

# BUENOS AIRES VERDE

Alimentación Inteligente



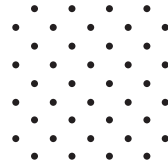
**Expanding  
power**



**Vitality**



**Ancestral  
wisdom**



**Exterior  
energy**



**A result  
that nourishes**

It's part of our philosophy to respect the cycles of the Earth and those who inhabit it by using purely organic and agro-toxic free foods. In Buenos Aires Verde, our recipes are elaborated by using excellent food and ingredient combinations and compatibility, allowing the body to nourish, develop, and repair itself truly and naturally.


**Mauro Massimino**  
*Chef*

## SMALL PLATES

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### Veggie Sausages \$950

With mustard and Raw ketchup.

 *\_Optional, with vegan mayonnaise and Raw ketchup*


### Wedge potatoes \$1.050

With tomato sauce, melted cheese and guacamole.

  *\_Optional, without melted cheese*

### Grilled Tofu \$1.050

With our homemade "oriental sauce", vegan mayonnaise, green onion, cilantro and teriyaki sauce. Accompanied by a coleslaw salad with Raw mustard and roasted cashew nuts.

 *\_Optional, without mustard*

## SUPER SALADS

### Omega 3 \$1.900

Green leaves, seasonal vegetables, quinoa, smoked cashew, avocado, roasted vegetables and vegan egg; finished with vegan mayonnaise and pickles.

### Protein \$1.900

Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.

  *\_Optional, without teriyaki sauce*



Vegan



Flourless

# RAW

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## Lasagna

\$1.980

Seasonal vegetables filling, sun dried tomatoes, black olives and cashew cheese; finished with tomato sauce. Accompanied by green leaf salad, seasonal vegetables, mixed sprouts and activated seeds.



## Sunflower and Tomato

\$1.050

### Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles; finished with vegan mayonnaise, rawmesan and freshly cut pear.



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*In Buenos Aires Verde, we work exclusively with **organic and agro-toxic free** products; please excuse the inconvenience if at the given moment we do not have some items on the menu.*

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*All our breads are made using agroecological and naturally fermented mother dough.*



Vegan



Flourless

**BUENOS AIRES VERDE**

# COOKED DISHES


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## Veggie Chori \$1.850

In ciabatta bread with sauteed onions, cheese, grilled egg, green leaves, pickles and barbecue. Accompanied by wedge potatoes with gremolata.

## Vegetable curry \$1.950

Tofu slices with cheese and teriyaki sauce, finished with fresh avocado, green onions and sesame seeds; accompanied by warm buns, sauteed rice with vegetables and toasted cashews, hot sauce, pickles and seasoned sauce.

 *\_Optional, without teriyaki sauce or buns*



## Buenos Aires Verde's Power Pizza \$1.950

A variety of fresh and roasted vegetables, quinoa, vegan egg, dried tomatoes and olives, finished with smoked cashew cheese, guacamole, pickles, rawmesan and vegan mayonnaise.



## Tofu Neapolitan \$1.850

Accompanied by wedge potatoes, quinoa tabbouleh, guacamole and green leaves salad with seasonal vegetables.

  *\_Optional, no cheese*

## Quinoa & millet seeds hamburger \$1.850

In brioche bread, with cooked onions, cheese, mustard, Raw ketchup, grilled egg, guacamole, pickles and coleslaw with vegan mayonnaise, Raw mustard.


With wedge potatoes or a full salad on the side.

## Lasagna \$1.980

Homemade baked lasagna with a roasted vegetables filling, cheeses and tomato sauce. Accompanied by a green leaves salad.

## Polenta \$1.800

With tomato sauce, roasted vegetables, veggie sausage, pategras cheese, oregano, green onion and ground chili; finished with gremolata.

 *\_Optional, with tofu*

 *\_Optional, without veggie sausage*



Vegan





Flourless

# COOKED DISHES

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## Quinoa Pumpkin Risotto \$1.950


Mixed with cheese; finished with crispy potatoes, fresh avocado, chia seeds, seasoned white cheese, green olives with tomato and ground chili.

  *\_Optional, with tofu and without seasoned white cheese*

## Yamani rice and mushroom risotto \$1.990


With spinach and mixed cheeses; finished with grilled mushrooms, hard-boiled egg, teriyaki sauce, cilantro honey and sesame.

 *\_Optional, without teriyaki sauce*

 *\_Optional, with tofu, vegan egg and without honey*

## Yamani or quinoa rice wok \$1.750

With seasonal vegetables, tofu cubes, soy; finished with mixed seeds, toasted cashew and teriyaki sauce.

 *\_Optional, without soy sauce or teriyaki*

## Soup of the day \$1.700

Accompanied by green leaves salad and seasonal vegetables.



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*If you are allergic to any ingredient in our menu, please  
let us know.*

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*Table service \$90  
We accept Mercado Pago, Visa Debit/Credit  
and Cabal Debit*



Vegan



Flourless

# BEVERAGES

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**MINERAL WATER** \$250  
Villavicencio (still or sparkling)

## **VEGETABLE MILKS**

*\_Buenos Aires Verde's homemade milk*

**Almond milk** \$400  
With pinch of pink Himalayan salt, vanilla and honey.

**Coconut milk** \$400  
With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.

**REJUVELAC** \$380  
Enzymatic water.  
(A French term that refers to its rejuvenating properties. Beneficial for digestion and health, which contributes a very high level of enzymes and benign bacterias. Made from spouts and filtered water. It has a pinch of pink Himalayan salt and fresh drops of lemon juice.)

## **HOMEMADE LEMONADE**

*\_Depending on fruit availability*

Made with filtered water, lemon juice, organic whole sugar and ginger.

**Classic Lemonade** \$400

**Mint Lemonade** \$400

**Cinnamon Lemonade** \$400

With apple and cinnamon.

**Forest Lemonade** \$400

Blueberries / Raspberry / Blackberry

**Power Lemonade** \$420

With maca and pollen.

**Chai Lemonade** \$420

Clove, cinnamon, cardamom and ginger.

**JUICES** \$550

*\_Depending on fruit and vegetable availability*

Apple / Orange / Tangerine / Grapefruit / Pear / Carrot

## **SUPER JUICES**

*\_Depending on fruit and vegetable availability*

**Energizer** \$580

Orange, carrot, ginger, pollen and maca.

**Carotene** \$580

Apple, carrot, beetroot, celery and mint.

**Chlorophyll** \$680

Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.

**Super vitamin C** \$580

Mix of citrus.

# BEVERAGES

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## SMOOTHIES

\$630

*\_Depending on fruit and vegetable availability*

### **Anti-cold**

Almond milk, lemon, ginger and vanilla.

### **Detoxifier**

Orange juice, apple and ginger.

### **Anti-aging**

Mix of red fruits and almond milk.

*Optional, with citrus juice.*

### **Pure energy**

Blackberry, banana and orange juice.

### **Super Antioxidant**

Cranberries, coconut milk, carrot juice and honey.

### **Immunity and passion**

Passion fruit, almond milk and honey.

## SUPER SMOOTHIES

\$650

*\_Depending on fruit and vegetable availability*

### **High Potassium**

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

### **Revitalizing**

Avocado, almond milk, mint, spirulina, chia seeds and honey.

### **Longevity**

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

### **Energetic**

Pear, rejuvelac, cinnamon, lemon, mint, pollen and honey.

### **Depurative**

Mulberry, apple, tangerine juice, mint and ginger.

### **B12**

Cranberries, almond milk and spirulina.

## SUPERFOODS

\$40

*(Options to add to your drinks, juices and smoothies)*

Maca

Spirulina

Nutritional Yeast

Pollen

Virgin coconut oil

Cocoa nibs

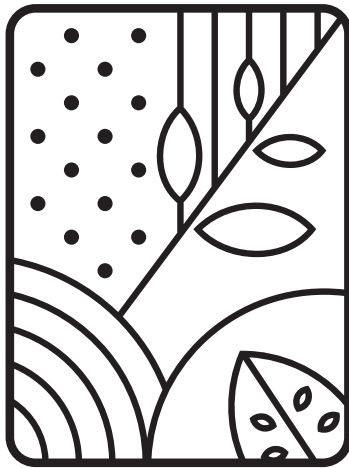
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*Our shakes are sweetened with organic whole sugar or honey.*

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*If you are allergic to any ingredient of our menu, please let us know.*





# BUENOS AIRES VERDE

Alimentación Inteligente



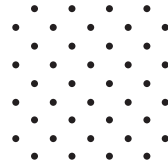
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**Mauro Massimino**  
*Chef*

# BAKERY

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*Our homemade pastries are made fresh every day, with organic ingredients.*

*All our breads are made using agroecological and naturally fermented mother dough.*

Croissant	\$380	
Dates and nuts tart	\$600	
Chocolate vegan tart 	\$600	
Chocolate-raspberry bread covered in chocolate 	\$490	



## CAKES

Carrot cake with walnuts 	\$700
Banana and chocolate   With quinoa and rice flour.	\$700
Chocolate covered Brownie 	\$800 With Raw chocolate mousse.
Tofu chantilly   With tofu cream, strawberries and nuts.	\$800
Cacao chantilly   With cocoa cream, hazelnut praline and pistachios.	\$800

Blackberries and blueberry pastafrola	\$700
Portion of cake Ask about day availability	\$700

<u>RAW CAKES</u>  	\$780
Chocolate Lime	

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*If you wish to replace the white cheese,  
we have Cashew cheese available.*  
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Vegan



Flourless

BUENOS AIRES VERDE

# BREAKFAST & TEA TIME

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<b>Toasts</b> <span style="float: right;"><b>\$700</b></span>	<b>Croissant</b> <span style="float: right;"><b>\$500</b></span>
A selection of our homemade bread made with mother dough. With white cheese, jam, dulce de leche and honey.	With organic Pategras cheese.
<b>Yogurt bowl</b> <span style="float: right;"><b>\$900</b></span>	<b>Scrambled eggs</b>
Natural yogurt with seasonal fruits, our homemade granola and honey.	<b>_With toasted bread</b> <span style="float: right;"><b>\$780</b></span>
<b>Waffles</b> <span style="float: right;"><b>\$900</b></span>	Olive oil and fresh pepper.
With seasonal fruits, our homemade granola and honey.	<b>_With french toast</b> <span style="float: right;"><b>\$820</b></span>
<b>Pancakes</b> <span style="float: right;"><b>\$850</b></span>	and honey.
With berries, banana, coconut oil, fondue chocolate and honey.	<b>_With brioche bread</b> <span style="float: right;"><b>\$980</b></span>
<b>French toast</b> <span style="float: right;"><b>\$900</b></span>	Grilled avocado, white cheese, spinach, olive and lemon.
Brioche bread.	<b>_With teriyaki tofu</b> <span style="float: right;"><b>\$900</b></span>
With white cheese / dulce de leche / berries / or our homemade melted chocolate.	and fresh avocado.
Finished with honey.	<b>_Grand</b> <span style="float: right;"><b>\$1200</b></span>
<b>Grilled organic Pategras cheese</b> <span style="float: right;"><b>\$495</b></span>	With "sausage", grilled avocado with cheese, brioche bread, fresh spinach with olive oil and lemon, sweet and sour cucumber, mustard and Raw ketchup.
<i>_Ask about our variety of breads.</i>	<b>French Omelette</b> <span style="float: right;"><b>\$900</b></span>
	<i>_With toasted bread and three ingredients of choice:</i>
	<i>mixed mushrooms / cheeses / dried tomatoes/ avocado / seasonal vegetables / spinach / tofu / quinoa / "sausage" / "Chorizo" / sauteed onions.</i>

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We accept Mercado Pago, Visa Debit card and Cabal Debit card.  
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Vegan




Flourless

BUENOS AIRES VERDE

**RAW** 

**Raw bowl** \$980

Our homemade granola with almond milk or coconut milk, seasonal fruits and honey.

 *\_Optional, without honey*

**Super Raw bowl** \$1100

Our homemade granola with almond milk or coconut milk, seasonal fruits, activated seeds, raisins, dates and bits of Raw cookies, finished with maca, pollen, oil virgin coconut, cocoa nibs, chia seeds and honey.

 *\_Optional, without Raw cookies or honey*

**SANDWICHES** \$1.300

*\_Ask about our variety of breads*

*\_In ciabatta bread*

**Organic Pategras cheese**

With a hard-boiled egg, arugula, sun dried tomatoes, avocado, olives and vegan mayonnaise.

**Organic Pategras cheese**

With fresh pear, grilled mushrooms, leaves greens, mustard and honey.

**Tofu**

With roasted pumpkin, grated carrot, avocado, leaves greens and hummus.



**Quinoa**

With hummus, avocado, roasted pumpkin, green leaves, roasted vegetables, olives and vegan mayonnaise.



**Organic Pategras cheese**

With roasted, seasonal vegetables, green leaves, hard-boiled egg and vegan mayonnaise.

**Roasted tofu with cheese**

With Raw ketchup, roasted onions, grilled egg, coleslaw, avocado and green leaves.

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if at the given moment we do not have some items on the menu.*

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Vegan



Flourless



**BUENOS AIRES VERDE**

# DISHES

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## Wedge potatoes \$980

With tomato sauce, melted cheese and guacamole.

  *\_Optional, without melted cheese*

## Sunflower and Tomato \$1.050



### Raw Bruschettas (2 u.)

With cashew cheese, sun dried marinated tomatoes, sun dried mushrooms, olives, raisins, avocado and pickles; finished with vegan mayonnaise, rawmesan and freshly cut pear.

## Protein Salad \$1.900

Green leaves, seasonal vegetables, teriyaki rice, tofu cubes, cherry tomatoes, avocado, nori seaweed, roasted pumpkin and fresh mushrooms; finished with homemade pickles, coriander, roasted cashew and sesame seeds.

  *\_Optional, without teriyaki sauce*


## Quinoa & millet seeds hamburger \$1.850

In brioche bread, with cooked onions, cheese, mustard, Raw ketchup, grilled egg, guacamole, pickles and coleslaw with vegan mayonnaise, Raw mustard.

With wedge potatoes or a full salad on the side.

## Yamani or quinoa rice wok \$1.750

With seasonal vegetables, tofu cubes, soy; finished with mixed seeds, toasted cashew and teriyaki sauce.

 *\_Optional, without soy sauce or teriyaki*

## Buenos Aires Verde's Power Pizza \$1.950

A variety of fresh and roasted vegetables, quinoa, vegan egg, dried tomatoes and olives, finished with smoked cashew cheese, guacamole, pickles, rawmesan and vegan mayonnaise.





Vegan






Flourless

BUENOS AIRES VERDE

# COFFEE

**Specialty Organic Coffee Perú | Region:** Cajamarca - San Ignacio | **Variety:** Bourbon Rojo-Típica-Castilla  
**Aftertaste:** Balanced | **Body:** Medium | **Acidity:** Medium | **Tasting notes:** Chocolate/Vanilla



## CLASSICS

- \_Espresso** \$280   
Single shot.
- \_Long Double Espresso** \$340   
Double shot with hot water.
- \_Americano** \$350   
Doble shot with hot water.


## WITH MILK

- \_Cortado** \$380   
Double shot with creamy milk.  
\_Optional with almond or cashew milk.
- \_Flat White** \$450   
Double shot with creamy milk.  
\_Optional with almond or cashew milk.
- \_Capuccino** \$450   
Single shot with steamed milk.  
\_Optional with almond or cashew milk.
- \_Double Latte** \$500   
Double shot with creamy milk.  
\_Optional with almond or cashew milk.

## ICE COFFEE

- \_Flat White** \$480   
Double shot, cold milk and ice.  
\_Optional with almond, cashew or coconut milk.
- \_Latte** \$480   
Single shot, cold milk and ice.  
\_Optional with almond, cashew or coconut milk.

## ESPECIALES BAV

- \_Mocha Maca** \$470   
Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.  
\_Optional with almond milk.
- \_Affogato Vegano** \$480   
Doble shot with Raw chai\* cashew ice cream  
  
\*Clove, cardamom, ginger and cinnamon.
- \_BAV Ice Latte** \$500   
Single shot, vegetal spiced milk\*\* and ice cream.  
\_Optional with almond or coconut milk.  
  
\*\*Lemon juice, organic sugar, vanilla, ginger and cardamom.

Additional for almond or cashew milk **\$80**

**BUENOS AIRES VERDE**

## INFUSIONS AND TEAS

### Classics

Black tea.	\$360
Earl grey tea.	\$360
Bancha tea (green tea).	\$380
Ginger and honey.	\$380
Fruits of Patagonia.	\$380
Apple, cinnamon and cardamom.	\$380
Rosehip.	\$380

### Medicinal Herbs

Kidron/Lemon Balm/Lavender/Mint/ Dandelion/Boldo/Chamomile.	\$380
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## RAW SWEETS

_Raw chocolate covered brownie	\$460
_Rawtita	\$720
_Raw truffles	\$490
Chocolate mousse truffles	
Cashew cream mousse truffles.	
_Raw coconut and mint dome	\$395
Covered in chocolate..	
_Rawquito	\$380

## Blends \$395

- \_Peperina, beebush, lemon balm, lemon verbena, mint and orange peel.
- \_Peperina, vira-vira, horsetail, whitebrush, white salvia.
- \_Peperina, lemon verbena, marcela, lavender and suico.
- \_Corteza of chañar, ambay, rosemary, lemongrass, lavender, ginger and cinnamon.

## HOT CHOCOLATE \$400

- Made with our homemade chocolate and almond milk.
- \_Options to add to your chocolate: maca, pollen, virgin coconut oil, chai or cinnamon.*

_Raw Cookies	\$290
Chocolate covered cocoa cookies.	
Nuts, pear, cinnamon, coconut and dates cookies	
_Raw Chocolate Tablet	\$340
With almonds.	
_Raw Bonbons	\$95
Classic of chocolate.	
With pistachios.	



Vegan



Flourless

BUENOS AIRES VERDE



# BEVERAGES

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## **MINERAL WATER** \$250

Villavicencio (still or sparkling)

## **VEGETABLE MILKS**

*\_Buenos Aires Verde's homemade milk*

### **Almond milk** \$400

With pinch of pink Himalayan salt, vanilla and honey.

### **Coconut milk** \$400

With a pinch of pink Himalayan salt, coconut virgin oil, vanilla and honey.

## **REJUVELAC** \$380

Enzymatic water.

(A French term that refers to its rejuvenating properties. Beneficial for digestion and health, which contributes a very high level of enzymes and benign bacterias. Made from spouts and filtered water. It has a pinch of pink Himalayan salt and fresh drops of lemon juice.)

## **HOMEMADE LEMONADE**

*\_Depending on fruit availability*

Made with filtered water, lemon juice, organic whole sugar and ginger.

### **Classic Lemonade** \$400

### **Mint Lemonade** \$400

### **Cinnamon Lemonade** \$420

With apple and cinnamon.

### **Forest Lemonade** \$440

Blueberries / Raspberry / Blackberry

### **Power Lemonade** \$420

With maca and pollen.

### **Chai Lemonade** \$420

Clove, cinnamon, cardamom and ginger.

## **JUICES** \$550

*\_Depending on fruit and vegetable availability*

Apple / Orange / Tangerine / Grapefruit / Pear /

Carrot

## **SUPER JUICES**

*\_Depending on fruit and vegetable availability*

### **Energizer** \$580

Orange, carrot, ginger, pollen and maca.

### **Carotene** \$580

Apple, carrot, beetroot, celery and mint.

### **Chlorophyll** \$680

Apple, spinach, arugula, greens, broccoli, spirulina, parsley, ginger, mint, lemon and pinch of pink Himalayan salt.

### **Super vitamin C** \$580

Mix of citrus.

# BEVERAGES

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## **SMOOTHIES**

**\$580**

*\_Depending on fruit and vegetable availability*

### **Anti-cold**

Almond milk, lemon, ginger and vanilla.

### **Detoxifier**

Orange juice, apple and ginger.

### **Anti-aging**

Mix of red fruits and almond milk.

*Optional, with citrus juice.*

### **Pure energy**

Blackberry, banana and orange juice.

### **Super Antioxidant**

Cranberries, coconut milk, carrot juice and honey.

### **Immunity and passion**

Passion fruit, almond milk and honey.

## **SUPER SMOOTHIES**

**\$600**

*\_Depending on fruit and vegetable availability*

### **High Potassium**

Banana, almond milk, virgin coconut oil, pistachios, cinnamon, maca, vanilla and honey.

### **Revitalizing**

Avocado, almond milk, mint, spirulina, chia seeds and honey.

### **Longevity**

Blueberries, banana, coconut milk, oil virgin coconut and pinch of pink Himalayan salt.

### **Energetic**

Pear, rejuvelac, cinnamon, lemon, mint, pollen and honey.

### **Depurative**

Mulberry, apple, tangerine juice, mint and ginger.

### **B12**

Cranberries, almond milk and spirulina.

## **SUPERFOODS**

**\$40**

*(Options to add to your drinks, juices and smoothies)*

**Maca**

**Spirulina**

**Nutritional Yeast**

**Pollen**

**Virgin coconut oil**

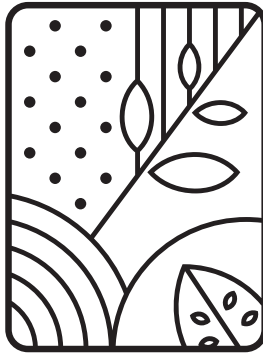
**Cocoa nibs**

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*Our shakes are sweetened with organic whole sugar or honey.*

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*If you are allergic to any ingredient of our menu, please let us know.*



# BUENOS AIRES VERDE

Alimentación Inteligente

# DESSERTS

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## RAW SWEETS

Raw chocolate covered brownie \$495

Rawtita \$720

Raw truffles \$495  
Chocolate mousse truffles  
Cashew cream mousse truffles.

Raw coconut and mint dome \$395  
Covered in chocolate

Rawquito \$380

Raw cookies \$290  
Cocoa cookies covered in chocolate.  
Nuts, pear, cinnamon, coconut and dates cookies.

Raw chocolate tablet \$340  
With almonds.

Raw bonbons \$95  
Classic of chocolate.  
With pistachios.

/  
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Vegan



Flourless

**BUENOS AIRES VERDE**

**DESSERTS** 

**Mini tarts with seasonal fruit** **\$850**

With a thin layer of cashew cream with Middle Eastern spices and orange, tofu chantilly cream, finished with Raw cocoa, pollen, maca and coconut oil.

**Raw sweets tasting** **\$2.400**

*\_For two or three*

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*We accept Mercado Pago, Visa Debit, Credit and Cabal Debit*  
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Vegan



Flourless


**BUENOS AIRES VERDE**


# COFFEE


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**Cañón de la hermosas Coffee Colombian.** | **Region:** Tolima | **Variety:** Colombia  
**Aftertaste:** Balanced | **Body:** creamy | **Acidity:** Medium | **Tasting notes:** White chocolate


## CLASSICS

**Espresso** \$280   
Single shot.


**Long Double Espresso** \$340   
Double shot with hot water.


**Americano** \$350   
Doble shot with hot water.


## WITH MILK

**Cortado** \$380   
Double shot with creamy milk.  
*\_Optional with almond or cashew milk.*

## ICE COFFEE

**Flat White** \$480   
Double shot, cold milk and ice.  
*\_Optional with almond, cashew or coconut milk.*

**Latte** \$480   
Single shot, cold milk and ice.  
*\_Optional with almond, cashew or coconut milk.*

**Flat White** \$450   
Double shot with creamy milk.  
*\_Optional with almond or cashew milk.*

### Capuccino

\$450



Single shot with steamed milk.  
\_Optional with almond or cashew milk.

### Double Latte

\$500



Double shot with creamy milk.  
\_Optional with almond or cashew milk.

## ESPECIALES BAV

### Mocha Maca

\$470



Single shot, Buenos Aires Verde, Raw chocolate, maca and creamy milk.  
\_Optional with almond milk.

### BAV Ice Latte

\$500



Single shot, vegetal spiced milk\*\* and ice cream.  
\_Optional with almond or coconut milk.

\*Lemon juice, organic sugar, vanilla, ginger and cardamom.

### Affogato Vegano

\$480



Doble shot with Raw chai\* cashew ice cream

\*Clove, cardamom, ginger and cinnamon.

## INFUSIONS AND TEAS

### Classics

Black tea.	\$400
Earl grey tea.	\$400
Bancha tea (green tea).	\$420
Ginger and honey.	\$420

### Medicinal Herbs

\$450

Kidron.  
Lemon Balm.  
Lavender.  
Mint.  
Dandelion.  
Boldo.  
Chamomile.

### Blends

\$480

Peperina, beebrush, lemon balm, lemon verbena, mint and orange peel.

Peperina, vira-vira, horse tail, whitebrush, white salvia.

Peperina, lemon verbena, marcela, lavender and suico.

Chañar bark, ambay, rosemary, lemongrass, lavender, ginger and cinnamon.

### HOT CHOCOLATE

\$500

Made with our artisan chocolate and almond milk. Options to add to your hot chocolate: maca, pollen, virgin coconut oil, chai or cinnamon.

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*If you are allergic to any ingredient in our menu, please let us know.*

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