



CASA RITUAL



NATURE MANIFESTS ITSELF

BREAKFAST

Açaí Bowl \$170

With banana, berries, bitter chocolate, coconut, sesame and organic honey.

Oatmeal \$130

Bowl of oatmeal rested 24 hours in coconut milk, cardamom, ginger, cinnamon, agave honey and apple.

Red Fruit Bowl \$130

Yogurt with lemongrass, berries sprinkled with ginger sugar.

Chia Pudding and Red Fruit \$130

Chia seeds hydrated with coconut milk and piloncillo, greek yogurt and red fruits.

Hummus Toast \$195

Handcrafted Bread with zucchini seeds, green salad, olive oil, cherry tomato and jerez vinegar.

Avocado Toast \$220

With Smoked Salmon or rare Tuna, spinach, sesame and goat cheese

Ritual Eggs \$230

Bowl of fried eggs covered with pasilla sauce, fresh cheese, and a side of black beans and toast bread.

Veggie Enchiladas \$220

Enchiladas covered with pasilla sauce, coriander cream, fresh cheese, onion and coriander on the top.

Mexican White Eggs \$175

With chile poblano, corn, zucchini on bread slice with a side of black beans

Rancheros Eggs \$195

Fried eggs on a corn tortilla covered with red sauce, coriander cream and serrano chili.

Omelet \$225

With smoke salmon, ricotta cheese and red chile morrón sauce, with spinach mix.

Chilaquiles \$215

Corn Chips covered with red or green sauce with chicken or steak, cream and



SWEET

French toast \$195

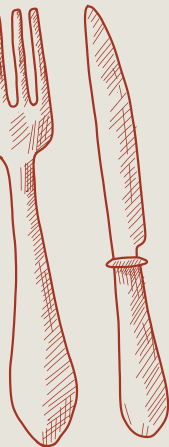
With berries jam and orange zest. Also, vanilla ice cream.

Hot Cakes \$195

3 hotcakes with mascarpone cheese and honey.

Simple Toast \$95

With handmade marmalade, granola and butter



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LUNCH

Aguachile Ritual \$235

Shrimp cooked with lime juice and mix salt, coriander, slices of cucumber and slices of onion. All submerged in a special sauce of serrano chili.

Vegetarian: with chayote. Delicious. \$195

Ceviche Vallarta style. \$235

Raw huachinango "cooked" with lime juice, mix of vegetables.

Vegetarian: with cauliflower. \$195

Tacos de ribeye, 3 pz, 120g \$195

Handmade tortilla, ribeye, black beans sauce and green salsa.

Mushroom quesadillas \$145

Oaxaca cheese, mushrooms with black refritos beans side.

SALAD

Mushrooms and lentil salad \$195

Pickled mushrooms, lentils, baby arugula and parmesan cheese.

Tomato and ricotta salad \$215

Tomato mix with ricotta, olive oil, salt pepper and yellow lime zest.

SANDWICH

Tuna Melt \$230

Tuna tartare marinated with guajillo dressing, with cucumber, cherry tomatoes, onion and a twist of lemon. Comes with sweet potato chips.

BLT \$195

Bacon Sandwich with tomato, lettuce and pesto. It comes with camote chips.

Sandwich Veggie \$195

Selected vegetables cooked with cheddar cheese. It comes with sweet potato chips.

Chicken sandwich \$195

Chicken marinated with a dressing of chipotle and piloncillo with cabbage. It comes with sweet potato chips.

MAIN COURSE

Classic Hamburger \$295

200 gr patty, with american cheese, tomato, onion, pickles and lettuce. It comes with fries.

Ritual Chicken Steak \$240

220 gr of chicken steak marinated with a dressing of honey mustard, on a bed of potato and chambray onion.

Fish steak \$245

220 gr of fresh fish steak, cooked with stir fried echalote, with mash potato and vegetables.

Rib eye steak 260 gr \$350

With salad and fries

SNACKS

Guacamole \$120

Sweet potato or potato chips with tártara dressing \$90

Hummus with vegetables \$130

DESSERT

Classic apple pie with cherry and vanilla ice-cream \$190

Chocolat coulant with amaranto liquor sauce and berries \$190



LUNCH



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Coffee

<i>Black coffee</i>	\$50
<i>Latte</i>	\$65
<i>Coconut or almond milk +15</i>	
<i>Cold Brew</i>	\$90
<i>Coconut or almond milk +15</i>	
<i>Tonic</i>	+15
<i>Carajillo</i>	\$130
<i>Cold Brew To Go 10.5 oz</i>	\$95

Beverages

<i>Orange juice</i>	\$50
<i>Green juice</i>	\$65
<i>Coconut water</i>	\$45
<i>Sparkling water</i>	\$55
<i>Natural water</i>	\$55
<i>Smoothie banana and strawberry</i>	\$85
<i>Smoothie mango</i>	\$85
<i>Piñada</i>	\$85
<i>Lemonade</i>	\$45
<i>Coca Cola</i>	\$45
<i>Coca Cola Light</i>	\$45
<i>Coca Cola Zero</i>	\$45
<i>Clamato preparado</i>	\$65
<i>Pellegrino</i>	\$60
<i>Sparkling water, limonate, aranciata, clementina</i>	

Liquors

<i>Mezcal Espadín</i>	\$135
<i>Raicilla</i>	\$230
<i>Tequila Don Julio 70</i>	\$260
<i>Ron Bacardi Blanco</i>	\$120
<i>Ron Añejo</i>	\$165
<i>Vodka Absolut Azul</i>	\$120
<i>Gin Hendrick's</i>	\$220
<i>Jack Daniels</i>	\$145

Beer

<i>Corona</i>	\$55
<i>Tecate Ligth</i>	\$55
<i>Pacífico</i>	\$55
<i>Modelo Especial</i>	\$65
<i>Negra Modelo</i>	\$65
<i>Colimita (laguer)</i>	\$120
<i>Cayaco (tropical laguer)</i>	\$120
<i>Piedra Lisa (IPA)</i>	\$120
<i>Carta Blanca</i>	\$55
<i>Heineken</i>	\$70
<i>Heineken Cero</i>	\$50

Cocktails

<i>Aperol Spritz</i>	\$130
<i>Mojito</i>	\$125
<i>Margarita</i>	\$125
<i>Mezcalina</i>	\$130
<i>Gin tonic</i>	\$140
<i>Piña Colada</i>	\$120
<i>Bloody Mary</i>	\$130
<i>Carajillo</i>	\$130
<i>Mimosa</i>	\$140
<i>Cocktail de Temporada</i>	\$130

Wine

Glass \$145 Bottle \$590

Red Wine
White Wine
Rose
Prosecco



DRINKS