

## JUICES & SMOOTHIES

**CITRI CAOBA** Q25  
Mixed citrics from the farm with mint, frozen or on the rocks

**FRESHLY SQUEEZED ORANGE JUICE** Q20  
+ Soda Q5

**HOUSE MADE LEMONADE** Q20  
+ Soda Q5

**CAOBA MICHELADA MIX** Q20  
Apple Tree Tomato, Plum Tomato, Ukranian Tomato, carrot, celery, cilantro, Worcestershire, Tobasco, lime, salt and pepper

**CIMARRONA** Q20  
Soda water, salt and lime juice

**HIBISCUS JUICE** Q15  
With cinnamon and pineapple

**NATURAL SODAS** Q20  
Ask us about available flavours.

**SMOOTHIES** Q20  
Banana, strawberry, papaya, pineapple, melon, watermelon

+ Milk Q2  
+ Almond, Soy or Coconut Milk Q5

**SPECIAL SMOOTHIES** Q30  
**El Verde** Kale, pineapple, apple, orange juice and ginger  
**El Rosa** Hibiscus juice, raspberries, strawberries, watermelon, mango, and mint  
**Pineapple Delight** Pineapple, spinach and jackfruit

\* Ask for daily specials

## DESSERT

**GELATO** Q20  
Delicious authentic Italian ice cream! 70% cacao, Italian pistachio, strawberry and vanilla

**CHOCOLATE FUDGE**  
**WALNUT BROWNIE** Q30  
*vegan and gluten free*  
+ Scoop of Ice Cream Q10

10% Service Gratuity Not Included

## COFFEE

**COFFEE** Q12  
+ Milk Q2  
+ Almond, Soy or Coconut Milk Q5

**ESPRESSO** Q15

**AMERICANO** Q15

**LATTE** Q20

**CAPPUCCINO** Q20

## TEA

**TEA** (Black, Green or Chamomile) Q10

**TEAS FROM OUR GARDEN** Q20  
Lemon  
Chamomile  
Tulsi  
Tulsi & Peppermint  
Peppermint Ginger  
Ginger, Lemon & Honey  
Lemon Verbena  
Fig, Turmeric, Ginger & Cinnamon

**CHAI TEA** *house made recipe* Q25  
+ Almond, Soy or Coconut Milk Q5

## ICE COFFEE/TEA

**REGULAR** Q20  
+ Milk Q2  
+ Almond, Soy or Coconut Milk Q5

## HOT CHOCOLATE

**MAYAN HOT CHOCOLATE** Q15  
Hot cacao with spices with or without chili  
+ Milk Q2  
+ Almond, Soy or Coconut Milk Q5

**VEGAN CHOCOLATE ICE CREAM** Q20

**HOME MADE PIE** Q35  
Upside-Down Apple Pie or  
Lemon and Strawberry Pie  
+ Scoop of Ice Cream Q10

\* Ask your waiter for Seasonal flavors

## BREAKFAST

Tuesday - Friday 8am - 4pm  
Saturday - Sunday 8am - 12pm

**SEASONAL FRUIT BOWL** Q55  
+ Yogurt Q10  
+ Granola Q10

**AVO TOAST** *vegan* (Served all day) Q40  
Avocado and sprouts on sourdough bread  
½ Portion Q25  
+ Poached Egg Q10

**FRENCH TOAST** (Served all day) Q60  
Filled with cream cheese and berry jam, served with Caoba syrup

**CAOBA PANCAKES** Q65  
*gluten free and vegan*  
Served with caramelized banana, fresh fruit, passion fruit jam, chopped nuts & Caoba syrup

**VEGGIE-OM** Q65  
Omelette with tomato, spinach, bell pepper, mushrooms and cheese, served with black beans, a side salad and sourdough toast

**BREAKFAST SANDWICH DELUXE** Q75  
2 eggs (scrambled, sunny side up or poached), melted cheese and Canadian bacon, served with avocado, caoba potatoes and a side salad

**SPINACH BENEDICT** Q75  
Poached eggs, tomato, avocado, asparagus and spinach on an english muffin with spinach hollandaise sauce, served with Caoba potatoes, grilled cherry tomatoes and a side salad

**ATLANTIC BENEDICT** Q85  
Smoked salmon, poached eggs and spinach on an english muffin with hollandaise sauce, served with Caoba potatoes, grilled cherry tomatoes and a side salad

**ENGLISH BREAKFAST** Q80  
2 sunny side eggs, smoked pork sausage, Canadian bacon, Caoba potatoes, grilled cherry tomatoes, mushrooms and avocado, served with sourdough bread, butter and jam

10% Service Gratuity Not Included

## MUNCHIES

**FRANKY FRIES**  
Delicious garlic fried french fries (also available without garlic)  
Regular Q25 Large Q45

**MEDITERRANEAN PLATE**  
A variety of hummus, grilled and fresh veggies, avocado, veggie chips and falafel  
Regular Q60 Large Q85  
+ Oven Roasted Flat Bread Q15

**CHICKEN WINGS**  
Delicious organic fried chicken wings in the sauce of your choice (BBQ, Honey Soy Ginger, Spicy Caoba), served with fresh veggie sticks and blue cheese dipping sauce.  
Regular Q55 Large Q75

## SALADS

**DRESSINGS:** Tamarind, yogurt and herbs, honey mustard or lemon vinaigrette

**CAOBA SALAD** *vegan* Q60  
Organic mixed greens and veggies from the farm, sprouts and avocado, topped with your favorite dressing  
½ Portion Q40  
+ Grilled Chicken Q20  
+ Poached Egg Q10  
+ Grilled Trout Q25

**SUMMER SALAD** *vegan* Q70  
Watercress, arugula, heart of palm, green apple, watermelon, cherry tomatoes, sprouts and caramelized almonds  
\* We recommend the Tamarind Vinaigrette  
½ Portion Q45

## EXTRAS

**Egg** Q10  
**Beans** Q10  
**Avocado** Q10  
**Smoked Pork Sausage** Q20  
**Canadian Bacon** Q20  
**Ham** Q20



**Caoba syrup:** made from cold press sugar cane juice, natural and delicious!

## SANDWICHES & BURGERS

**VEGGIE SANDWICH** Q75  
Mushrooms, carrot, avocado, tomato, lettuce, cucumber & grilled cheese on sourdough bread, served with caoba potatoes and a side salad  
\* Vegan without cheese

**CHICKEN CURRY SANDWICH** Q80  
Organic curry spiced grilled chicken, mixed lettuce, cucumber & tomato on sourdough bread, served with caoba potatoes & a side salad

**PORK SANDWICH** Q80  
Organic shredded pork in a bbq sauce, with caramelized onions, tomato and arugula, served with caoba potatoes and a side salad

**QUINOA BURGER** Q85  
Quinoa and black bean patty, hummus, mushrooms, spinach, avocado, tomato, pickles and grilled cheese, served with caoba potatoes and a side salad  
\* Vegan version comes with sourdough bread and without cheese, patty not gluten free

**LAMB BURGER** Q90  
Organic lamb meat, mint chutney, lettuce, tomato, onions and grilled cheese, served with caoba potatoes and a side salad

**BUFFALO BURGER** Q95  
Organic buffalo meat, caramelized onions, lettuce, tomato, dijon and grilled cheese, served with caoba potatoes and a side salad



All our dishes are presented with **edible flowers** picked from the farm!

10% Service Gratuity Not Included

## PIZZA

All of our pizzas are served with fresh arugula, parmesan, chili and a dipping sauce for your crust

+ Add an Extra Ingredient Q10  
Basil, kale, tomato, mushrooms, bell pepper, jalapeño, caramelized onions, pineapple, eggplant, smoked ham, chorizo sausage, chicken, cheese

Make it ½ and ½ Q10

**MARGHERITA** Q80  
Cherry tomatoes, basil and mozzarella

**VEGETARIAN** Q85  
Seasonal veggies from the farm

**VEGAN** Q85  
Seasonal veggies from the farm and nutritional yeast

**I LOVE CHEESE** Q90  
Mozzarella, cheddar and buffalo mozzarella

**HAWAIIAN** Q90  
Pineapple and smoked ham

**HAM & CHEESE** Q90  
Smoked ham and mozzarella

**SMOKED CHORIZO** Q90  
With caramelized onions and mushrooms

**GLUTEN FREE** Q100  
Choose any of the above pizzas (not recommended for celiac disease)



**Sprouts** are baby plants packed with nutrition!

## SATURDAYS &amp; SUNDAYS

## SPECIALIZING IN GUATEMALAN TYPICAL FOOD

All dishes are served with moringa tortillas, are gluten free and are made with organic products from the farm or from trustworthy providers.



## BREAKFAST

**EL TÍPICO** Q65  
2 eggs (fried or scrambled with tomato & onion), beans, fried plantain, cheese, avocado & swiss chard, served with coffee or tea

## TAMALES

Pork or Chicken Q35  
Chipilin **vegan** Q40  
Served with swiss chard from the farm, rice, black beans and avocado

## SPECIALS

*Please ask your waiter for availability*

**DOUBLE TORTILLA WITH CHEESE** Q50  
Served with beans, avocado and swiss chard

**GRILLED CHICKEN** Q75  
Served with rice, beans, avocado and swiss chard

**PEPIÁN** Q75  
Served with chicken, güisquil, carrot, potato, corn, avocado and rice

**CHICKEN SOUP** Q75  
Served with güisquil, güicoy, carrot, potato, corn, avocado and rice

**DUCK AND PORK STEW** Q75  
Served with rice, beans, avocado and swiss chard

## EXTRAS

**EGG** Q10

**SMOKED CHORIZO** Q20

**CHIPILIN TAMALE** Q10

**BEANS** Q10

**AVOCADO** Q10

**DOUBLE TORTILLA WITH CHEESE** Q15

**3 TORTILLAS** Q5

**8 TORTILLAS** Q10

## POSTRES

**PLANTAINS & MOLE** Q25

## ABOUT US



## HOW IT ALL GOT STARTED

Caoba Farms was founded in May 2004 by Alex Kronick. Our vision is to contribute to a more environmentally sustainable world through the provision of a community space which serves not only to provide restaurants and households with local and organic products but also as a learning center offering tours, workshops, and volunteer opportunities for everyone interested in learning more about sustainable agriculture.

Our restaurant is a farm to table experience. We offer only the best organic ingredients directly from our farm or ingredients from local providers that meet our criteria.

## LEARN MORE...

To learn more about the farm and all the activities we offer, visit our home page:

[caobafarms.weebly.com](http://caobafarms.weebly.com)

Follow us on Facebook and Instagram!

 /caoba.farms

 @caobafarms



Green tortillas!?  
Yes we add **moringa** –  
a green superfood!

10% Service Gratuity Not Included



**DID YOU ENJOY OUR FOOD?  
VISIT OUR STORE TO CONTINUE THE EXPERIENCE**

Find fresh produce from the farm and local vendors.

