

Superfood Breakfast (Served all day) *Made with whole grain bread* Gluten-free bread is also available*

Classic Avocado Toast: Mashed Avocado seasoned with Himalayan Pink Salt & crushed Black Peppers, freshsqueezed lemon juice & olive oil, topped with thinly sliced cucumber, baby greens \$5.50 Protein + Avocado Toast: Avocado Toast with choice of fried or scrambled (2) eggs \$6.50 Additional \$2.00 to add smoked salmon Revitalize Breakfast: Scrambled (3) eggs, w/ diced bell peppers, spinach, & side of toast \$6.00 Add side of Fruit for additional \$1.00 (choice of strawberries, blueberries, or grapes) House Owelette: 3 Eggs, w/ bell peppers, onions, spinach, cheese (Swiss or provolone), toast on the side \$6.50 Seychelles Toast: Multigrain toast topped with creamy almond or peanut butter & seasonal fresh fruits, drizzled with honey \$5.50 Croissant Sawdwich: Fresh and lightly toasted croissant, with cheese (Swiss or provolone), 2 eggs, and fresh spinach, with chipotle mayo. \$6.50 Add smoked salmon for additional \$2.00 Add Avocado for additional \$2.00 Add Avocado for additional \$2.05 Add side of Fruit for additional \$2.00 Add side of Fruit for additional \$2.00

Wellness Bowls & Healthy Snacks

Açaí Bowl: Blended Organic Açaí berries, bananas, strawberries, and blueberries, topped with granola, coconut flakes, almond butter, with your choice of milk, and two choices of fresh fruits \$9.00 Overnight Oats: Old fashioned oats, milk of your choice, shelled organic hempseeds, with raw cane sugar, topped with Blueberries, shredded coconuts, Goji Berries, cinnamon powder \$5.50 Chía Puddíng: Chia seeds with Almond milk, topped with low fat & low sugar yogurt & seasonal fresh fruits. \$4.50. Add Spirulina for additional \$0.50

Evergy Bites: (Regular or Chocolate) mixed with cashews, almonds, hemp seeds, flax seeds, chia seeds, and dates: \$2.00 each, or 3 for \$5.00

Fruit Salad: Fresh seasonal fruits with a hint of lemon & honey \$3.00. Additional \$0.50 for added fruits.

Fruit Parfait: Fresh seasonal fruits with light & fit vanilla yogurt, topped with granola. \$3.50.

Blueberry/Banana Nut Muffin: Large Blueberry \$2.25.

RX Protein Bar: Peanut Butter Chocolate or Chocolate Sea Salt \$3.00.

Paleo Proteín Bar: Organic Paleo Bar \$1.50.

Proteín & Supplements

Plant Based (vegan) Proteín: 13 G. \$1.50 Whey Proteín: 20 grams. \$1.50 Muscle Mílk Proteín: 20 grams. \$1.50 BCAA (BPI): \$1.50 Gojí Berry Powder: \$1.50 Spírulína Powder: \$.50 Collagen: \$1.25 Wheatgrass: \$1.50 Hempseeds: \$1.00 Cacao níbs: \$1.50 Flaxseeds: \$.50 Creatíne (BPI): \$1.50 Maca Powder: \$.50

Lunch Specials

16iza Wrap: Grilled chicken, seasoned quinoa, cherry tomatoes, cucumbers, fresh basil, marinated mozzarella, & mixed greens + a touch of honey dijon. \$8.50

Havawa Wrap: Grilled chicken, cherry tomatoes, cucumbers, shredded carrots, diced red onions & cilantro on lettuce leaves + a hint of olive oil mayonnaise. \$8.00

Corcovado Proteín Bowl: Seasoned quinoa & brown rice, with sautéed garlic & herbs garbanzo beans, served with sliced eggs, and Mediterranean salad. \$8.50 *Addition of grilled chicken \$3.00, Cajun Shrimp \$4.50, sizzled salmon \$5.50, sliced avocado \$2.25

Palma Proteín Bowl: Mildly seasoned corn, black beans, brown rice & quinoa, hummus, with Mediterranean salad & pickled onions, drizzled with chipotle-mayo sauce. \$8.50 *Addition of grilled chicken \$3.00, Cajun Shrimp \$4.50, sizzled salmon \$5.50, sliced avocado \$2.25

Paníní: Grilled chicken, roasted red peppers, spinach, with swiss or provolone cheese, with pesto and Italian dressing on multi-grain bread. \$9.75

Cheeseburger: 8 oz. lean Angus beef burger, topped with Swiss or provolone cheese, tomato, pickled onions, romaine lettuce, and chipotle mayo sauce, in a brioche. Served with a pickle wedge and your choice of chips. \$10.00 Healthy salads

Addition of: Grilled Chicken \$3.50, Veggie Burger \$3.00, Cajun Shrimp \$4.50, Sizzled Salmon 4 oz. \$5.50 Or 6oz. \$7.50 Sliced Avocado \$2.25 Salad Dressings Options: - House Dressing (olive oil, lemon juice, Himalayan pink salt and crushed black pepper) - House Italian (Italian seasoning, lemon juice, olive oil, and vinegar) - Organic Balsamic Vinaigrette - Ranch dressing

Ibíza Salad: Seasoned quinoa, cherry tomatoes, cucumbers, fresh basil & mozzarella over mixed greens \$7.50 Havana Salad: Cherry tomatoes, cucumbers, shredded carrots, diced red onions & cilantro on lettuce leaves \$7.00 Mauí Salad: Fresh strawberries, blueberries, green apples, walnuts, & goat cheese, over mixed greens \$10.00

Juíces, Tea, Coffee & Power Shots

Organic Reishi Mushrooms infused Coffee \$3.00 (10 oz.)

Illy Coffee - Gourmet Italian Coffee \$2.50 (12 oz.)

Hot Green Tea \$2.25 (10 oz.)

Iced Coffee \$3.50 (16 oz.)

Iced Green Tea (Lípton) \$3.50 (16 oz.)

Ríviera Juice- (Mango, Orange & Lemon) Reg. \$5.00, Large \$7.00

Ginger & Lemon Power Shot \$2.25 (1 oz.)

Ginger, Lemon & cayenne Pepper Power Shot \$2.50 (1 oz.)

Ginger, Lemon & Turmeric Power Shot \$2.50 (1 oz.)

Ginger, Lemon & Wheatgrass Power Shot \$2.50 (1 oz.)

Organíc Teas

Clean Matcha Green Tea (10 oz.) \$2.25 Revitalise Tea (10 oz.) \$2.25 Elderberry & Echinacea Tea (10 oz.) \$2.25 Turmeric Ginger Tea (10 oz.) \$2.25



Gourmet Smoothies

Regular \$6.00 - Large \$8.00 Create your own for an additional \$1.00

Each smoothie is made with the choice of: almond, coconut, oat or lactose-free milk Fresh-squeezed orange juice can be added to your smoothie for an additional \$1.00 Protein & Supplements are highly recommended with Smoothies & Juices

Balí Berry: Strawberries, blueberries & organic goji berry powder with almond milk
Taj Mahal: Mangoes, bananas, organic turmeric powder with coconut milk
Belíze: Pineapple, spinach, cucumber, kiwi & fresh squeezed lemon with coconut milk
Ipanema: Açaí, strawberries, bananas with coconut milk
Amazonían: Coffee, bananas, honey, almond butter & cacao or maca powder with almond milk.
Rívíera: Mango, fresh squeezed orange & lemon juice, turmeric or maca powder with coconut milk.
Porto Seguro: Pineapple, cantaloupe, green apple with coconut milk (or milk of your choice).
Saybrook: Bananas, peanut butter, maca powder, flaxseeds, with coconut milk (or milk of your choice).
Fíjí (Seasonal): Fresh papaya, fresh lemon juice, fresh orange juice, fresh ginger, honey, and acerola powder.
Tahítí: Watermelon, pineapple, strawberries, and goji berry powder.
Ocho Ríos: Bananas, Blueberries, Mangoes, Hempseeds, Almond Butter, Honey, Cacao Nibs, with Coconut Milk.
Maldíves: Bananas, Watermelon, Papaya, with milk of your choice. *Whey, vegan or Muscle Milk protein highly recommended*.

Copacabawa: Mangoes, Pineapple, bananas, orange juice, and acerola powder.

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