

7 Day Restaurant Menu

Eating is an act of celebration at Mixto. We cook with love, and believe that every meal should be an opportunity to nourish both body and soul. After all, food is one of the main sources of prana: the vital energy that fuels our physical and mental wellbeing.

Breakfast	Lunch	Dinner
 Chopped fruit, plain yogurt. Classic homemade granola. Seasonal fruit platter. Cookies and muffins. Chia pudding with almonds and coconut milk. Cauliflower and white cabbage enchiladas. Refried beans. 	 Red lettuce, spinach, strawberries and cashews mixture with peach dressing. Vegetable soup. Mexican nopales salad. Rice. Mushroom fajitas. Avocado mousse. 	 Mixed lettuce salad with pineapple vinaigrette. Chickpea, cherry tomato and basil salad. Garlic mushrooms. Corn chowder. Portobello steak with tamaring sauce. Rosemary potatoes and greenbeans. Chocolate brownie.
esday		
 Chopped fruit, plain yogurt. Classic homemade granola. Seasonal fruit platter. Cookies and muffins. Vegan pancakes. Mushroom stew. Refried beans. Grilled nopal huaraches with vegetables. 	 Legume, chickpea, black bean, green pepper, celery and cucumber salad with balsamic vinaigrette. Carrot soup. Vegan lasagna. Mushroom aguachile. Pear Cake 	 Mixed salad, cherry tomatoes basil, spinach with raspberr vinaigrette. Onion soup. Asparagus pink mole. Rice with vegetables. Sauteed vegetables, brussel sprouts and carrots. Raspberry clafoutis.
dnesday	<u> </u>	
 Chopped fruit, plain yogurt. Classic homemade granola. Seasonal fruit platter. French bread. Provencal tomatoes. Refried beans. Chilaquiles. Sopes with mushrooms 	 Cous cous tabouleh. Tortilla soup. Vegan pad thai. Guacamole. Vegan enchiladas in pasilla sauce. Mango, basil and caramelized walnut smoothie. 	 Mixed lettuce salad, balsami reduction. Pumpkin and spinach soup. Chili stuffed with jicama walnuts and tofu. Sauteed asparagus and green beans. Orange cake.

Thursday



Friday

- > Chopped fruit, plain yogurt.
- > Classic homemade granola.
- > Seasonal fruit platter.
- > Cookies and muffins.
- ➤ Chickpea stew.
- > Refried beans.
- > Huaraches with vegetables.
- > House salad.
- Broccoli soup.
- ➤ Garlic fettuccine with cashew, mushroom and chives.
- ➤ White quinoa, black quinoa, sauteed vegetables and seeds.
- > Mushroom tinga.
- Coconut custard with granola and agave honey.
- Sauteed mushrooms and pumpkin.
- > Poblano rajas.
- Pipian with eggplant.
- > Vegetable stuffed peppers
- Mexican nopales salad.
- Refried beans.
- Chocolate cake.

Saturday

- ➤ Chopped fruit, plain yogurt.
- ➤ Classic homemade granola.
- > Seasonal fruit platter.
- > Cookies or muffins.
- > Refried beans.
- ➤ Chilaquiles.
- Quesadillas with huitlacoche
- Alioli, pineapple, jicama and cucumber salad.
- > Lentil stew with plantain.
- > Fusilli with pesto.
- ➤ Portobello, spinach, leek, cherry tomato and lemon stew.
- ➤ Bean, spinach, leek, cherry tomato and lemon stew.
- > Rice pudding.

- > Chía cauliflower soup.
- ➤ Caprese salad with pesto and balsamic reduction.
- ➤ Aubergines and mushrooms Veracruz style.
- > Rosemary baked vegetables.
- Guacamole.
- Ate de mango.

Sunday

- Chopped fruit, plain yogurt.
- ➤ Classic homemade granola.
- > Seasonal fruit platter.
- Cookies or muffins.
- Cambray potatoes roasted with rosemary.
- ➤ Chayote Stew
- Refried beans.
- ➤ Quesadillas.

- Roasted tofu salad with sweet chipotle dressing.
- Mushroom soup with spinach and croutons.
- > Spaghetti with tomato pesto.
- ➤ Green bean salad.
- Portobellos and zarandeado eggplant.
- Amaranth bars with chocolate.
- Mixed lettuce salad, olive oil and lime.
- > Broccoli and spinach soup..
- Mashed sweet potatoes.
- Beet pancakes with asparagus and chard with garlic and cashew sauce.
- ➤ Banana pancake with amaranth.