



Verde Cielo

BRUNCH & CAFÉ

In a world where we are often told we must choose between eating healthy or indulging ourselves, **Verde Cielo** was created to break that rule.

Here, we believe life tastes better when you can start your morning with an energizing green smoothie... and enjoy it alongside freshly baked sweet bread.

We are the meeting point between the green that **nourishes** and the sky that **delights**, between balance and indulgence, between what your body needs and what your heart desires.

Verde Cielo is the place where mornings begin with irresistible aromas, long conversations, and dishes that tell stories.

Verde Cielo

BRUNCH & CAFÉ

Green Zone

HUMMUS _____ \$ 120.00

Homemade chickpea hummus with olive oil and sweet paprika, served with sourdough bread.

OAT PANCAKES _____ \$ 185.00

Three pancakes made with oats, almond milk, egg, vanilla extract, a touch of cinnamon, and served with a special homemade strawberry sauce. Topped with seasonal fruit for a healthy and delicious breakfast.

VEGETARIAN OMELETTE _____ \$ 165.00

A light omelette made with egg whites, filled with our delicious poblano zucchini and panela cheese. Served with a fresh salad, it offers a healthy and delicious way to start your day.

SEASONAL FRUIT BOWL _____ \$ 145.00

Bowl with seasonal fruit, accompanied by double zero natural yogurt, honey and granola.

BAKED CHILAQUILES _____ \$ 180.00

Air-fried tortilla chips with chicken, panela cheese, avocado, and green salsa.

OATMEAL WITH CHIA _____ \$ 165.00

Made from natural rolled oats cooked in coconut milk until creamy and smooth. Served with Tabasco banana, honey, strawberry, and blueberry.



Seasonal fruit bowl



Serrano ham toast

Toast

Two slices of rustic sourdough bread.

SALMON _____ \$ 190.00

Avocado base topped with fresh salmon, cucumber slices, green olives, capers, cherry tomatoes, and beet sprouts. Served with our house salad.

MEDITERRANEAN _____ \$ 175.00

Cream cheese, zucchini, olives, red onion, sun-dried tomato, baby spinach, baby arugula, and parmesan cheese.

HOMEMADE HUMMUS _____ \$ 175.00

House-made chickpea hummus with sweet paprika, roasted pepper, sautéed chickpeas, crowned with an avocado fan, and beet sprouts.

PANELA CHEESE _____ \$ 175.00

Avocado base with grilled panela cheese, cherry tomatoes, black olives, beet sprouts, olive oil, salt, and pepper.

SERRANO HAM _____ \$ 215.00

Serrano ham, mango, green apple, pineapple, mint, goat cheese, baby arugula, sliced almonds, baby spinach, and honey.

Salads

SANTA FE SALAD _____ \$ 195.00

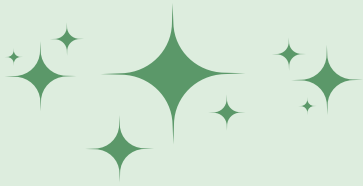
Mixed greens, roasted red bell pepper, corn kernels, Parmesan cheese, avocado, chicken breast, cherry tomatoes, julienned crispy tortilla strips, and black beans. Served with a creamy yogurt and cream dressing.

FRESH HOUSE SALAD _____ \$ 165.00

Mixed greens, red apple, strawberry, slivered almonds, pistachio, goat cheese, with balsamic and hibiscus reduction.

PACIFIC SALAD _____ \$ 165.00

Romaine lettuce, avocado, Parmesan cheese, cherry tomato, chicken breast, garlic and basil vinaigrette.



Santa Fe salad



Vegan salad

SALMON SALAD _____ \$ 285.00

Delicious combination of lettuces, roasted eggplant, roasted peach in syrup, red quinoa, fresh salmon and dressed with citrus vinaigrette.

VEGAN SALAD _____ \$ 215.00

A combination of different lettuces, cherry tomatoes, tofu cheese, beet sprouts, broccoli, diced avocado, and dressed with house vinaigrette.

*Start your day
like a salad...
fresh and full of color.*



Artisanal chorizo molletes

Snacks

“FRIJOLAS CHARROS” _____ \$ 85.00

Thick broth made with pinto beans cooked with bacon, chorizo, sausage, tomato, jalapeño pepper, onion, and garlic. It has a smoky, salty, and hearty flavor.

“FRIJOLAS PUERCOS” _____ \$ 85.00

Peruvian refried beans with lard, chorizo, Chihuahua cheese, jalapeño pepper, and garlic; served with tortilla chips, crispy chorizo, and fresh cheese. They are creamy, rich, and perfect as a side dish.

GUACAMOLE _____ \$ 125.00

Classic preparation with mashed avocado, tomato, onion, chili, lime, salt, and pepper. Fresh, creamy, and balanced, served with tortilla chips.

GUACAMOLE WITH CASTACÁN _____ \$ 175.00

A more substantial version of traditional guacamole, with added pieces of castacán, giving it a crunchy texture and a deeper flavor.

Mexican classics

MOLLETES _____ \$ 160.00

Three pieces of bread, crispy on the outside and soft on the inside, spread with a generous layer of refried black beans and topped with melted Chihuahua cheese. Served with fresh pico de gallo which provides a perfect balance of flavors.

HUARACHE _____ \$ 125.00

Oval-shaped, handmade corn masa, spread with refried beans. Served with lettuce, tomato, avocado, cheese, and sour cream. Your favorite protein will give it that unique touch.

SOPES (2 pieces) _____ \$ 115.00

Fried corn masa discs with thick, crispy edges. Served with romaine lettuce, tomato, and pickled red onion.

QUESADILLA _____ \$ 135.00

Long, thin corn tortillas made to order. And if you're wondering, the answer is: Yes, here the quesadillas always have cheese and you can pair them with the protein of your choice.

MEXICAN EMPANADA _____ \$ 70.00

The quesadilla's cousin, but fried and topped with lettuce, onion, cream, and cheese. Crispy and cheesy, it's the perfect snack for kids and adults alike.

Chilaquiles _____ \$ 150.00

Team Green, Team Red, or Team Ranchero? It doesn't matter because all three are delicious.

Golden tortilla chips, completely coated and cooked until slightly softened. Topped with your favorite protein (if you order them with birria or chilorio meat, you unlock a whole new level of flavor), red onion, crema, fresh cheese, and cilantro leaves. Order them as spicy as you like.



Green chilaquiles

Pair them with your favorite protein:

- | | | | |
|-----------------------|------------------------|----------------------------------|--------------------------------|
| • Dried meat \$ 45.00 | • Skirt steak \$ 45.00 | • Artisanal chorizo \$ 30.00 | • Panela cheese \$ 10.00 |
| • Birria \$ 45.00 | • Chicken \$ 30.00 | • Mushrooms \$ 30.00 | • Nopales with panela \$ 10.00 |
| • Chilorio \$ 45.00 | • Egg \$ 15.00 | • Poblano pepper strips \$ 10.00 | |

The "Adas"

ENCHILADAS _____ \$ 170.00

Corn tortillas filled with shredded chicken, rolled and topped with your choice of sauce (red, green, ranchera, mole, or bean), served with cream and fresh cheese.

SWISS ENCHILADAS (3 pieces) _____ \$ 190.00

Filled with shredded chicken, bathed in a creamy poblano pepper sauce, and topped with a generous layer of melted Chihuahua cheese. When you think of delicious enchiladas, these are definitely the ones you need.

ENFRIJOLADAS _____ \$ 170.00

Taquitos filled with panela cheese, bathed in a delicious black bean sauce and topped with cream, fresh cheese, onion, and a touch of homemade chorizo that makes them delicious. Ask about the options with egg and chicken.

ENMOLADAS _____ \$ 180.00

Delicious homemade mole with spicy and sweet notes that bathes tortillas filled with chicken. Accompanied by white onion, fresh cheese and cream.



Red enchiladas



Mushroom and goat cheese omelette

Omelettes

TURKEY OMELETTE _____ \$ 165.00

A fluffy egg omelette filled with melted mennonite Chihuahua cheese and turkey ham, served with rustic potatoes and a mixed salad of lettuce, cherry tomatoes, and house vinaigrette.

SALMON OMELETTE _____ \$ 195.00

A delicate egg omelette filled with mild chilean salmon and goat cheese, served with a mixed salad of spinach, house vinaigrette, and spinach.

MUSHROOM AND GOAT CHEESE OMELETTE _____ \$ 195.00

An egg white omelette filled with sautéed mushrooms and onions, and a generous amount of goat cheese; always served with a side salad.

Verde Cielo Fried eggs

CHICHARRÓN EGGS WITH GREEN SALSA _____ \$ 170.00

Delicious fried eggs topped with chicharrón (pork rinds) in green salsa. Served with fresh cheese, diced avocado, cream, and flavorful refried black beans on the side.

PANELA CHEESE EGGS IN RANCHERA SAUCE _____ \$ 150.00

Fried eggs with grilled panela cheese, smothered in our traditional homemade ranchera salsa. Accompanied by a fan of fresh avocado and black beans.

POBLANO EGGS _____ \$ 170.00

Fried eggs served on a bed of roasted poblano pepper strips and Oaxaca cheese, accompanied by refried black beans on the side, perfectly complementing this dish full of traditional flavors.

MACHACADO EGGS _____ \$ 190.00

Mexican-style scrambled eggs with Sinaloa-style machaca (dried shredded beef), accompanied by avocado, refried beans, chorizo, and flour tortillas; offering a unique combination of textures and flavors in a hearty breakfast full of northern tradition. ¡Ajua!

DIVORCED EGGS _____ \$ 170.00

Two fried eggs served on lightly fried tortillas, one topped with green salsa and the other with a rich red salsa, symbolizing their "divorce." A portion of refried beans acts as a delicious barrier, enhancing the flavors.

EGGS CASSEROLE _____ \$ 170.00

Fried eggs served on a bed of refried black beans, topped with a red tomato salsa. Served with chorizo, onion, cilantro, and melted Oaxaca cheese.

EGGS "ENCAMISADOS" _____ \$ 170.00

Two eggs cooked on a griddle inside a freshly made tortilla, topped with red salsa, melted Chihuahua cheese, refried black beans, and a chorizo topping.

EGGS "RANCHEROS" _____ \$ 170.00

Two fried eggs on golden tortillas, accompanied by refried black beans and topped with a vibrant ranchera salsa. Finished with fresh cheese, red onion, cilantro, and diced avocado for a fresh and creamy touch.

EGGS "RANCHEROS YUCATECOS" _____ \$ 170.00

Two fried eggs on crispy salbutes, filled with black beans and smothered in a vibrant rustic salsa with a hint of cream. Finished with fresh cheese and a fan of avocado for a fresh and creamy touch.



Eggs casserole

Eggs any style

Three eggs prepared to your liking. Order them fried to perfection, fluffy scrambled, or as an omelet, and personalize by choosing up to four of our star ingredients.

\$ 170.00

Ingredients

- Mushrooms
- Cilantro
- Leg ham
- Tomatoes
- Manchego cheese
- Bacon
- Nopal
- Cream cheese
- Chorizo
- Peppers
- Panela cheese
- Tortilla
- Onions
- Turkey ham





Celestial hot cakes

Sweets

Fluffy, sweet, and perfect for any time of day. Enjoy them in their classic version or with a special twist.

TRADITIONAL HOT CAKES _____ \$ 185.00

Three soft hot cakes served with fresh blueberries and strawberries. Accompanied by honey, powdered sugar, and a homemade berry sauce.

CHOCOLATE HOT CAKES _____ \$ 185.00

Three chocolate hot cakes. Accompanied by berries, banana, hazelnut cream, butter, and a light dusting of powdered sugar.

CELESTIAL HOT CAKES _____ \$ 230.00

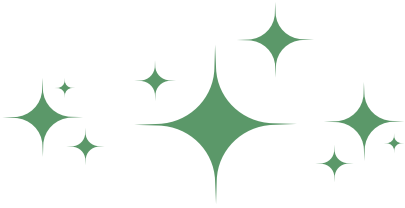
Three soft hotcakes accompanied by blueberries, strawberries, blackberries, and raspberries, topped with a special hazelnut cream, Worcestershire sauce, slivered almonds, pecans, and peanuts.

FRENCH TOAST _____ \$ 165.00

Giant slices of bread, toasted and coated in cinnamon sugar. Served with vanilla ice cream and berries.

BACON FRENCH TOAST _____ \$ 165.00

2 slices of toasted bread, coated in cinnamon sugar and topped with crispy bacon slices that will explode in your mouth.



Bakery

DONUTS _____ \$ 32.00

Glazed and sugared.

BREAD _____ \$ 49.00

Carrot, lemon, orange, and blueberry.

CHOCOLATE BREAD _____ \$ 85.00

CONCHA _____ \$ 32.00

Vanilla or chocolate.

FILLED CONCHA _____ \$ 49.00

Chocolate or strawberries and cream.

KETO CONCHA _____ \$ 85.00

MOON BRAID _____ \$ 32.00

BERLINER _____ \$ 32.00

CINNAMON ROLL _____ \$ 49.00

FILLED CINNAMON ROLL _____ \$ 59.00

Ask about our options.

KETO COOKIE 1Piece _____ \$ 28.00

Walnut and cinnamon or oatmeal.



Filled concha

Birria _____ \$ 235.00

Authentic traditional dish from western Mexico, prepared with beef marinated in a blend of chilies and spices, slow-cooked until tender and juicy. Served with its hot broth and accompanied by tortillas, onion, cilantro, and lime.

QUESABIRRIA _____ \$ 145.00

Handmade tortilla, combined with the rich flavor of birria and a burst of Oaxaca cheese, accompanied by a rich broth.



Weekend Specials

MENUDO _____ \$ 220.00

A Mexican classic made with beef tripe slow-cooked in a red broth with guajillo chiles. It's served piping hot with onions, cilantro, lime, and tortillas. Perfect for warming the soul... and for after a good party!

POZOLE _____ \$ 220.00

A must-try for Mexican holidays. This thick broth is made with hominy and pork or chicken, seasoned with herbs and chiles. Our red version is served with lettuce, radish, onion, oregano, lime, and tostadas. If you like avocado and cream, feel free to ask for them as extras.

CHIAPAS-STYLE TAMALES GREEN _____ \$ 69.00

CHIAPAS-STYLE TAMALES MOLE _____ \$ 69.00



Micky mouse hot cakes

Kids menu

MINI MOLLETES _____ \$ 85.00

Two slices of bread spread with refried beans and melted Manchego cheese. Try them with bacon, ham, or egg.

EGG WITH HAM _____ \$ 85.00

Scrambled eggs with ham, served with beans and rustic potatoes.

MICKY MOUSE HOT CAKES _____ \$ 145.00

Two Micky Mouse shaped hot cakes, served with banana, melon, strawberry, and Nutella.

Drinks



Juices

- ORANGE** _____ \$ 75.00
- GRAPEFRUIT** _____ \$ 75.00
- CARROT** _____ \$ 75.00
- PASSION FRUIT** _____ \$ 75.00

Water smoothies 500 ml

- TROPICAL CELESTE** _____ \$ 145.00
Pineapple juice, orange juice, mango, water, honey, and ice.
- SWEET SUNRISE** _____ \$ 185.00
Strawberry, apple, orange juice, water, lemon, sugar syrup, and ice.
- WATERMELON RAY** _____ \$ 145.00
Watermelon, kiwi, water, honey, and ice.
- FRUIT HEAVEN** _____ \$ 145.00
Strawberry, kiwi, water, honey, and ice.
- TROPICAL CLOUD** _____ \$ 145.00
Strawberry, guava, honey, water, and ice.

Lemonades

- GREEN BREEZE** _____ \$ 65.00
Lemon, cucumber, chaya, chia seeds, honey, water, and ice.
- RED AURORA** _____ \$ 75.00
Lemon, mixed berries, simple syrup, water, and ice.
- LEMON RAY** _____ \$ 65.00
Lemon, still or sparkling water, sugar syrup, and ice.
- FRESH SKY** _____ \$ 65.00
Lemon, cucumber, mint, sugar syrup, water, and ice.
- ORANGE** _____ \$ 65.00
Orange juice, still or sparkling water, simple syrup, and ice.

Beers _____ \$ 55.00

- Michelada Glass** _____ \$ 15.00
- Chelado Glass** _____ \$ 15.00
- Red Eye Glass** _____ \$ 20.00
- Clamato Glass** _____ \$ 60.00



Sweet sunrise

Soft drinks _____ \$ 49.00

Waters

- CRISTAL MINERAL** _____ \$ 49.00
- TOPO CHICO MINERAL** _____ \$ 60.00
- NATURAL CRISTAL** _____ \$ 49.00
- TAMARIND** _____ \$ 65.00
- HORCHATA** _____ \$ 65.00
- HIBISCUS** _____ \$ 75.00

Spritz

ALCOHOL-FREE

- HIBISCUS SPRITZ** _____ \$ 125.00
Hibiscus syrup, mixed blackberries, ginger beer, and ice.
- PASSION FRUIT SPRITZ** _____ \$ 125.00
Tonic water, passion fruit syrup, mineral water, and ice.
- SUMMER SPRITZ** _____ \$ 125.00
Mineral water, raspberry, mint, lemon, syrup, and ice.

WITH ALCOHOL

- VERMOUTH ROSSO** _____ \$ 175.00
Sparkling water, sweet vermouth, Campari, orange garnish, and ice.
- ST. GERMAIN** _____ \$ 235.00
St. Germain elderflower liqueur, dry white wine or champagne, sparkling water, ice, garnished with a lemon slice.
- APEROL SPRITZ** _____ \$ 170.00
Aperol, prosecco, mineral water, and ice.
- MIMOSA** _____ \$ 125.00
Prosecco, orange juice, and cherry.

Milkshakes 500 ml

TRADITIONAL MILKSHAKE _____ \$ 140.00
Milk, ice cream (vanilla, chocolate, or strawberry), and whipped cream.

OREO CONSTELLATION _____ \$ 180.00
Vanilla ice cream, Oreo cookie, lactose-free milk, topped with chocolate cream, crushed Oreo, and whipped cream.

THE ROCHER _____ \$ 220.00
Vanilla ice cream, Ferrero Rocher chocolate, lactose-free milk, topped with chocolate cream and whipped cream.

CHOCOLATE ECLIPSE _____ \$ 180.00
Vanilla ice cream, lactose-free milk, cocoa, chocolate cake, and whipped cream.



Milk smoothies 500 ml

HONEY SUN _____ \$ 145.00
Papaya, oats, honey, milk, and ice.

HEAVENLY MANGO _____ \$ 145.00
Mango, milk, honey, and ice.

PEANUT BUTTER CLOUD _____ \$ 145.00
Banana, peanut butter, milk, honey, and ice.

PINK SKY _____ \$ 145.00
Banana, strawberry, honey, milk, and ice.

FRUIT AURORA _____ \$ 180.00
Strawberry, raspberry, honey, milk, and ice.

SWEET PARADISE _____ \$ 145.00
Papaya, banana, coconut milk, honey, vanilla, and ice.

Fitness Drinks 500 ml

NORTHERN FORCE _____ \$ 135.00
Vanilla protein, creatine, water, and ice.

ACTIVE SKY _____ \$ 155.00
Red apple, blueberries, cherries, peanut butter, and vanilla protein.

GREEN JUICES

NORTHERN GREEN _____ \$ 120.00
Green apple, spinach, rolled oats, honey, water, and ice.

TROPICAL GREEN _____ \$ 120.00
Spinach, papaya, water, honey, chia seeds, and ice.

VITAL BANANA _____ \$ 120.00
Banana, lactose-free milk, peanut butter, honey, and ice.

VERDE OF THE HOUSE _____ \$ 135.00
Spinach, green apple, cucumber, ginger, turmeric, lemon, honey, and a touch of orange juice.

Coffee

AMERICAN	_____	\$ 65.00
LATTE	_____	\$ 70.00
CAPPUCCINO	_____	\$ 70.00
SIMPLE ESPRESSO	_____	\$ 65.00
DOUBLE ESPRESSO	_____	\$ 80.00
CUT ESPRESSO	_____	\$ 65.00
ESPRESSO MACCIATO	_____	\$ 80.00
MOCCA	_____	\$ 80.00
CHAI LATTE	_____	\$ 85.00
DIRTY CHAI	_____	\$ 85.00
TARO LATTE	_____	\$ 85.00
MATCHA LATTE	_____	\$ 85.00
CARAJILLO	_____	\$190.00
BLACK/GREEN TEA	_____	\$ 65.00
TISANINE OF RED FRUITS	_____	\$ 65.00

COLD

ICE COFFEE	_____	\$ 75.00
ICE TARO LATTE	_____	\$ 90.00
ICE MOCCA	_____	\$ 90.00
ICE CHAI	_____	\$ 90.00
ICE MATCHA LATTE	_____	\$ 90.00

EXTRAS

• Whole milk	\$ 15.00	• Soy milk	\$ 25.00
• Lactose-free milk	\$ 15.00	• Almond milk	\$ 25.00
• Oat milk	\$ 25.00	• Berries	\$ 65.00

Verde Cielo

BRUNCH & CAFÉ

