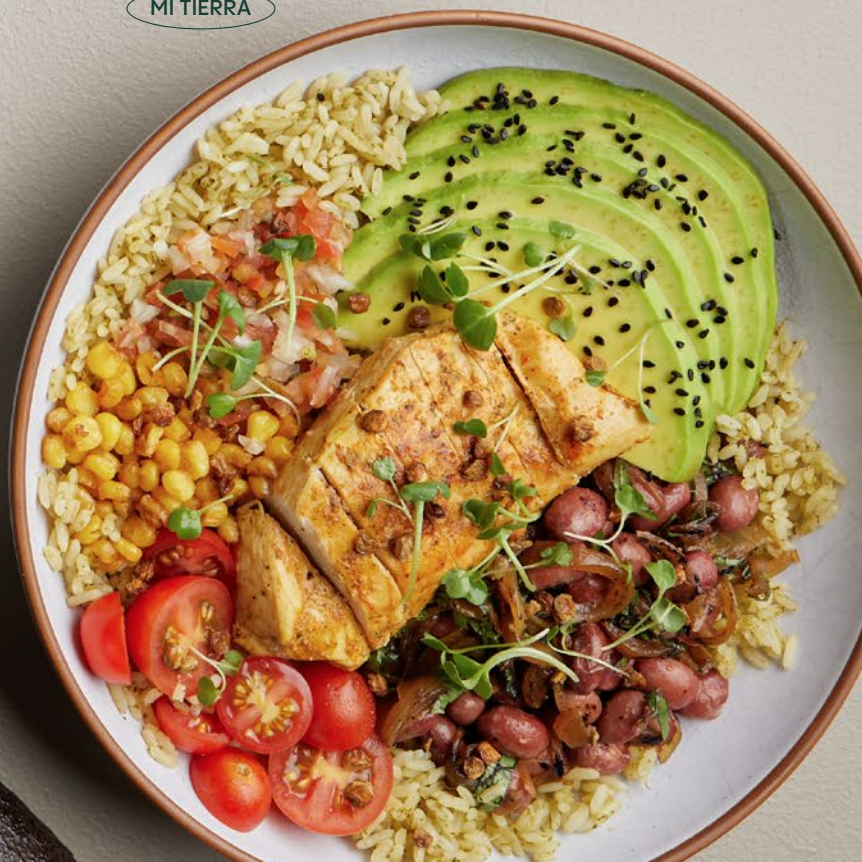
Grilled chicken breast (180 g.) covered in pesto sauce with a sauté of roasted tomato, grilled onion, cooked chickpeas, zucchini, broccoli, and fresh farmer's cheese. Served with pesto sauce (contains nuts).

\$39.900

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.

\$40.900

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.

\$43.900

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.

\$43.900

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.

\$47.900

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.

\$47.900

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).

\$49.900

NEW 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.

\$43.900

NEW 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.

\$42.900

NEW 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.

\$47.900

NEW 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.

\$47.900

POLLO AL
CURRYSALMÓN ENCOSTRADO
EN SALSA DE NARANJASOLOMITO
POSTA



BUILD YOUR OWN BOWL / SALAD

SIZES

SMALL	\$33.900	MEDIUM	\$36.900	LARGE	\$41.900
NEW					
1 base	4 vegetables	1 base	4 vegetables	1 base	1 topping
1 protein	1 sauce	1 protein	2 fruits	1 protein	1 crunch
		1 topping	1 sauce	1 cheese	3 vegetables
				2 fruits	1 sauce

1	BASE	CREAMY BASE	
	CILANTRO-LIME RICE	THAI CREAMY BASE	+\$4.900
	PREMIUM ORGANIC ROYAL QUINOA	MEDITERRANEAN CREAMY BASE	+\$3.500
	LEAFY GREENS	CURRY CREAMY BASE 🔥	+\$3.500
	SPINACH		

2	PROTEIN		
	Panko chicken	Chicken in chimichurri	Tataki tenderloin +\$8.900
	Grilled chicken	Chicken in spicy honey	Shrimp +\$12.900
	Herb-steamed chicken	Beef meatballs	Salmon +\$12.900
	BBQ chicken	Oriental pork tenderloin	Fresh tuna +\$12.900
	Chicken in Thai sauce	Fish croquettes	Shredded beef +\$8.900
	Chicken in curry sauce		Roast Beef +\$8.900

VEGETARIAN PROTEIN	3	TOPPING
Middle Eastern hummus		Crispy onion Pickled onion
Chickpeas		Caramelized onion Roasted squash
Black beans		Grilled onion
Bean croquettes		Zucchini
		Ripe plantain
		Roasted tomato

4	CHEESE	5	CRUNCH	6	VEGETABLES
	Mozzarella		Croutons		Cucumber
	Farmer's cheese		Sesame seeds		Cherry tomato
	Parmesan		Sliced almonds		Heirloom tomato
			Walnuts		Sweet corn
			Crispy chickpeas		Avocado
			Crispy lentils		Broccoli
					Roasted mushrooms
					Red onion
					Carrot

7	FRUITS	8	SAUCE
	Mango		Fine herbs
	Strawberry		Pesto (contains nuts)
	Orange		Ranch dressing
	Apple		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 CÉSAR MUNDO VERDE

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

\$35.900



ENSALADA THAI

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.

\$37.900

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.

\$45.700



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
+\$3.000

PLANTAIN CHIPS
+\$3.000

NACHOS
+\$3.000

POLLO PANKO

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

\$29.900

POLLO COCIDO

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

\$31.700

ROLLITO DE POLLO COCIDO

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

\$32.900

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.

\$32.900

Nice kids,

KIDS CLUB
MUNDO VERDE

Good food!

DRINKS

HATSU

HATSU SPARKLING WATER	\$6.900
HATSU STILL WATER 300 ML	\$6.900
BRETAÑA SPARKLING WATER	\$6.900
HATSU TEA	\$11.300

OTRAS BEBIDAS

MR TEA	\$6.900
MR TEA LIGHT	\$6.900
PEPSI ZERO	\$6.900

BEERS

HEINEKEN	\$11.900
3 CORDILLERAS MESTIZA	\$12.900
3 CORDILLERAS ROSÉ	\$12.900
SOL	\$12.900

NUEVO

House-Made Natural Sodas

CUCUMBER	\$13.900
TAMARIND	\$13.900
YELLOW FRUITS	\$13.900
HIBISCUS FLOWER	\$13.900

SODAS WITH Bretaña

PASSION FRUIT	\$13.900
WATERMELON	\$13.900
KIWI & FEIJOA	\$13.900
CHULUPA / PINEAPPLE	\$13.900
LYCHEE	\$13.900

HERBAL INFUSIONS

CUCUMBER	\$5.900
YELLOW FRUITS	\$5.900
HIBISCUS FLOWER	\$5.900
ANTI-COLD BLEND	\$5.900

NON-ALCOHOLIC COCKTAILS

LIMONADA ROSÉ

Lemon, Juniper rose, syrup, blackberry, and strawberry.
\$15.900

COCO Y HIERBABUENA

Lemon, pineapple juice, mint, dried coconut, syrup, and coconut Juniper.
\$15.900

JENGIBRE Y MARACUYÁ

Ginger & Passion Fruit
Lemon, passion fruit, syrup, ginger
\$15.900

COCKTAILS WITH ALCOHOL

MOSCOW MULE	\$28.900
GIN TONIC	\$28.900
MARGARITA	\$25.900
MOJITO DE COCO	\$26.900

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.	\$11.200
	ALMENDRAS Y BANANO Almond milk and almond butter, banana, dates, salt, and cacao.	\$14.800
	CACAO Y AGUACATE Almond milk, cacao, banana, avocado, dates, cacao nibs, and salt.	\$12.800
	FRESAS Y ARÁNDANOS Almond milk, strawberry, banana, blueberries, and dates.	\$12.900
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.	+\$10.900

FRUIT SMOOTHIES	IN WATER	\$11.900	ENERGÍA / MANGO, BANANA & APPLE
	IN KUMIS (RECOMMENDED))	\$12.500	VERDE / PASSION FRUIT & MINT
	IN LACTOSE-FREE MILK	\$12.500	ROJO / STRAWBERRY & BLACKBERRY
			AMARILLO / MANGO, BANANA & GINGER
			ROSADO / STRAWBERRY & BANANA
			PASIÓN / STRAWBERRY & MANGO
			TROPICAL / PINEAPPLE, STRAWBERRY, LEMON & BANANA
JUICES	IN WATER	\$11.900	LEMONADES CLASSIC LEMONADE
	IN LACTOSE-FREE MILK	\$12.500	MINT LEMONADE
	IN ALMOND MILK	\$14.000	\$11.900 COCONUT LEMONADE
	STRAWBERRY / SOURSOP / LULO / MANGO / PASSION FRUIT / BLACKBERRY / PINEAPPLE / ORANGE		





BROOKIE
VOLCÁN

@MUNDOVERDECOL

DESSERTS

ADDITION OF VANILLA ICE CREAM
+ \$6.900



TARTA RAW
DE CHOCOLATE



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.

\$12.900

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!

\$12.900

TORTA DE YOGUR ARTESANAL

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

\$12.900

TORTA DE ZANAHORIA

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

\$12.900

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

\$14.900

NEW 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.

\$15.900

TORTA DE CHOCOLATE [SUGAR FREE]

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

\$15.900

NUEVO 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.

\$15.900

TORTA VEGANA SNICKERS

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

\$15.900

PERFECT
TO SHARE

WAFFLES

2-3
PERSONS

\$14.900

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 Verde m

SOMOS DISFRUTE Y EQUILIBRIO

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