

HOME DELIVERY MENU

FRUIT SALAD \$75 GF

Berries with seasonal fruit served homemade granola and Greek yogurt

SALMON BAGEL \$155

Our own home cured gravalox salmon on a fresh toasted bagel with creamy horse radish sauce and capers

GREEN CHILAQUILES WITH CHICKEN \$95

With refried beans and roasted chicken breast

GREEN ENCHILADAS WITH CHICKEN \$95

Filled with roasted chicken breast, served with refried beans

STRAWBERRY SALAD \$95 GF

Mix of lettuce with supreme citrus, fresh strawberries, goat cheese, sweet pecans with a touch of rosemary and balsamic vinaigrette

CAESAR SALAD \$95

Heart of romaine lettuce with homemade dressing, croutons, and parmesan cheese

CAESAR SALAD W/ ROASTED CHICKEN BREAST \$140

The classic with strips of roasted chicken breast

CAESAR SALAD WITH SHRIMP \$175

The classic with sautéed shrimp

EGG SALAD \$60 GF

With capers and homemade dressing with a touch of rustic mustard

POTATO SALAD \$50 GF

With chambray potatoes and homemade dressing with a touch of rustic mustard

POTATO SALAD WITH SALMON \$90 GF

With our home-cured salmon

NIÇOISE SALAD \$190 GF

Mix of lettuce, chambray potatoes, green beans, tomato, red onion, Kalamata olives, hard-boiled egg, honey-mustard dressing and fresh seared tuna slices

WATERMELON SALAD WITH MINT \$60 GF

Watermelon with a touch of mint and agave honey

WATERMELON SALAD W/ MINT & GOAT CHEESE \$90 GF

Watermelon, mint, arugula and goat cheese, accompanied with balsamic honey

GREEN GODDESS SALAD \$95 GF

Tricolor quinoa mix with edamame, peas, cashews, peanuts and mango

VEGETARIAN BURGER \$180

Portobello mushroom with goat cheese, sun-dried tomatoes and arugula

CHICKEN BURGER \$190

Grilled chicken breast, cheddar cheese, BBQ sauce, onion rings and jalapeños

HAMBURGER \$220

200g. of ground sirloin steak, cheese with chipotle, caramelized onion and bacon

FISH & CHIPS \$160

strips of fried fish with french fries and served with tartar sauce

BEEF BIRRIA \$150 GF

Slow cooked at low temperature, accompanied by onion, cilantro and tortillas

Desserts

CHEESECAKE \$110

Balanced, rich flavor with a touch of ginger and lime gelée

GOAT CHEESE PANNA COTTA \$110 GF

Creamy and light, with a touch of Papantla vanilla, served with passion fruit sauce

Wine & Beer

RED WINE

Crimson Cloud (Cab. Sav / Merlot / Sirrah) Los Senderos Premium Blend – \$650MXN

WHITE WINE

White Cloud (Sauvignon Blanc)
Los Senderos Limited Edition – \$650MXN
Mancura Etnia (Chardonnay Chileno – \$575MXN)

ROSÉ - Please enquire

SPARKLING

Freixenet Petillant Brut (Mexico) – \$650MXN

BEER

Corona or Moctezuma – \$50MXN

 vegan option GF gluten free





MINIMUM ORDER \$400MXN

We produce our food with organic ingredients, and local sources as much as possible. All of our dishes are made to order, so they require sufficient time for preparation and delivery.

DELIVERY CURRENTLY AVAILABLE TO THE FOLLOWING:

Residents / guests at Valle de Los Senderos – Pickup or Free Delivery

Rancho La Loma, Las Ventanas, Candelaria, Tierra Adentro,
Add \$100MXN (covers delivery and service)

Col. Independencia, Vista Antigua, Col. San Rafael, Mexiquito
Add \$125MXN (covers delivery and service)

Free delivery or 2 beers on orders above \$1,000MXN

DELIVERY SCHEDULE:

Tues. & Sun. 12:00 - 3:00pm Wed.-Sat. 10:30am - 4:00pm

For hygiene reasons, the courier will provide an envelope to deposit your cash. We also accept payment through PayPal: admonvls@gmail.com

CALL 415.151.1557 OR ORDER VIA
MANAIA@LOS-SENDEROS.COM | VALLE-LOS-SENDEROS.COM

