

# Ocumare®

MEXICAN ROOTED CUISINE

## MENÚ RITUALES DE LA MAÑANA MORNING RITUALS MENU

Descubre nuestras bebidas especiales, creadas para energizar cuerpo y alma, inspiradas en ingredientes ancestrales y preparadas con intención / Explore our signature drinks, crafted to awaken body and soul. Inspired by ancestral ingredients and prepared with intention.

### HOT DRINKS / HOT BEVERAGES

Todas las bebidas pueden hacerse veganas. Ofrecemos leche de coco, almendra y arroz. / All drinks can be made vegan. We offer almond, rice or coconut milk

|  |              |   |                      |
|--|--------------|---|----------------------|
| <b>Matcha Latte</b>  | <b>\$200</b> | <b>Butter proof coffee</b>  | <b>\$180</b>         |
| <b>Golden Milk</b>   | <b>\$200</b> | <b>Mantequilla clarificada, leche de avena, canela / Clarified butter, oat milk, cinnamon</b> |                      |
| Cúrcuma, jengibre, miel, leche de coco, pimienta negra<br>Turmeric, ginger, honey, coconut milk, black pepper                    |              | <b>Plunger coffee maker</b>   | <b>\$180</b>         |
| <b>Cacao of the Gods</b>   | <b>\$200</b> | <b>Cold Brew Coffee</b>   | <b>\$150</b>         |
| Cacao, leche de coco, canela, chile, miel de agave, orégano<br>Cocoa, coconut milk, cinnamon, chili powder, agave syrup, oregano |              | <b>V60 Coffee</b>   | <b>\$180</b>         |
| <b>Cream chai coffe</b>  | <b>\$180</b> | <b>Café filtrado / Pour-over coffee</b>   |                      |
| Chai, crema batida, cacao, leche de avena / Chai, whipped cream, cocoa, oat milk   |              | <b>Macchiato</b>  | <b>\$120</b>         |
| <b>Tonic coffee</b>  | <b>\$180</b> | <b>Americano</b>  | <b>\$120</b>         |
| Agua tónica, naranja, hielo<br>Tonic water, orange, ice  |              | <b>Cappuccino</b>   | <b>\$140</b>         |
| <b>Honey essence coffee</b>  | <b>\$180</b> | <b>Frappuccino</b>  | <b>\$160</b>         |
| Miel de abeja, leche de avena, hielo<br>Bee honey, oat milk, ice   |              | <b>Latte</b>  | <b>\$140</b>         |
|  |              | <b>Espresso   Double</b>  | <b>\$120 / \$160</b> |
|  |              | <b>Té varios sabores</b>  | <b>\$110</b>         |
|  |              | <b>Assorted Teas</b>  |                      |
|  |              | <b>Chai Latte</b>   | <b>\$180</b>         |

### JUICES

#### REPAIR SHOT **\$220**

Jengibre, cúrcuma, miel, limón  
Ginger, turmeric, lime, honey

#### AHAU **\$220**

Dios del Sol / God of the Sun  
Jugo de piña, toronja, naranja  
Pineapple juice, grapefruit, orange

#### IXCHEL **\$220**

Diosa de la Medicina / Goddess of Medicine  
Espinaca, pepino, pera, jengibre, limón, cilantro / Spinach, cucumber, Asian pear, ginger, lime, coriander

### SMOOTHIES

#### KAAB **\$280**

Pepita de calabaza, mango, kale, semilla de hem, leche de coco y un toque de miel / apís Pumpkin seed, mango, kale, hemp seed, coconut milk, a touch of honey

#### BLUEBERRY BLISS **\$280**

Moras azules, maca, jengibre, vainilla, goji, semillas de hemp, sal de mar  
Blueberry, maca, ginger, vanilla, goji, berries, hemp seeds, sea salt

#### MAYAN CACAO GODDESS **\$280**

Cacao, leche de almendras, canela, chile, chía / Raw cacao, almond milk, cinnamon, chili, chia seeds

#### FROZEN CAPPUCCINO **\$280**

Leche de almendras, café, plátano, vainilla, jarabe de agave, canela  
Almond milk, coffee, banana, vanilla, agave syrup, cinnamon

#### BIKINI CLÁSICO / CLASSIC BIKINI SANDWICH **\$220**

Pan de caja hecho en casa, jamón de pavo, queso manchego y aguacate.  
House-made sandwich bread, turkey ham, Manchego cheese, and avocado.

#### BIKINI CUATRO QUESOS / FOUR CHEESE BIKINI SANDWICH **\$220**

Pan de caja hecho en casa, queso manchego, parmesano, mozzarella y queso americano. House-made sandwich bread, Manchego cheese, Parmesan, mozzarella, and American cheese.

#### SÁNDWICH MEDITERRÁNEO VEGETARIANO / MEDITERRANEAN VEGETARIAN SANDWICH **\$220**

Pan de masa madre hecho en casa, hummus de aguacate, pepino, tomate confitado, aceitunas Kalamata y albahaca.  
House-made sourdough bread, avocado hummus, cucumber, confit tomatoes, Kalamata olives, and basil.

#### CROISSANT DE JAMÓN SERRANO / SERRANO HAM CROISSANT **\$220**

Jamón serrano, arúcula, queso manchego joven y burrata. Serrano ham, arugula, young Manchego cheese, and burrata.

#### NOURISH QUINOA BOWL **\$220**

Quinoa, espinaca baby, pepino, garbanzos, aguacate y aderezo de miel.  
Quinoa, baby spinach, cucumber, chickpeas, avocado, and honey dressing.

#### GREEN DETOX BOWL **\$220**

Brócoli, kale, pepino, menta, semillas de calabaza y vinagreta verde. Broccoli, kale, cucumber, mint, pumpkin seeds, and green vinaigrette.

#### BOWL DE PROTEÍNA / PROTEIN BOWL **\$220**

Corazones de lechuga, aderezo de anchoas, huevo duro, pollo y queso parmesano. Romaine lettuce hearts, anchovy dressing, hard-boiled egg, chicken, and Parmesan cheese.

### PANADERÍA / BAKERY

#### Croissant clásico / Butter Croissant **\$50**

#### Croissant de chocolate / Pain au Chocolat **\$120**

#### Roll de canela / Cinnamon Roll **\$50**

#### Galletas del día / Chef's Cookie Selection **\$50**

Precios en MXN - 16% de IVA incluido. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%.  
Aceptamos: Mastercard, Visa y American Express. Prices in Mexican pesos - 16% IVA included. All food & beverage services are subject to a 15% charge. We accept: Mastercard, Visa and American Express.