



SEASONAL SPECIALS

ENJOY THESE EXCLUSIVE DISHES FOR A LIMITED TIME!

Berencoa Tostadas

Three crunchy cactus tortillas topped with our savory aubergine “barbacoa”, refried beans, diced avocado, red onion and coriander.

152.00

California Toast

2 Slices of toasted Ciabatta spread with hummus, sun-dried tomatoes, cucumber slices and homemade almond cheese.

229.00

Fajitas

The return of a classic! Chicken fajitas served with rice, guacamole, and refried beans. With a side of corn tortillas.

236.00

French Toast (*Pan Francés*)

Our original version is back by popular demand! Homemade Brioche slices filled with creamy Nutella® and banana slices. Topped with cinnamon, powdered sugar and maple syrup. *2pc.*

159.00

Hummus & Jicama Taquitos (*Taquitos de jicama con hummus*)

Sliced jicama “tortillas” filled with hummus and veggies. Topped with roasted sesame seeds, chives and diced red bell pepper. With soy sauce on the side.

102.00

Monk Fruit Almond Muffin (*Muffin de almendra con Monk Fruit*)

Fluffy muffin made with ground almonds and no flour. Sweetened with Monk Fruit

76.00

Portobello Pizzetas (*Pizzetas Portobello*)

Portobello mushrooms filled with pomodoro sauce, melted mozzarella cheese and basil leaves. Served on a bed of poached spinach. *2pc.*

159.00

Limonana

A fresh mint-lemonade frappé.

82.00

FRUIT & BOWLS

Açaí Bowl

Organic açai served with strawberry, banana, blueberry, and coconut flakes.

226.00

Tam Bowl

Base of mango, banana, date, ginger, yogurt and coconut milk, with raspberry, fig and sesame praline on top.

176.00

Bowl of Oats (*Bowl de Avena*)

With coconut, blueberry, almond and date on the side. Served with the milk of your choice, or water.

149.00

Wild Berries Bowl (*Bowl de Frutos rojos*)

Served with granola, and yogurt or cottage cheese.

199.00

Fruit Salad (*Ensalada de fruta*)

Cantaloupe (*melón*), papaya, pineapple (*piña*), banana and watermelon (*sandía*).

Bowl: 94.00

Super Bowl: 141.00

Order of Season's Fruit (*Orden de Fruta*)

Choose up to 2 different fruits: Cantaloupe (*melón*), papaya, pineapple (*piña*), banana and watermelon (*sandía*). Served with granola and honey.

74.00

BAKERY & PASTRIES

Plain Bagel (*Bagel Natural*)

With cream cheese and jam.

86.00

Biscuit (*Bisquet*)

Homemade biscuit with jam and butter on the side.

56.00

Cinnamon Roll Pancakes

Delicious pancakes with cinnamon, sugar and a sweet glaze on top.

159.00

French Toast (*Pan Francés*)

Our original version is back by popular demand! Homemade Brioche slices filled with creamy Nutella® and banana slices. Topped with cinnamon, powdered sugar and maple syrup.

159.00

Giornale Concha

Our classic covered Concha. Vanilla, Chocolate or Walnut (*nuez*).

42.00

Hazelnut & Almond Croissant (*Croissant de avellana*)

Freshly baked croissant filled with a touch of hazelnut and almond.

59.00

Sweet Rolls (*Pan dulce*)

A piece of our signature sweet rolls, freshly baked every morning: Quince & Cheese Knot (*Nudo de ate*), Chocolate Danish (*Chocolatín*), Sugar Ear (*Oreja*), Croissant.

42.00

Gluten-Free Sweet Rolls (*Pan dulce sin gluten*)

A piece of our gluten-free sweet rolls: Lemon bread slice (*Panqué de limón*), Brownie.

86.00

Burakoff Cookies (<i>Galletas Burakoff</i>) Milk chocolate (<i>chocolate con leche</i>) or Semisweet chocolate (<i>chocolate oscuro</i>). 4pc.	66.00
Almond Muffin (<i>Panqué de almendra</i>) Made with pure ground almonds and without any flour.	76.00
Cornbread (<i>Panqué de elote</i>) Our traditional cornbread, served with Creme Anglaise.	76.00
Matcha Muffin (<i>Panqué de matcha</i>) Green tea flavored, made with pure matcha.	76.00
Monk Fruit Almond Muffin (<i>Muffin de almendra con Monk Fruit</i>) Fluffy muffin made with ground almonds and no flour. Sweetened with Monk Fruit	76.00

EGGS AND OMELETTES

Bedouin Bowl (<i>Bowl Beduino</i>) Breakfast Bowl with 2 poached eggs, peppers bathed in olive oil, avocado, labneh and spiced hummus. Served over an Israeli cucumber and tomato salad. Topped with tahini dressing. Order it with artisanal pita bread on the side.	182.00
Farmer's Bowl (<i>Bowl Campirano</i>) Breakfast Bowl with 2 eggs scrambled with cottage cheese, avocado, broccoli, sautéed asparagus and roasted mushrooms. Served over spinach and sautéed kale.	182.00
Eggs to Order (<i>Huevos al gusto</i>) 2 Organic eggs prepared to order: Scrambled (<i>revueltos</i>), Fried (<i>estrellados</i>), Ranchero style (<i>rancheros</i>), Mexican style (<i>a la Mexicana</i>) or Divorced (<i>divorciados</i>).	102.00
Deli Eggs (<i>Huevos Deli</i>) 2 organic eggs, scrambled with salmon. Accompanied with a crunchy bagel, cream cheese and pickles.	189.00
Duet Eggs (<i>Huevos Duetto</i>) 3 Mexican style organic egg tacos topped with black bean sauce, green sauce and grated fresh cheese.	159.00
Giornadictines 2 organic eggs Benedict, served with smoked salmon and caper sauce. Asparagus on the side.	196.00
Laredo Eggs (<i>Huevos Laredo</i>) 2 poached eggs on crispy slices of bacon, gratin cheese and avocado. Bathed with green sauce. (Keto-Friendly)	169.00
Mounted Eggs (<i>Huevos Montados</i>) 2 organic fried eggs on a ham or turkey and gouda quesadilla, bathed in the sauce of your choice.	159.00
Portobello Eggs (<i>Huevos Portobello</i>) 2 organic eggs cooked inside portobello mushrooms, with tomato pesto and a touch of Parmesan. Accompanied with asparagus.	192.00

Rancheros Quinoa Bowl

2 organic Ranchero style eggs on a bed of quinoa, whole black beans, kale, cilantro and avocado.

162.00**Revolutionary Eggs (*Huevos Revolucionarios*)**

2 organic fried eggs on cactus dough sopes with refried beans. Bathed in Pasilla sauce and accompanied with avocado.

159.00**Shakshuka**

2 organic poached eggs cooked in a tomato sauce with olives and bell pepper. Artisanal pita bread on the side.

162.00**Zaatar Eggs (*Huevos al zaatar*)**

2 poached organic eggs on roasted tomato slices, bathed with labneh sauce and a touch of olive. With artisanal pita bread and avocado on the side.

159.00**Artichoke, Mushroom and Goat Cheese Omelette**

(Omelette de alcachofa)

Omelette with 2 organic eggs accompanied by spinach salad, alfalfa sprouts, tomato and olives.

192.00**Caprese Omelette**

Omelette with 2 organic eggs with fresh mozzarella, dehydrated tomato, tomato and a touch of pesto.

172.00**Omelette to Order (*Omelette al gusto*)**

With the two ingredients of your choice: Ham (*jamón*), Turkey (*pavo*), Bacon (*tocino*), Panela cheese, Gouda cheese, Mozzarella cheese, Cheddar cheese, Onion (*cebolla*), Mushrooms (*champiñones*), Spinach (*espinaca*), Tomato (*jitomate*), Kale, Cactus (*nopal*), Bell Peppers (*pimiento*).

159.00**Zaatar Omelette**

Omelette of 2 organic eggs with labneh, red onion, serrano pepper, olive oil and zaatar.

172.00

NATIONAL SECTION

Berencoa Tostadas

Three crunchy cactus tortillas topped with our savory aubergine “barbacoa”, refried beans, diced avocado, red onion and coriander.

152.00

Crunchy Chilaquiles (*Chilaquiles crujientes*)

Crunchy tricolor chips with gratin, sprinkled or almond cheese, bathed with the sauce of your choice.

Topping: Chicken (*pollo*) (+28), 2 Eggs (*huevos*) (+28), Jackfruit (*yaca*) (+28), Flank steak (*arrachera*) (+90), Beyond Meat (+106)

Cheese: Almond cheese (*queso de almendra*), gratin cheese (*queso gratinado*), Panela cheese.

170.00

Gourmet Chilaquiles

Bathed with a pan-fried bean, cream, and tomato sauce. Sprinkled with panela cheese, black beans, onion and coriander.

Topping: Chicken (*pollo*) (+28), 2 Eggs (*huevos*) (+28), Jackfruit (*yaca*) (+28), Flank steak (*arrachera*) (+90), Beyond Meat (+106)

170.00

Light Chilaquiles

Baked cactus tortilla chips bathed in the sauce of your choice. With yogurt, panela cheese, coriander and red onion.

Topping: Chicken (*pollo*) (+28), 2 Eggs (*huevos*) (+28), Jackfruit (*yaca*) (+28), Flank steak (*arrachera*) (+90), Beyond Meat (+106)

170.00

Enchiladas

With diced avocado, red onions and coriander. Accompanied with refried beans.

Filling: Almond cheese (*queso de almendra*), gratin cheese (*queso gratinado*), Panela cheese, Chicken (*pollo*), Tofu, Jackfruit (*yaca*).

Sauce: Red, Green, Pasilla, Mole, Panchos 🌶️, Habanero 🌶️.

Topping:

Almond cheese (*queso de almendra*), gratin cheese (*queso gratinado*), Panela cheese.

189.00

Enchiladas in lettuce leaves (*Enchiladas de lechuga*)

Three lettuce leaves stuffed with chicken, almond cheese or panela cheese, bathed in the sauce of your choice and sprinkled with cheese, diced avocado and red onion.

182.00

Enfrijoladas

Enchiladas bathed with a black bean sauce, cream and grated or sprinkled cheese.

Filling: Almond cheese (*queso de almendra*), gratin cheese (*queso gratinado*), Panela cheese, Chicken (*pollo*), Tofu, Jackfruit (*yaca*).

Cream: Whole (*crema entera*), Vegan (*crema vegana*)

189.00

Molletes

2 Baguette slices with refried beans and cheese. Plain or with ham, turkey or bacon.

149.00

Cactus Dough Sopes (*Sopes de masa de nopal*)

With refried beans, lettuce and tomato.

Topping: Arrachera Beef (+92), Berencoa (+40), Beyond Meat (+134), Egg (*huevo*) (+40), Chicken & Flank steak (*mixtos*) (+82), Al Pastor Fish (*pescado al pastor*) (+82), Chicken (*pollo*) (+50), Tofu (+40), Al Pastor Tofu (+40), Jackfruit (*yaca*) (+40)

156.00

Crunchy Tacos (*Tacos dorados*)

With lettuce, avocado, tomato, cream, sprinkled cheese and red onion.

Filling: Chicken (*pollo*), Berencoa, Jackfruit (*yaca*), Beyond Meat (+70)

176.00

Grilled Cactus and Panela (*Nopal y panela asado*)

Slices of panela cheese, cactus, green tomato and roasted cherry tomato.
Bathed in green sauce and sprinkled with coriander.

154.00

TOASTS

California Toast

2 Slices of toasted Ciabatta spread with hummus, sun-dried tomatoes, cucumber slices and homemade almond cheese.

229.00

Egg and Avocado Toast (*Toast de aguacate con huevo*)

2 Slices of toasted Ciabatta spread with avocado, roasted tomato slices, goat cheese, two poached eggs and microgreens.

169.00

Sweet potato Toast (*Toast de camote*)

Two slices of toasted sweet potato with spicy strawberry jam, goat cheese and arugula.

106.00

Three Cheese Avocado Toast (*Toast de tres quesos*)

2 Slices of toasted Ciabatta spread with avocado, roasted tomato slices, goat cheese, grilled panela cheese, gratin mozzarella cheese and microgreens.

216.00

SOUPS

Chicken Broth (*Consomé de pollo*)

With white rice, chicken, cooked vegetables, onion, cilantro and avocado.

99.00

Chipotle Dried Noodles (*Fideos secos*)

A Giornale classic, served with cream and grated fresh cheese.

99.00

Soup of the Day (*Sopa del día*)

Made with the best vegetables from the orchard! light and dairy free.

89.00

Oriental Soup (*Sopa oriental*)

With rice noodles, chicken pieces, green beans, mushrooms, onion, coriander, basil, pepper and chile de arbol.

104.00

Tortilla Soup (*Sopa de tortilla*)

Our original recipe! Served with diced avocado, dried chiles and panela cheese.

104.00

APPETIZERS

Baja Style Tacos (*Tacos estilo Baja*)

3 breaded buffalo cauliflower tacos topped with tomato, onion, coriander and avocado. Served in cactus tortillas.

166.00

Cauliflower Arrosto (*Coliflor Arrosto*)

Baked with a touch of olive, garlic and onion. Sprinkled with chives and dried chili mix.

152.00

Edamame

With salt (*con sal*) or dried chile powder (*con mezcla de chiles*).

99.00

French or Waffle Fries (*Papas a la Francesa o Waffle*)

Order them however you like!

99.00

Fresh Tuna Tostadas (*Tostadas de atún fresco*)

With a touch of chipotle mayonnaise, diced avocado, coriander and pepperoncini. 3pc.

276.00

Giornale Chicken Strips (*Tiritas Giornale*)

Hot or BBQ crispy breaded chicken strips, served with Blue Cheese dressing.

166.00

Hummus and Labneh (*Hummus y Jocoque*)

Dish to share with hummus and labneh, accompanied with crudités and artisanal pita bread.

212.00

Jicama & Hummus Taquitos (*Taquitos de jicama con hummus*)

Sliced jicama "tortillas" filled with hummus and veggies. Topped with roasted sesame seeds, chives and diced red bell pepper. With soy sauce on the side.

102.00

Jicama & Surimi Taquitos (*Taquitos de jicama con surimi*)

Light jicama tortillas stuffed with mixed surimi and cucumber.

102.00

Kale Chips

Crispy kale leaves baked with coconut oil and chili mix.

102.00

Picadelly

Jicama, celery, cucumber, watermelon, pineapple and carrot. Accompanied by our delicious homemade chili sauce.

99.00

Pita Margherita

Artisanal pita flatbread with pomodoro, mozzarella cheese and basil. Pepperoncini on the side.

139.00

Sweet Potato and Cauliflower bites (*Bites de camote y coliflor*)

Sweet potato and cauliflower bits topped with Hot, BBQ or Teriyaki sauce. With celery and carrot on the side, and Ranch dressing or Blue cheese.

166.00

Zaatar-Crusted Panela Cheese (*Panela Zatar*)

Panela cheese covered in a zaatar, olive oil and sesame crust. With artisanal pita on the side.

147.00

Tuna Timbale (*Timbal de atún*)

With quinoa, avocado, fresh tuna and a touch of balsamic reduction.

199.00

POKE BOWLS

Fuji Bowl

Rice noodles, breaded teriyaki chicken, roasted mushrooms, zucchini, carrot, soy sprouts, spinach, ginger, and a soy dressing.

219.00

Havana Bowl

Brown rice, Flank steak (*arrachera*), black beans, sweet potato, *pico de gallo* sauce, diced avocado, corn kernels, and a coriander dressing.

259.00

Kona Bowl

Brown rice served with tampico, edamame, grated carrot, diced avocado, purple cabbage, soy sprouts and toasted black sesame. With threads of chipotle mayonnaise and accompanied with soy dressing.

219.00

Maui Bowl

Cauliflower rice, sesame-marinated fresh salmon, roasted pineapple, red bell peppers, avocado, asparagus, and a soy dressing.

299.00

Toyosu Bowl

Cauliflower rice, sesame-crusting seared tuna, edamame, cucumber, avocado, purple cabbage, coriander, and a soy dressing.

279.00

SALADS

Nuez Un Taco

3 lettuce tacos filled with spiced walnut, diced avocado, cranberry, avocado, almond cheese and vegan cream.

204.00

Giornale Lettuce Tacos (*Tacos de Lechuga Giornale*)

Prepare them with oriental noodles, grated carrots, cucumber and soy sprouts. Served with our Soy dressing and Thai vinaigrette.

Filling: Flank steak (*arrachera*) (+78), Baked turkey breast (*pechuga de pavo horneada*) (+28), Beyond Meat (+118), Canned tuna (*atún en agua*), Chicken (*pollo*), Grilled salmon (*salmón a la plancha*) (+98), Hummus, Panela cheese, Seared tuna (+108)

214.00

Mediterranean Tacos (*Tacos Mediterráneos*)

Lettuce tacos with grilled chicken, cucumber, tomato, red onion, olives, goat cheese and oregano vinaigrette.

236.00

Caesar Salad (*Ensalada César*)

With homemade garlic croutons, parmesan and homemade Caesar dressing.

Topping: Grilled chicken (*pollo a la plancha*) (+90), Buffalo chicken (*pollo búfalo*) (+90), Breaded hot chicken (*pollo empanizado hot*) (+90)

142.00

Chinese Salad (*Ensalada China*)

Mixed lettuce with grilled chicken strips, toasted almonds, wonton, rice noodles and tangerine wedges. Bathed in our sweet oriental dressing.

232.00

Lentil Salad (*Ensalada de Lenteja*)

Spinach, lentil, diced avocado, cranberries, walnuts, goat cheese and diced sweet potato. Bathed with our olive-lemon dressing and tahini.

198.00

SANDWICHES AND WRAPS

Bacon Cheese Melt

Cheddar and bacon sandwich served on Brioche bread, topped with melted Cheddar cheese.

239.00

Kol Israel

Bagel with smoked salmon (lox), cream cheese, capers, tomato and onion.

248.00

La Jornada

Club Sandwich with chicken (*pollo*), ham (*jamón*) or turkey (*pavo*). With bacon, Gouda cheese, lettuce, tomato and avocado.

229.00

Tuna Melt

Tuna sandwich on Brioche bread, topped with melted Cheddar cheese.

239.00

Turkey Reuben's

Baked turkey breast sandwich, with Gruyère cheese and sauerkraut. Accompanied with pickles.

244.00

Verona

Chicken breast with a Sun dried tomato pesto, goat cheese and arugula.

229.00

Al Pastor Chicken Wrap (*Wrap de Pollo al Pastor*)

With onion, roasted pineapple, guacamole and gratin cheese.

236.00

Giornale Chicken Strip Wrap (*Wrap de Tiritas Giornale*)

With Hot or BBQ strips, lettuce, alfalfa sprouts, celery, carrots and a touch of Ranch dressing.

236.00

Oriental Wrap

Chicken, lettuce, toasted almonds, wontons, rice noodles and oriental dressing.

236.00

Prepared Tuna Wrap (*Wrap de Atún Preparado*)

Prepared canned tuna, spinach, cucumber, avocado and carrot.

189.00

Smoked Salmon Lettuce Wrap

Smoked salmon, arugula, avocado, chives, boiled egg and a touch of mayonnaise.

252.00

Turkey and Panela Wrap (*Wrap de Pavo y Panela*)

Sliced turkey breast, Panela cheese, spinach, cucumber, tomato, avocado and a touch of chipotle mayonnaise.

189.00

BURGERS

Giornale Beyond Burger

120g. of Beyond Meat with spinach, roasted red onion, tomato, avocado and microgreens. Served on a sourdough bun and accompanied with Veggie Chips.

With Cheddar or Almond Cheese (+20)

279.00

Giornale Burger

240g of 100% imported beef, grilled to choice. With lettuce, tomato, caramelized onion and pickles. Served in our homemade bun.

With Cheese (+20)

	228.00
Portobello Burger	
Salmon steak, guacamole, alfalfa sprouts and chipotle mayonnaise, inside a portobello mushroom. With sautéed asparagus on the side.	
	299.00
Quinoa Burger	
Quinoa, vegetable and cheddar patty, served inside crunchy lettuce leaves with alfalfa sprouts, cucumber and avocado. Sautéed green beans and balsamic reduction on the side.	
	179.00
The Veggie Burger	
A lentil, onion, chickpea, vegetable and curry patty, served in our homemade bun, with alfalfa sprouts, tomato, spinach and dehydrated tomato pesto. Tahini on the side.	
	179.00

ENTRÉES

Invierno Flank Steak (<i>Arrachera invierno</i>)	
Flank steak topped with beans, pasilla sauce, gratin cheese and cilantro. Served with chiles, rice and corn tortillas on the side.	
	326.00
Grilled Flank Steak (<i>Arrachera a la plancha</i>)	
Served with <i>chiles toreados</i> , guacamole and refried beans.	
	314.00
Flank Steak Tacos (<i>Tacos de arrachera</i>)	
Three flank steak tacos accompanied by guacamole and <i>chiles toreados</i> .	
	299.00
Beyond® Spaghetti	
With pomodoro sauce, zucchini, mushroom and Beyond Beef™ meatballs. Served with almond cheese on the side.	
	194.00
Arabic Fusion Fish Filet (<i>Filete Fusión Árabe</i>)	
Bathed with a labneh, chile serrano and red onion sauce. On top of olive oil-sautéed spaghetti.	
	224.00
Konjac Pomodoro	
Konjac noodles with homemade pomodoro sauce. Served with chicken (<i>pollo</i>), panela cheese or tofu.	
	296.00
Quinoa Lasagna (<i>Lasagna de Quinoa</i>)	
Made with quinoa and served with a Parmesan crust. Filled with vegetables, spinach and Panela cheese. Pomodoro on the side.	
	206.00
Gluten-Free Pasta with Salmon (<i>Pasta sin gluten con salmón</i>)	
<i>Al dente</i> corn pasta or Konjac noodles with a creamy white wine, cilantro and habanero sauce, and grilled salmon.	
	299.00
Caesar Chicken (<i>Pechuga César</i>)	
Chicken breast breaded with Parmesan and with a soft cover of gratin cheese. Served with Caesar salad on the side.	
	256.00
Napoli Chicken (<i>Pechuga Napoli</i>)	
Filled with Mozzarella, spinach, sun dried tomato and basil. On a bed of spaghetti <i>al burro</i> and poached spinach.	
	256.00

Fajitas

The return of a classic! Chicken fajitas served with rice, guacamole, and refried beans. With a side of corn tortillas.

236.00

Teriyaki Chicken *(Pollo Teriyaki)*

Grilled chicken breast with teriyaki sauce. On white rice with pineapple, edamame and roasted jicama.

256.00

Grilled Chicken Breast *(Pechuga a la Plancha)*

With two garnishes to choose from.

219.00

A la Talla Fish Filet *(Pescado a la Talla)*

Accompanied with guacamole, coriander and chiles toreados.

224.00

Fairuz Fish Filet *(Pescado Fairuz)*

Fish filet cooked in an exotic tahini and kale sauce. Sprinkled with almonds, fried onion, and crunchy kale. Accompanied with cauliflower rice and Israeli tomato and cucumber salad.

256.00

Quinoa Chicken *(Pollo Quinoa)*

Crispy oriental-style breaded chicken bites with chili dressing, on a bed of tricolor quinoa.

236.00

Chile-Crusted Salmon *(Salmón en Costra de Chiles)*

Salmon steak with a crust of dried chiles, served with vegetable noodles and tricolor quinoa.

319.00

Salmon in Caper Sauce *(Salmón en Salsa de Alcaparras)*

Steak bathed in creamy caper sauce. With *spaghetti al burro* on the side.

319.00

Teriyaki Salmon *(Salmón Teriyaki)*

Grilled salmon steak with teriyaki sauce. On white rice with pineapple, edamame and roasted jicama.

319.00

Grilled Salmon *(Salmón a la Plancha)*

With two garnishes to choose from.

299.00

Veggie Noodles al Pesto

Carrot, chayote and pumpkin spirals with cherry tomato and a homemade basil pesto.

156.00

DESSERT

Oat Crêpes *(Crepas de avena con cajeta de leche de coco)*

Homemade vegan crepes with walnuts, icing sugar and berries on top. Bathed with coconut milk *dulce de leche*.

149.00

Emperador

Chocolate cake filled with chocolate cream and covered in semisweet chocolate *ganache*.

119.00

Ferrero

Chocolate mousse, crunchy hazelnut, chocolate and vanilla sponge cake.

119.00

Marzipan Jelly (*Gelatina de Mazapán*)

A lip-smacking dessert made using 100% local, artisanal marzipan.

79.00**Yogurt Jelly** (*Gelatina de Yogurt*)

Sweetened with Monk Fruit. Plain, with blackberry coulis or with mango coulis.

79.00**Veganana Split**

Banana split with vanilla ice cream (soy milk) and chocolate ice cream (almond milk). Served with berries, coconut flakes and a date and walnut crumble.

159.00**Seasonal Ice Cream** (*Helado de temporada*)

Two scoops. Ask for flavors.

104.00**Açaí Sorbet** (*Helado de açaí*)

Two scoops of organic açaí ice cream.

149.00**Giornale Dog Snacks**

A bag of our healthy and delicious dog biscuits. Prepared with peanuts, without salt.

42.00

BEVERAGES

Limonana

A fresh mint-lemonade frappé.

82.00

Healthy Water

Still, sparkling or coconut water with pieces of: watermelon, pineapple, cucumber, orange, grapefruit or citrus.

57.00

Black Lemonade

Natural lemonade with activated charcoal.

57.00

Chia Lemonade

Natural lemonade with chia. Unsweetened.

57.00

Ginger Lemonade

Natural lemonade with ginger and honey.

57.00

Jamaican Chia

Natural hibiscus water with chia. Unsweetened.

57.00

Lemonade (*Limonada*)

Still or sparkling lemonade.

54.00

Orangeade (*Naranjada*)

Still or sparkling orangeade.

54.00

Water Bottle (*Botella de agua*)

350ml bottle.

39.00

Soft drinks (*Refrescos*)

355ml can.

44.00

COFFEE & TEA

Ciocolato

Hot or cold chocolate, with the milk of your choice.

69.00

European (*Europeo*)

Espresso coffee diluted with water.

54.00

Espresso

Regular or with milk.

42.00

Double Espresso (*Espresso Doble*)

Regular or with milk.

52.00

Café Yuuban French Press (*Prensa Francesa*)

Sustainably grown organic coffee. With this purchase you support the communities of Pluma Hidalgo, Oaxaca.

72.00

Cappuccino

Espresso coffee with hot, steam-based milk and foam.

66.00

Latte Espresso coffee with hot steam-based milk, and very little foam.	66.00
Matcha Latte With 100% pure Matcha, without additives or sweeteners.	79.00
Chai Latte Combination of black tea, cinnamon, aromatic spices and honey.	94.00
Golden Latte (<i>Latte Dorado</i>) With ginger, turmeric, honey and cinnamon.	76.00
Matcha Infusion (<i>Infusión de Matcha</i>) Pure Matcha infusion.	58.00
Fruit infusion (<i>Infusión frutal</i>) Fruit infusions and herbal teas.	58.00
Herbal infusion (<i>Infusión herbal</i>) Herbal infusions and herbal teas	58.00

GHIACCIATO®

Apple Mint Matcha Ghiacciato® Green apple, mint, pure matcha and frappé ice.	86.00
Chai Ghiacciato® A mixture of black tea, cinnamon, aromatic spices, honey, milk and frappé ice.	94.00
Frutto Ghiacciato® Fruit of the season with frappé ice.	82.00
Ghiacciaté® Our signature frappé! A delicious frappe with the infusion of your choice.	79.00
Classic Ghiacciato® Coffee, milk and frappé ice.	94.00
Limonana A fresh mint-lemonade frappé.	82.00
Nero Ghiacciato® Fresh lemon frappé with activated charcoal.	82.00
Cucumber Ghiacciato® A very fresh ghiacciato with cucumber, lemon and coriander leaves.	82.00
Tulum Ghiacciato® Ground coffee beans with coconut milk, almonds and dates	92.00

Milks: *Whole, Lactose-Free, Almond, Coconut, Soy*
Sauces: *Red, Green, Pasilla, Mole, Panchos 🌶️, Habanero 🌶️*

JUICES AND SMOOTHIES

Açaí-Berry

Wild berries, banana, organic açai and almond milk.

177.00

Balance

Mango, cardamom, turmeric, yogurt, and coconut milk.

102.00

Delidetox

Celery, cucumber, ginger, green apple, kale, lemon, parsley, and spinach.

86.00

Depurador

Carrot, green apple and pineapple.

72.00

Juice of the Season (*Jugo de la estación*)

Orange (*naranja*), Carrot (*zanahoria*), Grapefruit (*toronja*) or seasonal fruit juice. 16oz.

66.00

Limonana

A fresh mint-lemonade frappé.

82.00