# Menn options

## BRUNCHS

Green/red/Orange juice

herbal tea

+

Fresh fruit

- Abocado|hummus|peanutbutter toast
  - · Budda bowl/
  - · Pancake sweet tower/
    - Burritos
  - •Fresh salads (vegetables seasonal+sprouts)
  - •2 natural dips (beet|carrot|vegan mayonnaise| gazpacho|plant based zatziki)

### DINNERS

Lemonade | Flower water | Tea

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AYURVEDIC.

Dhal Lentil /

Chana Masala with jasmine rice / Kitchari rice

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#### **FESTIVE**

Pizza festival (vegan cheese / glutenfree options available) /

Vegan Burguers

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#### MEXICAN

- •Tacos (jackfruit ,mushrooms or fish)
  - · Ceviche (coconut or fish)
  - •Fresh salads (vegetables seasonal+sprouts)
- •2 natural dips (beet/carrot/vegan mayonnaise/ gazpacho/ plant based zatziki)

## PICA PICA

• AVOCADO TOAST IN SOURDOUGH BREAD

·BEET TOASTS WITH KIMCHI

·SPICY CARAMELIZED ALMON

·MINI FALAFF

•SPRING ROLLS

· COCONUT CEVICHE

·LENTIL CASSEROLE

•BEET DIP WITH GREEN STICK

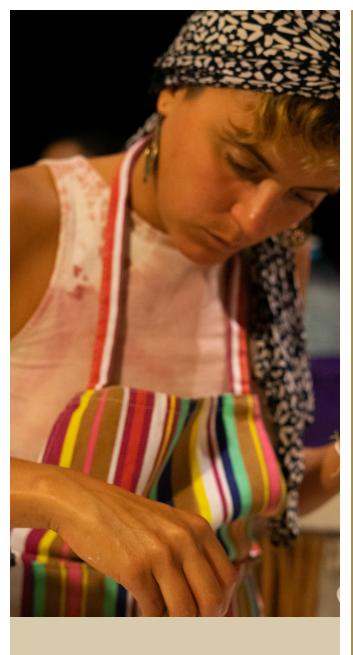
•MALFATTI

•3 NATURAL DIPS

BRUNCHS , DINNERS 3 -PEOPLE \$2222 - 124 USD
PICA PICA 6 PEOPLE \$4000 - 222 USD
7 -12 PEOPLE : \$8800 - 488 USD

INCLUDES CLEANING

RESERVE WITH THE 40% OF THE TOTAL PRICE AT LEAST 72HS BEFORE THE SERVICE



WE MAKE REAL FOOD FOR REAL MOMENTS



# ALIMENTACCION

EVERYTHING IS HOMEMADE, FRESH AND PROPERLY COMBINED TO PROMOTE A GOOD DIGESTIONI DO PERSONALIZED THE MENUS BASED ON YOUR PREFERENCES AND NEEDS!

DO NOT HESITATE TO COMMUNICATE, ITS A HONOR TO PROVIDE YOU!

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Private cheff for Airbnb, Retreats, Holistic Events.

Gastro-sensorial experiences



