



Natureza[®]

restaurante

Thank you... thank you... thank you

Chai, matcha & golden milk



Choose your milk

Lactose free light Santa Clara milk. S. 12oz L. 20oz

Soy Milk, Organic coconut Milk or Almond Milk +9

Golden Milk latte / frappe S. 59 L. 65
Hot or cold

Chai latte / frappe 70
Hot or cold

Matcha Latte / frappe 70
Hot or cold

Banana Chai 75
With banana, whipped cream and marshmallows

Teapot

12oz

Gourmet infusions

Jazmin pearls 130

Coco Chai 80

Frutal Champagne 80

Tisana. Hot or Iced 65
Guava
Berries
Straw berries & kiwi
Passion fruit

Brew. Hot or Iced 60
Ginger & lemon juice
Turmeric & lemon juice
Chamomile flower
Peppermint & lemon tea

Coffee Bar *Organic Coffee*

Latte Naked expresso 12oz 20oz
Triple expresso 21 gr of coffee with milk 75

Americano 10 / 14 g coffee S. 40 L. 45

Espresso 14 gr coffee 40

Xpress 14 gr coffee 85
Xpress with ice cream

Moccha cappuccino . Latte . Frappe S. 60 L. 65
Hot or cold with expresso and cocoa

Capuccino . Latte . Ice latte S. 60 L. 65
Flavors. Caramel . Hazelnut . Irish cream.
Coconut . Vanilla

Coffee Brewing

1 cup 12 oz



Chemex 120



French Press 80

Cocoa Bar

Chocolate Bomb New 85

Chocolate with marshmallows surprise in hot cocoa.

Hot Chocolate S. 49 L. 59
Pure cocoa

Hot Nutella S. 69 L. 75

On the rocks

- Ali** 70
Basil, lemon, apple, walnut and chia.
- Kiwi Gin** 70
Ginger Ale & kiwi.
- Limonada** 45
Mineral water and chia

Frappu 20oz

All frappes have coffee (double espresso)

- Bellota** 85
Nutella, vanilla, whipped cream and walnut.
- Gelatto** 85
Frappu with vanilla ice cream, whipped cream and chocolate chip
- Taro** 75
Frappu taro + espresso + milk
- Cookies & Cream** 70
Oreo Cookie Frappe with whipped cream.
- Baileys Frappu** 85
Espresso, baileys shot, chocolate with whipped cream.
- Cajetoso** 75
Frappu with cajeta and whipped cream.
- Frappu Classi** 60
Espresso frappe with milk, chocolate, whipped cream and chocolate cookie.

Juices

- | | | |
|---|-------|-------|
| | 12oz | 20oz |
| Green Juice | | 65 |
| Orange juice, sprouted, celery basil, mint and lemon. | | |
| Orange Juice | S. 45 | L. 55 |

Molecular Drinks

- Lemon Jelly** 80
Lemon and passion fruit molecules.
- Moleculín** 80
Strawberry and mango molecules.
- Liluu** 80
Strawberry, lemon and lychee molecules.

Smoothies

- Mani** 85
Peanut butter, vanilla ice cream, chocolate, milk and walnut.
- Taro** 80
With yogurt, whipped cream and marshmallows.
- El coco** 80
Pineapple, coconut milk and yogurt.
- Del bosque** 85
Blueberry, blackberry, strawberry and yogurt.
- Gyn** 70
Lemon, pineapple, ginger (natural) and
- Berries** 80
Blueberry, Blackberry & Strawberry
- Mijito®** 60
Peppermint and lemon.
- Mijito Maracuya®** 65
Passion fruit
- Fresón** 65
Strawberry and lemon.
- Yo** 75
Strawberry and mango
- Chilli** 75
Mango, lemon, chamoy.
- Tropical** 75
Pineapple, strawberry, mango and

Chilaquiles

Chipotle reds or greens sauce with oregano, gouda cheese & black beans bed.

Vaqueros 179

With flank steak (200gr) in chipotle sauce, gratin, cream, onion and oregano

Playeros 149

Shrimp (200gr) sauteed in garlic gratin and bathed in chipotle sauce, cream, onion and oregano.

Super Master 149

Chicken breast (200 gr), 2 crashed eggs, gratin, cream, onion and oregano.

A la hongué 119

Portobello mushroom sauteed with garlic and onion, au gratin and bathed in chilaquiles sauce, cream, onion and oregano.

Pollo 125

Grilled chicken breast (200gr), gratin, cream, onion and oregano.

Sencillos 89

In red sauce with a light touch of chipotle, gratin, with cream, onion and oregano.

3 Quesos 119

Philadelphia, goat cheese and gouda cheese in red sauce with a touch of chipotle, gratin, cream, onion and oregano.

Mamá Marina 129

Artisan Chorizo (150 g) sauteed with onion and gratin cheese, cream, oregano and avocado.

Ask for extra avocado for 40

Omelett,

Side with chilaquiles, gouda cheese, onion, oregano, black beans with panela cheese.

Make it fit only with green salad.

Vegane new

Mushrooms, zucchini, spinach, salted with onion & garlic wrapped with rice paper hydrated with red sauce & avocado. Served with black beans. 119

Bañaditos 115

Omelette of your selected favorites ingredients bathed in homemade red or slightly spicy tomato sauce.

Ahumado 159

Smoked Salmon with philadelphia, gouda, fresh spinach.

Belo 105

Sauteed Portobello mushroom with garlic onion, spinach and olive oil.

De Rancho 185

With flank steak (200 gr) Cheese, onion, garlic and pepper., bathed with chipotle sauce.

Omelette (to your selection) 99

3 Ingredients to choice from

Spinach, ham, turkey breast, tomato, onion, pumpkin, pepper, mushroom, panela from "El Tuito" & gouda

Las Palmas 115

Artisan Chorizo(150 g) sauteed with onion, accompanied by chilaquiles

* Extra ingredient \$15

* They are accompanied by black beans with panela.

Bagels

Select your side

Green salad . Alioli potato salad . Fresh pasta salad

Chileno 190

Smoked Salmon, Philadelphia, Arugula, sprouted and a chimichurri of capers.

Buenazo 125

Roastbeef, gouda, crashed egg bathed in dark sauce with mushrooms and oregano.

Con pastito 120

Philadelphia, turkey breast and alfalfa sprouts.

Sr. Popeye 120

Ham, turkey breast, baked panela from "El Tuito" and spinach.

A huevo 125

Ham, turkey breast, crashed egg, gouda cheese and alfalfa sprouts.

Mr. Tocino 125

Scrambled egg, bacon, gouda cheese and avocado

Creмосa 95

Philadelphia and blackberry or strawberry marmalade.

Light

Vocado 120

Avocado butter on chia bread tostón, cherry tomato accompanied by a pinach salad, arugula, fresh mushroom, pepper salt and olive oil.

Taro Bowl 115

Taro smoothie, coconut milk, banana, kiwi, strawberry, nut, blackberries and chia.

Berry Bowl 110

Berry smoothie, coconut milk, Fresh berries, walnut and chia.

Coctel de frutas 95

Strawberry, blueberry, raspberry, Banana, kiwi, melon, granola, yogurt and honey.

El Ancestral 115

Corn Hot Cakes with fresh berries and honey bee.

Soup

Tortilla 140

Tortilla tostón, avocado, cream, gouda cheese, with a bit of chipotle and panela from "El Tuito".

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Sharing

1 person 100 2 people 120

Mexican capresse

Panela cheese from "El Tuito", tomato, basil, olive oil, basil pesto & balsamic cream.

🍷 Pairing with Rose / Petit Syrah

Pimentón

Fine-herbs-baked, bell pepper & Panela cheese from "El Tuito", olive oil, balsamic sided with crispy ciabatta.

🍷 Pairing with Rose / Origen 43

Bruschetta Española

Philadelphia, prosciutto, salami, sun-dried tomatoes, fresh basil over melted gouda.

🍷 Pairing with Origen 43 / Santo Tomas 31.8

Bruschetta Natu

Philadelphia, bell peppers, sun-dried tomatoes, mushrooms, olive oil, basil, gouda cheese, served in "Tostones".

🍷 Pairing with Chardonnay / Chenin Blanc

Bruschetta Cabra

Goat cheese, honey, sun-dried tomato, nuts on crispy ciabatta, rugula, parmesan & oil olive.

🍷 Pairing with Petit Syrah / Carmenere

Salads



Mare

Smoked salmon, mix of lettuces and spinach, sauce of capers, olive oil, sun-dried tomatoes, parmesan and mango vinaigrette.

🍷 Pairing with Rose/ Chardonnay Vermentino

190

Selladito

Seared fresh tuna medallion (220gr) with sesame, confit of garlic & cherry tomato, mix of lettuce dressing on mango sauce.

🍷 Pairing with Rose / Santo Tomas 31.8

240

P.V.

Shrimp with white wine (200gr), garlic, onion, yellow bell pepper, mango, basil in a mix of lettuces & mango vinaigrette.

🍷 Pairing with Chardonnay / Chenin Blanc

185

E. Porto

Grilled chicken breast (200gr), onion, garlic, Portobello, on mixed lettuces, goat cheese, olive oil & vinaigrette.

🍷 Pairing with Rose / Chardonnay

170

Al chipotle

Chipotle chili seasoned Tuna", on a bed of fresh lettuce, baby tomatoes, goat cheese, nuts, rugula, sun-dried tomatoes, and a sweet & sour vinaigrette.

🍷 Pairing with Chardonnay / Chardonnay Vermentino

120

Verde Manzana

Mix of fresh lettuces, green apple, goat & panela cheese from "El Tuito", nuts, basil, dressed with a house vinaigrette.

🍷 Pairing with Chardonnay / Chenin Blanc

115

E. Pollo

Fine herbs Grilled Chicken (200gr) mix of lettuces, thin slices of pineapple, parmesan, cherry tomatoes and sprouts with Mango Sauce

🍷 Pairing with Petit Syrah / Carmenere

160

Paninis



Select your bread: Garlic baguette. Ciabatta .
Rye . 7 grains . Whole grain baguette .
Focaccia (olive oil & parmesan +10)

Select your side

Green salad . Aioli potato salad . Fresh pasta salad

Salmón

Smoked Salmon, philadelphia, capers
sauce, mushrooms, rugula & gouda
cheese.

190

🍷 Pairing with Rose/ Chardonnay Vermentino

Vallarta

Sauté shrimp in white wine (200gr), onion,
mushrooms, white sauce, cheese & crispy
garlic.

215

🍷 Pairing with Chardonnay / Chenin Blanc

Pepón

Flank steak (200gr), sauteed with bell
pepper, caramelized onion, gouda and
mushroom dark sauce.

215

🍷 Pairing with Origen 43 / Santo Tomas 31.8

Panini porto

Grilled chicken breast, garlic, onions,
Portobello, goat cheese, and rugula.

170

🍷 Pairing with Rose / Chardonnay

Master

Turkey ham, roast beef, smoked turkey
ham, salami, cream cheese, bell pepper,
mushrooms, tomato, gouda.

170

🍷 Pairing with Rose / Origen 43

Pollo chili

Spicy grilled chicken in chipotle sauce (200gr)
thin slices of pineapple and gouda cheese.

170

🍷 Pairing with Rose / Petit Syrah

Roasti

150

Roast beef, turkey breast ham, salami,
spinach, mushrooms & gouda cheese.

🍷 Pairing with Petit Syrah / Carmenere

Veggie

130

Basil pesto, zucchini, sun-dried tomato,
mushrooms, bell pepper, spinach, and
Panella from "El Tuito".

🍷 Pairing with Rose / Chardonnay Vermentino

Ligero

130

Turkey breast, spinach, mushrooms, baked
panella cheese with olive oil and walnut.

🍷 Pairing with Chardonnay / Chenin Blanc

Ibérico

145

Prosciutto, salami, mushroom, pesto, sun-dried
tomato, cream cheese & gouda.

🍷 Pairing with Petit Syrah / Origen 43

Tuna

120

Prepared with fresh basil white sauce, gouda
& mushrooms.

🍷 Pairing with Chardonnay / Chardonnay Vermentino

Poshoo

150

Pechuga Fine-herbs grilled chicken (200g),
thin slices of pineapple, parmesan and melted
cheese.

🍷 Pairing with Petit Syrah / Carmenere

Italiano

145

Turkey ham, salami, pesto, tomato, fresh basil,
mushrooms, olive oil, gouda.

🍷 Pairing with Origen 43 / Santo Tomas 31.8

Focaccia selladita

240

Seared tuna (220gr) with black and white
sesame, cherry tomato confit with garlic and
rosemary. In a focaccia bread with parmesan
and baked gouda.

🍷 Pairing with Rose / Santo Tomas 31.8

Avocado portion 35

Salad Crepes

Salmón	190
Smoked salmon, capers, philadelphia , mushrooms, and melted gouda cheese. 🍷 Pairing with Rose/ Chardonnay Vermentino	
La imperdible	220
Shrimp saltéed with white wine, garlic, onion, spinach, mushroom & 3 cheeses sauce. 🍷 Pairing with Chardonnay / Chenin Blanc	
Crepa de pollo	170
Fine herbs, grilled chicken breast, pineapple, gouda & parmesan. 🍷 Pairing with Rose / Chardonnay	
Bella	160
Saute garlic, onion, portobello mushroom with red wine, spinach, melted goat & gouda cheese. 🍷 Pairing with Rose / Chardonnay	
Tomata	155
Turkey ham, sun-dried tomatoes, melted goat & Gouda cheese & fresh basil. 🍷 Pairing with Rose / Petit Syrah	

Sweet Crepe

Crepa Zión	115
Fruits of the forest caramelised and nutella.	
Crepa Canelo	115
Cajeta, cinnamon bananas with a touch of orange and peach liqueur.	
Crepa Natu	115
Crepe with strawberries, raspberries and fresh blackberries, chocolate, walnut & Baileys.	
Create your own crepe (3 ingredients to choose from)	90
Cajeta, chocolate, peanut butter, nutella, kalhúa, rompopo, blackberry jam, philadelphia, walnut, coconut.	
*Extras:	
Vanilla ice cream	35
Shot of Baileys	49
Seasonal fruit	25

Desserts

Brownie Tentación	135
2 warm semisweet chocolate brownie with walnut; vanilla ice cream and	
Brownie & Ice Cream	95
Helado	85
Vanilla, strawberries, whipped cream.	
JapoNice	115
Japanese cake with caramelized berries in red wine	

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