



MENU



SONIDO DEL MAR



catch your dreams 

WiFi: sonidodelmartulum
Password: SONIDOYPAZ



COFFEE CORNER

HOT / COLD

Espresso	\$50
Cappuccino	\$60
Latte	\$60
Americano	\$60
Té	\$60
Matcha (<i>coconut water</i>)	\$80
Moka	\$80
Ginger Shot	\$80



FRESCURA NATURAL

Orange Juice	\$60
<i>(100% natural)</i>	
House Lemonade	\$60
<i>(lemon, mint, honey)</i>	
Iced Tea	\$80
<i>(lemon or berries)</i>	
Green Balance	\$90
<i>(cucumber, spinach, pineapple, lemon, celery, honey)</i>	
Pink Breeze	\$90
<i>(watermelon, ginger, strawberry, honey)</i>	
Cacao Coco Bliss	\$90
<i>(coconut milk, cacao, peanut butter, honey, banana)</i>	
Golden Glow	\$90
<i>(mango, yogurt, vanilla, orange)</i>	
Citrus Sunrise	\$90
<i>(pineapple, mango, orange)</i>	





SMOOTHIE BOWLS



Smoothie Bowl \$200

Tropical

(mango, banana, coconut cream, pineapple, lime)

toppings: banana, mango, granola, coconut, chia

Midnight

(cacao, banana, date, yogurt, peanut butter, coconut milk)

toppings: strawberry, banana, cacao nibs, granola

Paraíso

(coconut cream, mango, pineapple, lime, banana)

toppings: granola, coconut, nuts, mango, banana



SWEET CORNER



Hot Cakes ✨ \$250
(Nutella, seasonal fruit)

French Toast \$250
(fruit, honey, powdered sugar)

Waffles \$250
(fruit, maple syrup)

Fruit & Granola Bowl \$200
(yogurt, fruit, honey)





EGGS & OMELETTES

Sunrise Chilaquiles ☀️ \$240
(crispy tortillas, red or green sauce, fried eggs, cream, cheese)

Rancheros del Sol 🌿 \$240
(fried eggs, tortilla, red sauce, beans, avocado)

BUILD YOUR OWN EGGS \$240
(3 eggs)

Choose your style:
scrambled · omelette · fried

Add your 3 ingredients:
mushroom · potato · tomato · cheese
turkey ham · bacon · veggie mix · spinach

Choose your side:
rice & beans · fries & salad



REFRESHMENTS

Coca-Cola (355 ml) \$60

Sprite (355 ml) \$60

Schweppes (296 ml) \$60

Still Water

small (296 ml) \$50

large (750 ml) \$100

Sparkling Water

small (500 ml) \$60

large (1 L) \$120





FRESH SELECTION

Tuna del Mar \$260
(lettuce, carrot, mango, olives, cherry tomato, fresh tuna)

Garden Chicken Salad \$260
(lettuce, olives, cherry tomato, grilled chicken, corn)

Avocado Shrimp Salad \$260
(shrimp, avocado, arugula, lettuce, cherry tomato, cucumber, lime)

BRUNCH TOASTS

Avocado Toast Augusto ✨ \$240
(arugula, cherry tomato, cheese, eggs your way)

Smoked Salmon Toast \$280
(cream cheese, arugula, smoked soy glaze)

Eggplant & Hummus Toast 🌿 \$220
(smoked eggplant, hummus)



CLUB SANDWICH \$320

(bacon, cheese, avocado, lettuce, tomato, ham, chicken)
served with fries





FROM THE EARTH



- Vegan Omelette** \$200
(golden potato base, sautéed mushrooms)
- Asian Veggie Rice** \$220
(vegetables, soy sauce)
- Vegan Bruschetta** \$200
(mint, carrot, zucchini, red cabbage, balsamic reduction)
- Eggplant & Avocado Tartare** \$240
(eggplant, avocado, olive oil, lemon)
- Vegan Garden Salad** \$220
(lettuce, cherry tomato, chickpeas, beetroot, sun-dried tomato, red onion)
- Quinoa Power Bowl** ✨ \$260
(quinoa, lettuce, avocado, corn, cherry tomato, carrot, cucumber, seeds, lemon)

SABORES DE MÉXICO



- Shrimp Tacos** (crispy)
- Fink Tacos** (crispy)
- Salmon Tacos**
- Beef Tacos**
- Chicken Tacos**
- Vegan Tacos** 🌿



1 taco \$100 · 3 tacos \$270

