

The Chaya leaf is traditional to this region and known as the Mayan “miracle plant”, used in Mexican cuisine. It is an ancient food source for the Mayan and is considered a super food thanks to its vitamin-rich content and many health benefits

SALADS & BOWLS ANDAZ STYLE



CORN CAESAR SALAD

Lettuce, sweet corn cream, vegan Caesar dressing, coriander and tomatoes olive oil.

Served with herbs bread and vegan cheese

320

RICE BALLS SALAD

Fried rice with polenta, mashed roasted red pepper with truffle, green peas, avocado and spinach salad with peas and vegan cheese.

Served with toasted bread with espelon beans and avocado leaf

350

TOREADOS PEPPERS AND TORTILLA CHIPS

Fried peppers, fried tortilla, refried mashed beans, roasted onions and vegan cheese

290

SWEET POTATO WITH HONEY

Smashed cauliflower, green salad with corn, crispy quinoa and vegan ranch dressing, with honey oil and herbs bread

350

WHOLE MEAL BOWL

Whole meal rice and barley with wakame and sautéed peppers, with sliced avocado and parsley vinaigrette

290



DESSERTS

200

TAPIOCA AND COCONUT

Tapioca with coconut milk, seasonal fruit balls, mint, spinach and crispy tapioca and coconut

CHIA PUDDING

Caramelized almonds and hazelnut with orange and amaretto

GRANNY SMITH APPLE SOUP

Granny Smith apple frozen soup, lychee and citrus jelly and quinoa crisp



SMOOTHIES

180

SENSE

Melon and mint

HARMONY

Berries and ginger

HYPE

Pineapple and celery

WISH

Granny smith apple with chia

GREEN MACHINE

Broccoli, mint and melon

STRENGTH

Spinach, lime and strawberry

SUNRISE

Papaya with lime

SPIRIT

Carrot and banana

VITALITY

Cactus, cucumber, celery and granny Smith apple

ANDAZ DESIRE

Banana and strawberry



JUICES

180

ORANGE

GRAPEFRUIT

GREEN WITH CHAYA LEAF