

### ATÚN-SPICY-DELI

Delicious, fresh tuna medallion sealed in the griddle, caramelized thinly sliced onion, crunchy beetroot, accompanied with our special spicy mayonnaise dressing.

\$285

### COCHINITA DELI PIÑA

Yucatan-style pulled pork, grilled manchego cheese with our incredible habanero-deli-piña sauce (shred habanero chili, onion, pineapple, seasoned with key lime and oregano).

\$180

### HAMBURGUESA WAGYU CIRUELA DELI

Delicious free-range wagyu meat, swiss cheese, prune sauce with morita pepper and pistachio, old-style mustard, catsup and home-made mayonnaise in a whole-wheat bread accompanied with lettuce and tomato.

\$290 extra egg \$20

### ROAST BEEF CIRUELA DELI

Rye bread with raisins, bacon jam, homemade roast beef and our prune and morita chili with parmesan cheese.

\$280

### ROAST BEEF MOSTAZA DELI NEW

Bread loaf with homemade roast beef, old mustard mayonnaise, mustard caviar, pickles and caramelized purple cabbage.

\$290

### CLÁSICO PAVO DELI PESTO NEW

Baguette with green beans pesto, turkey, avocado, curd cheese, sun dried tomato, manchego cheese and red onion.

\$185

### SERRANO CAMPESINO DELI NEW

Chapata with serrano ham, mixed goat and goat cheese, onion pate with yogurt and organic rúcula.

\$280

### VEGANO DELI BABABGANUSH

BABAGANUSH Roasted peppers, sun-dried tomatoes, roasted onion, toasted black sesame, crunchy leaf mix.

\$185

All "Deli" sandwiches are accompanied with a green salad, avocado, cherry tomato, cucumber, sesame seeds and our signature vinaigrette

Order your combo, and for \$40 more take a small water of the day.

*¡No te quedas con el antojo!*

## Tacos & Ceviche

### SALMON TACOS

Marinated Salmon fillet, accompanied by pico de gallo and pineapple.

\$245

### RIB EYE TACOS

Tortilla with refried bean, roasted Rib Eye accompanied by pickled apple pepper and arugula.

\$260

### OCTOPUS TACOS

Octopus with guajillo chili, garlic, olive, sautéed kale, with red onion, spicy mayonnaise and our special sauce.

\$245

### FISH TACOS

Red snapper marinated in guajillo chili, spicy mayonnaise and pickled vegetables.

\$245

### SPICY TUNA TACOS

Sealed tuna fillet with a sesame crust, on a bed of fresh spinach, accompanied by carrot and pickled beets.

\$230

### TROPICAL CEVICHE

Tuna, avocado, mango marinated in soy salt, chili garlic and lemon.

\$290

### TULUM CEVICHE

Shrimp, Octopus and fish bathed in oyster sauce with lemon, habanero chili, cucumber and red onion.

\$290

\*ALL TACOS ARE SERVED IN HANDMADE TORTILLAS (3pz) & GUACAMOLE.

## Yogurt Smoothies

### Sencillos

- Mamey sapota, natural yogurt, milk.
- Strawberry, natural yogurt, milk.
- Banana, natural yogurt, milk.
- Chocolate, natural yogurt, milk.

\$90

SWEETENED  
OR UNSWEETENED

### Combinados

- Mamey sapota, prune, pecans, natural yogurt, milk
- Banana, chocolate, peanut, natural yogurt, milk
- Strawberry, chocolate, natural yogurt, milk
- Mango, pecans, natural yogurt, milk.

\$104

SWEETENED  
OR UNSWEETENED

## Juice Combinations

- Coconut, mango, passion fruit
- Guanabana, coconut, passion fruit
- Guanabana, strawberry, mango
- Kiwi, strawberry
- Kiwi, mango
- Strawberry, passion fruit, mango
- Strawberry, mango, guava, pineapple.
- Strawberry, Orange
- Mamey sapota,
- strawberry, coconut

\$80

\$90

## Fresh Fruit Drinks

\*Sweetened

Watermelon / Pineapple / Melon / Papaya / Orange / Oat / Horchata (rice-based drink) / Horchata with coconut / Lime / Lemon / Cucumber / Cucumber and key lime

\$60

Horchata with strawberry / with mango / with guava / with mamey sapota

\$70

Key lemon and chia

\$55

Coconut

\$90

## Frutimix

Season fruits. Prepared with salt, key lime and pepper. Honey / granola / yogurt

\$105

Create your own combination

\$115

### RED BERRIES / WITH STRAWBERRIES

\$135

### STRAWBERRIES WITH CREAM

Cream with sugar, vanilla and cinnamon topped with pecans, almond, pine nut, amaranth, honey and raisins

\$125 Extra matcha \$40

## Super Juices

**AFTER WORKOUT -** ANTIOXIDANT, ENERGIZING, IMMUNE BOOSTING  
Brazilian açai pulp, cacao nibs, coconut milk and banana.

**RECOVERY -** ANTI-INFLAMMATORY  
Carrot, green apple, ginger and curcuma.

**SWEETGREEN -** CHOLESTEROL LOWERING  
Green pear, celery, ginger and spirulina.

**BE HAPPY -** ANTIDEPRESSANT  
Coconut juice, banana, cacao nibs, peppermint and lucuma.

**YOUNG -** ANTI-AGING  
Brazilian nut, almond milk, agave nectar, vanilla, cinnamon and cocoa powder.

**POWER -** ENERGIZING  
Green apple, cucumber, curly cabbage, spinach, key lemon, ginger and maca root.

**STRONGER -** PRE & POST WORKOUT  
Vegan protein, spinach, kale, coconut water, ginger, celery and cucumber.

\$140

## EXTRACTS

Celery / Red beet / Melon / Pear / Cucumber / Apple / Tomato

\$90

Lime

\$90

Grapefruit / Orange / Carrot

\$70

Tangerine

\$80

## Classic Juices

Star fruit / Plum / Peach / Strawberry / Guanabana (soursop) / Guava / Kiwi / Mamey Sapota / Mango / Passion Fruit / Melon / Papaya / Pear / Pineapple / Watermelon / Tuna (prickly pear) / Sapota / Chicozapote (sapodilla) / Zapote / Chicozapote

\$75

Fig / Raspberry / Lychee / Blueberry / Blackberry / Green grape / Black grape / Pomegranate

\$100

Coconut

\$80

## Cup of fruit

Manila mango / Ataulfo Mango / Cucumber / Jicama

\$120

\$85

Papaya / Melon / Watermelon / Pineapple

\$90

Coconut

\$95

## Functional Juices

**WATERPOLO -** HYDRATING  
Orange, melon and carrot

**PESO MUERTO** HIGH-FIBER  
Kiwi, orange and mango

**TAE KWON DO -** IMMUNE BOOSTING  
Pineapple, mango and key lime

**CAMINATA -** IMPROVES BLOOD CIRCULATION  
Grapefruit and strawberry

**DTOX -** DETOXIFYING  
Pineapple, peach, melon and strawberry

\$95

**GOL -** ENERGIZING  
Orange, carrot, pineapple, beetroot, celery and ginger

\$85

**VITA C** ANTIFLU  
Naranja, guayaba, piña, miel, limón y jengibre

**PURIFY**  
Grapefruit or orange, pineapple, celery, parsley, nopal, curly cabbage

\$90

**SOUTH FACE**  
Mango, passion fruit and pineapple

\$80

**ANTIOX**  
Red, green and black grapes blackberry, raspberry, cherr plumb, blueberry and strawberry

\$115



#NaturalEsOjodeAgua

CDMX



www.grupoojodeagua.com.mx



## Breakfast

### AÇAÍ BOWL

Delicious slices of banana with frozen açai pulp, mango, strawberry, blackberry, granola, Coconut flakes and organic honey.

\$190 una bola \$285 dos bolas con mazapan +\$30

### MOLLETES 3 DIENTES

Half Baguette in half spread with beans, Oaxaca, manchego and ricotta cheese, turkey chorizo and pico de gallo (salsa made with tomato, onion and serrano pepper)

\$185

### ENCHILADAS COCHINITA

Delicious homemade tortillas, stuffed with our cochinita, dressed with our grilled red sauce and sprinkled with panela cheese, pickled manzano chili and red onion.

\$180

### ENCHILADAS SUIZAS

Delicious white corn tortillas filled with chicken breast, covered with our special roasted green sauce, and melted manchego cheese.

\$180

### CHILAQUILES ROJOS O VERDES

Baked tortillas chips covered with our special sauces, red or green, with Grated panela cheese, tomato, onion and avocado slices, beans and cream

\$150 sencillos \$200 on chicken on egg

### HUEVOS CONDESA

Sunny side up eggs over delicious grated and sauté white potato with bell pepper, red onion and turkey bacon bits.

\$170

### AHOGADOS POCHE

Boiled beans with two poached eggs accompanied with our roasted red/green sauce, with homemade bread and shredded panela cheese.

\$190

### SANTOS AHOGADOS

Two roasted eggs with panela cheese inside hoja santa leaves, bean broth, red sauce, green sauce and avocado.

\$175

### RANCHEROS DEL OJO

Corn tortilla, beans, two fried eggs, green and red sauce with avocado and coriander.

\$175

### AVOCADO TRUFA TOAST

Rye bread bread with two sunny side up eggs over a delicious combination of guacamole and truffle oil, sprouts, cherry tomato and black sesame.

\$175

### HUEVOS TATEMADOS

Delicious parmesan cheese quesadilla stuffed with spinach and avocado with two sunny side up eggs. Covered with our red / green roasted sauce and paprika.

\$175

### HUEVOS POLANCO

Two sunny side up eggs on parmesan cheese crusts with red leaf lettuce. Jocoque with zaatar and a exquisite avocado and coriander puree

\$195

### ROAST BEEF TOAST POCHE

Homemade rye bread, mustard dressing, avocado, sun-dried tomato, homemade roast beef, fresh arugula and poached egg.

\$190

### QUESADILLAS OJO DE AGUA

Quesadillas with cottage cheese and nopales, quesillo with pumpkin flower and quesillo with mushrooms, accompanied by pickled apple pepper in red onion and red sauce.

\$145 \*one of your choice \$50

### HUEVOS CAZUELA ARABES

Eggs poached in tomato sauce with onion, zaatar, lemon juice, spearmint, curd cheese and pita bread

\$160

### CINNAMON ROLL FRENCH TOAST

Brioche bread roll, filled with cinnamon and maple honey, soaked in vanilla syrup and caramelized with butter and Tomato and fig jam

Watermelon radish- rábano sandía

\$165

### HOT CAKES

Three fluffy pancakes topped with maple syrup, strawberries, blackberry, raspberry, fruit jam and a touch of powdered sugar. Or salty with two fried eggs and turkey bacon.

\$150

### HOT CAKES TE MATCHA

Three fluffy matcha pancakes topped with ricotta cheese and blue berries jam. Served with mango and berries.

\$170

### WAFFLE

A crunchy waffle, topped with maple syrup and powdered sugar. Served with strawberry, blackberry, raspberry and berries jam.

Or salty with two fried eggs and turkey bacon.

\$150

## Salads

### HOJA DE FRESAS Y SERRANO

Mix of fresh lettuce with slices of strawberry, serrano ham, red onion slices, cherry tomato, avocado, pickles, watermelon radish and our special vinaigrette.

\$240

### HOJAS DE SALMÓN Y UVA

Fresh greens, 150g of roasted salmon fillet (marinated with salt, pepper and lemon), grape, pecans, cherry tomato, avocado, fresh pickles, parmesan cheese and our signature vinaigrette.

\$275

### HOJAS DE TOMATE Y POLLO

Delicious sun-dried tomatoes, pulled chicken, fresh greens, cherry tomato, avocado, and pickles. Sprinkled with pine nuts, parmesan cheese and our signature vinaigrette.

\$270

### HOJAS DE ATÚN Y JENGIBRE

Mix of fresh greens, delicious fresh tuna steak (150g, marinated with salt, pepper and yellow lemon) cherry tomato, avocado, fresh pickles. Accompanied with fresh ginger dressing and black sesame seeds.

\$275

### HOJAS DE ROMERO Y PASTA

Our traditional mix of greens with tricolor pasta, chicken, parmesan cheese, sliced almond, cherry tomato, avocado, fresh pickles and spicy rosemary dressing (dried tomato, rosemary and macha sauce).

\$260

### HOJAS DE CAMOTE Y PISTACHE

Curly cabbage, cherry tomato, avocado, fresh pickles, roasted sweet potatoes, roasted pistachio with salmon or tuna and spicy tangerine vinaigrette.

\$290

### PESTO BOWL

Delicious bed of pumpkin and chayote squash with our exquisite basil and olive oil pesto, sprouts with salmon fillet or tuna steak.

\$280

### THAI BOWL

Mix of cauliflower and broccoli with green curry, sautéed asparagus with clarified butter, mushroom, caramelized onion, roasted red pepper with salmon fillet or tuna steak.

\$270

### PROTEIN BOWL

Rice bed with a delicious combination of steamed vegetables, avocado chips, sweet potato, beet, cherry tomatoes and lentils with protein.

\$270

### CESAR DE KALE Y SALMÓN

Fresh kale variety, cesar dressing, salmon, (200 gr) parmesan cheese, roasted garlic croutons.

\$265

## Daily Soup Special

\$70



## Sandwiches

### HIGO-CHIPOTLE-DELI

Delicious spanish serrano ham with manchego cheese and capers, accompanied with our sauce fig - chipotle - deli (olive oil, balsamic vinegar, chipotle pepper, fresh figs in squares, salt and pepper.)

\$230

### PERA-DELI-MIEL

Delicious spanish tuna covered with our pera-deli-miel sauce (ginger, chives, key lime, honey, balsamic vinegar, red onion) and delicious manchego cheese.

\$270

### CHUTNEY MANGO-DELI-POLLO

Delicious stir fry chicken breast with our special sauce (manila mango, olive oil, sesame seeds, chipotle and yellow pepper) with melted oaxaca and manchego cheese

\$210

### SALMÓN-DELI-NUEZ

Roasted salmon fillet, accompanied with creamy ricotta cheese with bits of roasted pecans, capers, covered with pure bee honey.

\$285

### PORTOBELLO-DELI-HUMUS

Roasted Portobello, red pepper, red onion, fresh cucumber and hummus with pine nuts.

\$200

### DELI-QUESOS-AL PESTO

Incredible combination of four cheeses (parmesan, Oaxaca, manchego, mozzarella) accompanied with pesto (pine nut, fresh basil, onion, olive oil and a light touch of garlic).

\$200

## Teas & Coffees

AMERICAN \$44	CAPUCCINO \$48	LATTE \$48	ESPRESSO \$40
DOUBLE ESPRESSO \$48	HOT CHOCOLATE \$48	CHAI \$40	
CHAI LATTE \$60	MATCHA \$60	MATCHA LATTE \$70	GREEN TEA \$47
MINT TEA \$34	CINNAMON TEA \$34	CINNAMON GINGER \$40	
GINGER/LEMON \$34	GINGER LEMON HONEY AND CINNAMON \$40	PEPPERMINT \$34	
	VEGETABLE MILK +\$22		

## Locations

Ciudadpetri 23 C - Col. Condesa	Economistas 102 A - Zona Azul Edo. Mex.
Ciudadpetri 23 B - Condesa Express	Homero 1513 - Col. Polanco
Horacio 522 - Col. Polanco	Plaza Homework - Lomas Chapultepec
Paseo de los tamarindos 90 - Arco Bosques	Plaza Artz - Col. Pedregal
Antonio Parientes A y B - Tuxtla, Gt.	Ave de la Paz 57 - Col. San Angel
Providencia 2889 - Guadalajara, Jal.	Periferia Sur 3332 - Col. Jardines del Pedregal
Plaza Paseo Interlomas - Interlomas	Plaza Antigua II - Zona Esmeralda Edo. Mex.
Mazaryk 76 - Col. Polanco	Amores 1553 - Col. Del Valle
Plaza Via Park - Tuxtla Gt.	Ciudadpetri 23 F y 1 - Dto de Mozt - Col. Condesa
Lobby 33 Andares - Guadalajara, Jal.	Secretaría de Marina 463 - Col. Lomas del Chemical
Zazil Ha - Playa del Carmen Qroo.	Bonampak 54 - Zona Urbana - Cancun Qroo
Ricardo Margán 315 - San Pedro Garza García NL.	851 S Miami Ave - Miami FL USA
Plaza Worklomas - Lomas de Chapultepec	Praga 33 - Col. Juarez
Zacatecas 177 - Col. Roma	Prado Norte 314 - Col. Lomas Chapultepec
Ave. Xpuhil Cumbres - Can Can Qroo.	Guillermo Góles Camarena 200 - Santa Fe
Plaza Central Interlomas - Huixquilucan	Havre 67 - Col. Juarez
Bivd. Jinetes 101 - Arboledas, Edo. Mex.	Osa Mayor 2540 - Puebla, Puebla
Zona Plateada - Pachuca, Hgo.	Arquimides 198 Resvera - Col. Polanco
Perpetua 4 - Insurgentes Sur	Venustiano Carranza 69 Umbral - Centro Historico
Pila seca 32 - San Miguel Allende	Aeropuerto CDMX - Terminal 2
	Insurgentes Sur 64 - Col. Juarez
	Ave. El Campanario - Queretaro, Qro.