

# T U R I

## DESAYUNO / BREAKFAST



<b>Muesli</b> Fruta de temporada, avena, pasas, chia y coco deshidratado Seasonal Fruit, oatmeal, raisins, chia, dry coconut	<b>\$120</b>
<b>BERRY'S</b> berries, avena, pasas, chia, coco deshidratado berries oatmeal, raisins, chia, dry coconut.	<b>\$110</b>
<b>Plato de fruta de temporada</b> <b>Seasonal fruit</b> Add yogurt +25	<b>\$100</b>
<b>Tosta de Aguacate/ Avocado Toast</b> Guacamole, ensalada mix, huevo Guacamole, mix salad, eggs	<b>\$150</b>
<b>Tosta de hummus / Hummus Toast</b> Hummus, vegetales asados, queso feta, albahaca Hummus, pickled vegetables, Feta cheese, basil	<b>\$150</b>
<b>Pan Frances/ French Toast</b> Cremoso de maracuya, queso mascarpone, platano Passion fruit custard cream, mascarpone cheese	<b>\$125</b>
<b>Breakfast burrito</b> huevo, tocino, frijol, arroz y queso Eggs, bacon, beans, rand cheese	<b>\$120</b>
<b>Burrito de mantarraya/ stingray</b> huevo, frijol, arroz, queso, mantarraya eggs, beans, rice, cheese, stingray	<b>\$120</b>
<b>Cazuela Mediterranea/ Mediterranean Skillet</b> Papas, jocoque, salsa de tomate, huevo Potato, tomato sauce, eggs	<b>\$160</b>
<b>Estofado de mantaraya/ Stingray Skillet</b> Mantaraya, chile poblano, huevo Stingray, poblano pepper, eggs	<b>\$160</b>
<b>Tortilla Española</b> papas, huevo, ensalada, alioli. potato, eggs, salad, alioli	<b>\$150</b>
<b>Chilaquiles verdes</b> totopos, salsa verde, frijoles, queso y crema chips, green sauce, beans, cheese and cream	<b>\$100</b>
<b>Añade huevo por \$25</b> <b>1 pza</b>	



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## Ensaladas/ Salads

Ensalada de lentejas con papaya, amaranto, citricos  
Lentil, papaya salad, amaranth, citrics, lime vinaigrette  
\$160

Ensalada de jicama, yogurt, menta, semillas  
Jicama salad, yogurt, mint, seeds  
\$160

Betabeles rostizados, betabeles fermentados, citricos, hinojo  
Roasted beets, fermented beets, citrics, fennel  
\$160

## Platos fuertes/ Main dishes

Albondigas de cordero, salsa romesco, queso feta  
Lamb meatball, romesco sauce, feta cheese  
\$250

Camarones zarandeados, vegetales al grill  
Achiote -ginger shrimps, grilled vegetales  
\$250

Pollo al grill con salsa de curry verde, vegetales al grill  
Grilled chicken, green curry sauce, vegetales  
\$250

Pesca del dia verde, pure de brocoli, feta, esparragos y coles de  
bruselas  
Catch of the day, broccoli pure, feta chesee, asparagus,  
brussels sprouts.  
\$300

## menú niños/ kids menú

Camarones, pollo o pescado empanizado + vegetales o papas a  
la francesa  
Shrimp, chicken or fish fried + vegetales or french fries  
\$150

Extra pan/ Extra bread  
\$20



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