

ENTREES

Aged artisanal cheese board (5)

5 cashew cheese variety paired with whole grain crackers, seedless grapes, and apricot marmalade. Options to choose from: Black truffle goat cheese, aged cheese, red wine goat cheese, camembert cheese, garlic-tomato camembert cheese, and aged geotrichum cheese.

\$280.00

Guacamole (GF)

avocado, spirulina, cherry tomatoes, cilantro sprouts, cranberries, and pickled onions. Served with tortilla chips.

\$145.00

Sashimi Tostadas (2)

tuna-watermelon sashimi, guacamole, chipotle mayo, fried leek, and green pepper.

\$105.00

Mushroom Aguachile

mushroom mix marinated in citrics, cucumber, chambray onions, radish, cilantro & beat sprouts, activated charcoal, olive oil, and serrano pepper. Served with tortilla chips.

\$165.00

Tempura Squash Blossoms (5)

"goat cheese" stuffed tempura squash blossoms with chipotle mayo, cilantro sprouts, served with sweet ponzu sauce on the side.

\$155.00

Truffled Fries

served with our mushroom-roasted onion gravy, truffle oil, and cashew "Manchego cheese".

\$170.00

Brussel sprouts in shitake reduction

Sauteed in olive oil, shitake mushroom, black garlic mayo, pickled ginger, crispy shallots and fresh arugula.

\$155.00

Creole Beats & Tomatoes

beats and tomatoes mix, cashew "goat cheese", borsch, arugula, caramelized walnuts, olive oil, lime zest, and balsamic dressing.

\$165.00

TACOS

Ribeye Beyond Tacos (3) (GF)

Beyond meat, asparagus, avocado, caramelized onion, white wine and pico de gallo.

\$130.00

Baja Cauliflower Tacos (3)

tempura cauliflower, avocado, chipotle mayo, cabbage, pico de gallo & wakame shichimi. Served over whole grain flour tortillas.

\$115.00

Gringa de Pastor

marinated mushrooms, cashew "Manchego cheese", roasted pineapple, onion, cilantro sprouts, Served between two whole grain flour tortillas

\$150.00

Tacos de Pastor (3) (GF)

marinated mushrooms, roasted pineapple, onion, cilantro sprouts, chambray onion. Served over blue corn tortillas.

\$115.00

SOUPS

Roasted Tomato Soup

roasted tomato, cashew "sour cream", and pesto.

\$120.00

Seasonal Soup

Ask for our seasonal options.

\$135.00

SALADS

Forever Salad (GF)

spinach, lettuce, arugula, asparagus, artichoke hearts, cashew "goat cheese", balsamic honey, oven roasted tomatoes, Dijon dressing, and caramelized pecans

\$165.00

Feta-Watermelon Salad

watermelon, arugula, cucumber, cherry tomato, strawberries, red onion, "feta tofu cheese", spicy chickpeas, basil vinaigrette, fresh basil, and red pepper flakes.

\$175.00

Tahini Honey Salad

organic spinach, cherry tomatoes, cashew "feta cheese", calamita and green olives, pine kernels, germinated seed croutons, caramelized walnuts, and tahini/honey dressing.

\$175.00

PLANT - BASED CONTEMPORARY FOOD

MAIN

Rustic Pasta

tortiglioni, baked tomatoes, tomato sauce, spinach, basil, broccoli, white wine, cashew "goat cheese", and pistachio parmesan.

\$195.00.....Option GF (\$45.00)

Dragon Bowl

rice noodles, peanut sauce, miso, edamame, avocado, ginger, mayo/chipotle, red cabbage, spinach, carrots, and pea pods.

\$195.00.....Tofu extra (\$40.00)

Forever Wrap

homemade tofu, guacamole, spinach, chipotle mayo, hummus, tomato, pesto, whole grain tortilla. With sweet potato fries on the side. (GF option served in corn tortilla tacos)

\$185.00

"Chicken" & Waffles

Crispy portobello, spicy garlic-maple sauce, bourbon-maple syrup, served with butter and habanero sauce over waffles.

\$195.00



CHECK OUT OUR
ONLINE MENU!

FOREVER



BURGERS & SANDWICHES

Torta de Milanesa

breaded eggplant, avocado, onion, refried beans, tomato, cashew "Manchego & cream cheese", chipotle mayo. With pickled peppers on the side.

\$185.00

Forever Burger

seeds, lentils & vegetables patty, onion rings, tomato, arugula, and "cheddar cheese". Served on brioche bread, with mayo-relish. With sweet potato fries on the side. (Switch to French fries or salad cost-free)

\$215.00.....GF Option Bread (\$45.00)

Forever Beyond Burger

seasoned "Beyond Beef" patty, mayo-relish, tomato, "manchego cheese", lettuce mix, and caramelized onion. With French fries on the side. (Switch to sweet potato fries or salad cost-free).

\$275.00.....GF Option Bread (\$45.00)

DESSERTS

Cre moso de Cacao

chocolate mousse, crispy crust, and fresh berries.

\$130.00

Pastel 3 Leches

cornbread sponge cake, 3 leches (coconut, "NotMilk" & almond), vegan cajeta, and strawberries.

\$130.00

Chocolate Brownie

chocolate, macadamia nuts, chocolate chips, and fresh berries. **(GF)**

\$85.00.....with a scoop of ice cream \$145.00

Berries Panna-cotta

vanilla panacota with coconut cream, berries compote, cinnamon crumble, and fresh berries.(GFO with coconut)

\$145.00

French Toast

deep fried brioche bread, berries compote, coconut foam and brown sugar syrup.

\$155.00

Chocolate Chip Cookie

butter cookie, organic chocolate chips, and a pinch of salt.

\$50.00

Reese's cups (2)

organic cacao and sunflower seed cream. ***GFO**

\$65.00

Ice-cream (1 scoop)

chocolate, vanilla, or pistachio. (Ask for the seasonal flavors)

\$75.00

Cinnamon Roll

cranberries, yellow raisings, glazed

\$85.00

COFFEE & HOT BEVERAGES

Americano
small

\$55.00
\$45.00

Espresso
double

\$45.00
\$65.00

Capuchino/Latte
small

\$60.00
\$55.00

Cold Brew
Ca-Free Latte (decaf)

\$60.00
\$60.00

Matcha Latte

\$70.00

Golden Milk

\$70.00

Chai Latte

\$70.00

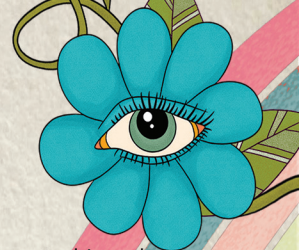
Teas & Infusions

(Jazmín, Earl Grey, Rooibos Caramel, Spearmint, Jocotepec, Ixxi)

\$60.00



SMOOTHIES & MILKSHAKES



Cookies & Cream

NotMilk, vanilla ice cream, chocolate cookies, coconut whipped cream

\$155.00

Pistachio

NotMilk, pistachio ice cream, coconut whipped cream, crushed pistachios

\$155.00

Mango Lassi

mango, coconut yogurt, cardamom, almond milk, agave

\$95.00

Tropical Smoothie

fresh coconut, strawberries, berries, banana, orange juice, ginger, agave

\$95.00

Notella Smoothie

Homemade Not-ella, banana, chía, vanilla almond milk, agave

\$.95.00

Chocoberries Smoothie

cacao, chía, berries, banana, almond milk, dates

\$105.00

DRINKS

Ginger Ade

lilime, ginger, agave, sparkling water

\$65.00.

Sauco

kombucha, fresh coconut water, lime, salt

\$90.00

Shrub

natural fruit soda macerated in organic apple vinegar cider

\$90.00

Alma quieta

Ginger beer

\$75.00

Kombucha

Ask about the different flavors

\$75.00

Green Juice

kale, spinach, yellow apple, cucumber, carrot, celery, ginger, lime

\$95.00

Rootsy Juice

carrot, orange juice, ginger, fennel, turmeric

\$95.00

Bottled Hethe Water

sparkling or natural

\$55.00

Coconut water

\$75.00

Fresh fruit flavored water

\$60.00

BEERS

Zorra

Red India Pale Ale, Berry Summer Ale, Rye Session IPA, Imperial Peanut Stout

\$125.00

Colima

Lagger, Tropical, Piedra Isla, Ticus

\$105.00

Monstruo de Agua

Blanca de Maguey, Sugoi, Higo Caña

\$135.00

Ask for our seasonal beers

WINES

Ask for our wine menu

-Any modification or extra ingredient may cost extra.
-In case of allergy, please notify your waiter immediately since our kitchens aren't enabled to prevent cross contamination.
-All our prices are expressed in mexican pesos and include taxes.