Bistro Organico

BREADS & FRUITS

Pancakes - served with banana, pecans, organic maple syrup & butter 165

Cup of Life - seasonal fruits, homemade granola & yogurt, Tepic honey 140

Scone - with homemade jam or honey from Tepic & butter 80

Rye-Bran Toast - homemade jam, raw honey from Tepic & butter 75

Avocado Toast - avocado, radish, tomato, olive oil, cilantro, sea salt 150

Glute-free Brownie - vanilla ice cream, half 100 or full 150

Homemade Cookies 35

EGG DISHES

Mushroom & Spinach Omelette - organic eggs, goat cheese, avocado, organic salad or potatoes 195

Tuscan Sandwhich - rye bread, organic egg, pesto, tomato, goat cheese, avocado, salad or potatoes 190

Poached Eggs & Salmon - organic eggs, locally made sourdough bread, cold-smoked salmon 250

Organic Huevos Rancheros - organic eggs, black beans, whole bran arepa, roasted tomato sauce, goat cheese, cilantro & avocado 220

HOUSE SPECIALTIES

Nopales Rancheros - black beans, arepa, roasted tomato sauce, goat cheese, cilantro & avocado 200

Tacos - local water's fish or shirimp, home made corn tortillas, organic salad 190

Shrimp Burger - homemade squid-ink activated charcoal sesame bun with potatoes or organic salad 230

Beet Burger - rye bread, beets, avocado, local goat cheese, yogurt, organic salad or potatoes 220

Marlin & Quinoa Quesadillas - goat cheese, basil, black beans, avocado, green sauce & salad 190

Veggie Quinoa Quesadillas - mixed veggies, goat cheese, beans, avocado, green sauce, salad 160

Buddha Bowl - organic spinach, quinoa, black beans, avocado, organic egg, goat cheese, sprouts, fresh herbs, roasted tomato sauce 215

Guacomole - homemade, mixed & topped with cilantro, jalapeño, radish, tomatoes, sunflower & sesame seeds – served with arepas or carrots & cucumber, small 105 or large 180

JUICES

Fuc-tonic - coconut water, lime, turmeric and Ginger root 75

Coconut Water - 70 or with bulgarian rose oil added 110

Grapefruit Juice - 75

Green Juice - coconut water, lime, basil, mint, celery, cactus, parsley, ginger, spinach 90

Green Smootie - coconut water, vanilla, banana, avocado, mint, spinach, cacao nibs, ice 90

Tumeric Citrus - grapefruit juice, ginger, turmeric, lime 90

Dirty Limeade - lime, agave, espresso & mineral water 90

Blue Majik Woman - blue spirulina, sparkling water, lemon, agave 90

Moroccan Delight - Lemons, dates, ginger, cinnamon, vanilla 90

Lemonade -70

COCKTAILS, WINE, BEER

Mimosa - Sparkling wine & grapefruit juice 150

Margarita Tequila - Cielo Rojo Reposado, Controy, lime, sea salt 180

Margarita Jalepeno - Tequila Cielo Rojo Reposado, jalapeño, Controy, lime, sea salt 180

Mezcal Spritz - Mezcal Don Mateo, grapefruit, mineral water, salt 180

Mezcal Negroni - Mezcal Don Mateo, Compari, vermouth, lime 180

Beer - Los Cuentos, lager or IPA 85

Wine by the glass - 4oz red 200, white 180

Tequila Cielo Rojo - 1oz blanco 85, reposado 100, añejo 145

COFFEE

Cold Brew 70

French Press 130

Americano 45

Espresso double 50

Cappucino 80

Latte 85

TEA & MORE

Tea - black or herbal 8oz 65

Matcha Latte 70

Capomo French Press 150

Minera Water Sparkling -12oz 60 or 22oz 80

Mineral Water Flat - 22oz 80

ADD TO ANY DISH

smoked salmon 90 • shrimp 90 • fish 80
house salad 65 • rosemary potatoes 65
granola or yogurt 40 • almond butter 25
coconut milk 25 • maple syrup 25

Dinner is served Friday, Saturday & Sunday, 6-10pm. Ask to see the menu.