



Field

ENGLISH

TEMPORARY VERSION

BREAKFAST SERVED UNTIL NOON

SATURDAY + SUNDAY SERVED UNTIL 1PM

BOWLS

SEASONAL FRUIT SALAD 95

Start your day with a kick! Chili lime seasoned fruit salad of mango, pineapple, papaya, and watermelon.

GREEN BOWL 155

Sweet greens! Spinach, avocado, celery and cucumber mixed with bananas, mixed berries, almond milk, peanut butter, seeds and topped with our homemade granola.

ACAI BOWL 155

Superfruit Acai mixed with bananas, berries, almond milk, greek yogurt and topped with our homemade granola.

SUNSHINE BOWL 155

Tasty mix of mango, peach, carrot and orange topped with our homemade granola, kiwi and mint. Dairy free and fresh!

 V E G E T A R I A N

SWEET TOOTH

CHURRO WAFFLES 145

You read that right. Served with seasonal fruit and homemade berry jam.

ADD BACON OR SAUSAGE +45

PB PANCAKES 135

Back by popular demand! Hotcakes with our homemade peanut butter maple syrup.

ADD BACON OR SAUSAGE +45

HOMEMADE CROISSANT 40

Choice of Butter, Almond or Chocolate

CARROT BREAD 50

Sweet and flavourful, topped with pecan nuts

BANANA CHOCOLATE BREAD 50

Tender, chewy and full of chocolate chips

ASSORTED COOKIES 40 EACH

Chocolate Pecan
Cranberry Coconut
Double Chocolate
Peanut Butter Chocolate





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ORGANIC EGGS

ANY STYLE EGGS 125

Two organic eggs (scrambled, Mexican style, over easy, poached or fried) served with a side of fruit, our seasoned potatoes and toast.

OMELETTE WITH CHEESE 145

Your choice of three ingredients: ham, bacon or sausage + bell pepper, mushroom, onion, tomato, spinach - served with a side of fruit and our seasoned potatoes and toast.

HUEVOS RANCHEROS 145

Two organic eggs, refried beans, homemade ranchera sauce over corn tortillas, with avocado cream and grilled panela cheese.

CHILAQUILES 155

Chilaquiles your way! Select which sauce to bathe your tortilla chips in: red sauce, green sauce or mole. Served with an organic egg, manchego cheese, crema, onion and cilantro.

EGGS BENEDICT 199

Poached organic eggs with hollandaise sauce, crispy bacon, spinach and grilled asparagus served on our homemade toasted croissant.

FIREHOUSE SKILLET 199

A hearty skillet filled with two organic eggs, mushrooms, spinach, breakfast sausage, bacon, seasoned potatoes, manchego cheese and topped with green onions.

LUMBERJACK 230

Three organic eggs (scrambled, Mexican style, over easy, poached or fried) served with bacon, breakfast sausage, a side of fruit and our homemade seasoned potatoes and toast.

HANDHELDS

HAM + CHEESE CROISSANT 80

Layers of ham and oven melted cheese on our homemade toasted croissant.

CREAM CHEESE + VEG BAGEL 65

Fresh cucumber, tomatoes and spinach with cream cheese on our homemade toasted Montreal-style bagel.

A+A BAGEL 99

Organic eggs folded with cheese topped with avocado, arugula, cherry tomato and aioli served on our homemade toasted Montreal-style bagel.

AVOCADO TOAST 110

Avocado mash with cherry tomatoes, pumpkin seeds and chives on our homemade toasted bread, served with aioli.

B.E.C. CROISSANT 125

Crispy bacon and organic folded eggs with manchego cheese served on our homemade toasted croissant.

SALMON AVO BAGEL 235

Smoked salmon with avocado mash, cherry tomatoes, pumpkin seeds and chives served on our homemade toasted Montreal-style bagel.

VEGETARIAN

BOTTOMLESS MIMOSAS

375 PESOS

10AM - 1PM

LUNCH + DINNER FROM NOON UNTIL CLOSE

APPETIZERS

FRENCH FRIES 50

Golden, crispy and delicious. Ask for them as a side or on their own. They're worth it.

CHICKEN TENDERS 99

Chunks of chicken breast covered in our homemade crispy batter, served with dipping sauce.

JALAPEÑO POPPERS 99

Delicious fried jalapeño poppers - the perfect combination of salty, cheesy and hot served with a dipping sauce to cool you off.

GUACAMOLE 130

Freshly-mashed avocados with onion, tomato, lime and cilantro. Served with our homemade tortilla chips.

NACHOS 185

Our homemade tortilla chips, oven baked with a mix of beans, cheese and pico de gallo and then topped with our fresh guacamole.

SALADS

GRILLED BEET SALAD 135

Fresh lettuce topped with arugula, avocado, pumpkin seeds, goat cheese, poached apple slices and grilled beets. Served with our homemade citrus yogurt dressing.

MEXICAN SASHIMI 220

The Tuna Tiradito is a full plate of sashimi style tuna topped with shaved jicama, avocado, arugula, pumpkin seeds, chile serrano slices and ponzu sauce.

Served with homemade tortilla chips.

ADD RICE +30

BONELESS

CHICKEN WINGS 220

Crispy, breaded boneless wings coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping sauce.

CAULIFLOWER WINGS 180


Crispy, breaded "wings" coated with your choice of sauce. Served with Jicama, carrot and celery sticks with a homemade ranch dipping sauce.

PICK YOUR SAUCE:

BBQ | Buffalo | Chipotle tamarind (Sweet) |
Mango and red chili peppers (Sweet and Spicy) |
Garlic parmesan | Chili-lime and cilantro

HANDHELDS

A+A BAGEL 99

Organic eggs folded  with cheese topped with avocado, arugula, cherry tomato and aioli served on our homemade toasted Montreal-style bagel.

BEEF QUESABIRRIAS (3) 135

A cross between a taco and a quesadilla of stewed beef with onion, cilantro, avocado sauce and chile de arbol. Perfect for dipping in our homemade consome broth.

BAJA FISH TACOS (3) 195

Lightly battered and fried Mahi Mahi topped with homemade coleslaw, shredded carrots, pickled red onions and chipotle mayo

CHICKEN WRAP 195

Soft flour tortilla filled with grilled chicken, bacon, avocado, lettuce and ranch dressing. Served with fries

STEAK WRAP 195

Soft flour tortilla filled with grilled arrachera, sauteed mushrooms, spinach, bell peppers and onions. Served with fries

VEGETARIAN



LUNCH + DINNER FROM NOON UNTIL CLOSE

PIZZA

ALL CHEESE 140

Simple perfection with mozzarella and oxaca cheese over our homemade sauce.

MARGHERITA 180

The classic - topped with sliced tomatoes and fresh basil.

MEXICHICKEN 210

Grilled chicken breast with onions, peppers, tomatoes and jalapeños.

APPLE TWIST 200

Apple slices combined with goat cheese, bacon and honey.

SALTY + SWEET 220

Prosciutto, caramelized apple slices and goat cheese with fresh arugula and parsley.

PESTO PERFECT 220

Basil and coriander pesto with sausage, bacon, cherry tomatoes and fresh basil.

TOXICA 230

Guilty pleasure fulfilled with pepperoni, sausage and crispy bacon.

VEGETARIAN

POKE BOWLS OVER RICE OR SALAD

TUNA BOWL 205

The original style Poke Bowl, with fresh raw tuna, cucumber, spinach, cherry tomatoes, red cabbage and pumpkin seeds. Served with your choice of soy, ponzu or wasabi mayo sauce.

THAI SALMON BOWL 245

Served with our Thai style tamarind sauce, this poke bowl features tasty grilled salmon, carrots, cucumbers, cilantro, peanuts and soy sprouts.

PASTA

A+A MAC AND CHEESE 140

Our spin on the classic mac and cheese is served with a homemade cheesy sauce and topped with more cheese, all oven-melted in a skillet.

FETTUCCHINE ALFREDO 150

Fettuccini pasta covered in our homemade creamy alfredo sauce, topped with fresh parmesan cheese.

BURGERS

ULTIMATE CHICKEN BURGER 175

Grilled chicken breast topped with a fried egg, fresh spinach, avocado, tomato, sprouts and aioli. Served with fries.

THE CLASSIC BURGER 185

Fresh lettuce, tomato and onions. Served with fries

BBQ HICKORY BURGER 250

Crispy bacon, fried egg, aioli and our homemade BBQ Hickory sauce. Served with fries.

Feed that sweet tooth CHURROS 80

EXTRA PROTEIN?

- 1 Organic Egg 20
- 3 Slices of Ham 25
- 3 Slices of Bacon 30
- Grilled Chicken Breast 65
- 113g Grilled Arrachera Steak 85
- 113g Seared Salmon 90
- 113g Seared Tuna 120
- 8 Grilled Shrimp 130





be creative.

be curious.

be kind.

@aqui.ahora.coffee



DRINKS

ENGLISH

COFFEE BAR + DRINKS

ESPRESSO | DOUBLE SHOT

Americano 45
Cappuccino 65
Latté 75
Kahlua Latté 115
Bailey's Latté 125
Mocha 80
Affogato 90

COFFEE

Daily Brew (while available) 20
Cold Brew 60

HOT CHOCOLATE 50

Regular or Mayan

FRAPPÉS 85

WITH COFFEE | DOUBLE SHOT

Espresso
Ferrero
Caramel
Chocolate

COFFEE FREE FRAPPÉS

OREO

Oreo chunks with vanilla ice cream

MAMUT

Cookie chunks with vanilla ice cream

BERRIES

Mixed Berries with choice of dairy or non-dairy base

EXTRAS

NON-DAIRY MILK 10

Almond, Soy, Coconut, Oat

FLAVORS 10

Caramel
Vanilla
Chocolate
Chai
Hazelnut
Coconut
Sugar-Free Caramel
Sugar-Free Vanilla



CBD DROP 20

Can be added to any drink

TEA WITH CAFFEINE 40

Green
Earl Grey
Chai
English Breakfast

HERBAL TEA 40

Chamomile
Mint
Peach Hibiscus
Red Berries
Ginger Lemon

TASTY + SPIRIT FREE 85 JUICE COCKTAIL CREATIONS

SMOOTH SAILING 85

pomegranate, apple, pineapple, chamomile

MYSTIC MANGO 85

mango, peach, orange, coconut, cinnamon

SEA BREEZE 85

cucumber, strawberry, grape, egg whites

YUCATAN DREAM 85

peach in syrup, carnation, mango, pineapple, cinnamon

ENDLESS SUMMER 85

cucumber, kiwi, green tea, apple

LUCKY GRASSHOPPER 85

mint syrup, chocolate, espresso

HIBISCUS DISCO 85

hibiscus, berries, passionfruit, lime soda

ROSEMARY FIZZ 85

rosemary, ginger, honey, pomegranate, cranberry, lime soda

REFRESHMENTS

FRESH JUICE 50

Hibiscus / Lemonade / Orange / Grapefruit

BOTTLED WATER

Natural or Sparkling 30
Topochico 55

SOFT DRINKS 35

Coca-Cola, Coca-Cola light, Sprite, Fresca

ENERGY DRINKS 50

Red Bull, Monster

SPORTS DRINK 35

Powerade

COFFEE BAR + DRINKS

BEER

DOS XX LAGER / AMBAR 49
BOHEMIA OSCURA / CLARA 55
SOL 49
HEINEKEN 65
AMSTEL ULTRA 49
STRONGBOW CIDER 49
BUCKET (5) DOS XX 225
BUCKET (5) BOHEMIA 250
BUCKET (5) SOL 225
CAGUAMA 120
DOS XX LAGER / INDIO / SOL
CHELADA | MICHELADA | OJO ROJO 25

WINE

GLASS OF HOUSE RED WINE 95
GLASS OF HOUSE WHITE WINE 95
BOTTLE OF HOUSE RED 350
BOTTLE OF HOUSE WHITE 350

RUM

MALIBU 60
BACARDI WHITE 100
CAPTAIN MORGAN SPICED RUM 100
FLOR DE CANA 4 YEAR GOLD 110
SAILOR JERRY 160
ZACAPA 23 200

VODKA

SMIRNOFF 100
ABSOLUT ORIGINAL 110
TITO'S 160
GREY GOOSE 200
VODKA BELVEDERE PURE 220

TEQUILA

JOSE CUERVO TRADICIONAL 100
HORNITOS REPOSADO 110
PATRON REPOSADO 155
PATRON AÑEJO 160
MAESTRO DOBEL DIAMANTE 180
DON JULIO 70 195

MEZCAL

DIVINO MAGUEY ESPADIN 110
400 CONEJOS JOVEN 140
OJO DE TIGRE 160
AMARAS ESPADIN REPOSADO 185
ZIGNUM ANEJO CRISTALINO 250

WHISKEY

JIM BEAM 100
JAMESON IRISH WHISKY 110
JOHNNY WALKER RED 110
JACK DANIEL'S 140
JOHNNY WALKER BLACK 190
BUCHANAN'S 12 YEAR 230

GIN

LARIOS 75
TANQUERAY 140
ROKU 165
HENDRICKS 190

LIQUORS

KAHLUA 60
CONTI AMARETTO 80
BAILEYS 90
FERNET 150

A+A MIXOLOGY

SIGNATURE

BEACH BUM 130

Bacardi Rum, Pineapple, Orange,
Coconut cream

PASSIONFRUIT PALACE 130

Smirnoff Vodka, Passionfruit, Lime
Grapefruit, Citrus and Bitters

FORBIDDEN FRUIT 130

Jack Daniel's Apple Whiskey,
Vermouth, Lime, Berries, Egg whites

DANCING CRANE 130

Malibu Rum, Peach, Pineapple,
Cranberry

FLIP FLOP SOUR-SOP 180

Espadin Mezcal, Lime, Sour-sop

SKINNY DIPPER 180

Espadin Mezcal, Limoncello, Lime,
Strawberry Chilli

PULP FICTION 180

Jim Beam Whiskey, Orange Liqueur,
Mango, Passionfruit, Lime soda



CLASSIC

BLOODY MARY 120

Smirnoff Vodka, Worcestershire,
Tabasco, Tomato Juice, Lime

MOJITO 120

Bacardi Rum, Sparkling Water,
Mint, Lime Wedges

PALOMA 140

Jose Cuervo Tequila, Grapefruit
soda, Lime

GIN + TONIC 160

Larios Gin, Tonic Water, Fresh
Cucumber

ESPRESSO MARTINI 120

Smirnoff Vodka, Kahlúa, Double
Shot of Espresso

MOSCOW MULE 160

Smirnoff Vodka, Ginger Beer,
Mint, Lime Wedges

SANGRIA 120

Red Wine, Sparkling Water,
Fresh Made Lemonade

OLD FASHIONED 180

Jim Beam Whiskey, Angostura
Bitters, Orange Garnish

MARGARITA 140

Jose Cuervo Tequila, Orange
Liqueur, Lime

CARAJILLO 190

Licor 43, Double Shot of Espresso

2 X 1 MARGARITAS

EVERYDAY FROM 1PM TO SUNSET