



COFFEE & JUICEBAR

MONDAY - SATURDAY

8:00 AM – 4:00 PM

T. +52 (998) 741-4906

IG. @HOLA.LEVELUP

Av Coba #47 SM.4
CANCIÓN MÉXICO



JUICES

DETOX 1

Orange juice, spinach, parsley, cucumber and lime.

DETOX 2

Orange juice, papaya and carrot.

ANTIOX

Orange juice, strawberry and banana juice.

ANTIFLU

Orange juice, grapefruit, carrot, nopal and lime.

ENERGY

Carrot, beet, orange, apple and lime juice.

FORZA

Orange juice, apple, carrot and celery.

BURNER

Grapefruit juice, carrot and ginger juice.

RESET

Orange juice, celery, parsley and pineapple.

COMB (16oz) \$75 (TO-GO +10)

SINGLE (16oz) \$65 (TO-GO +10)

PROTEIN SHAKES

POWER UP SHAKE \$165

Unsweetened almond milk, banana, chocolate flavor protein, cocoa powder and peanut butter.

BOOSTER SHAKE \$150

Unsweetened almond milk, vanilla or chocolate flavor protein, coffee and dates.

LEVEL UP SHAKE \$150

Unsweetened almond milk, strawberries, vanilla protein and peanut butter.

*EXTRA SUPERFOODS +\$20 CHIA / HEMP SEEDS / SPIRULINA
CURCUMA / MACA / COCOA ALKALINE / NIBS CACAO
ALMENDRA FLAKES / AMARANTO / COCO RALLADO*

SMOOTHIES (20oz)

YELLOW \$110

Mango, banana, turmeric, basil, ginger, lemon, mint, almond and coconut milk.

ACAI \$110

Strawberry, apple, banana, açai, date, granola and coconut milk.

ORANGE \$95

Papaya, orange, banana, ginger, turmeric, honey and coconut milk.

BLUE \$95

Mango, banana, spirulina, grated coconut and coconut milk.

BERRY MIX \$120

Strawberry, blackberry, raspberry, blueberry, banana, date, mint, ginger and coconut milk.

CACAO \$120

Fermented cocoa bean, banana, date, avocado, vanilla, cinnamon, cacao nibs and coconut milk.

CARBON \$120

Blueberry, banana, avocado, date, spirulina, activated charcoal, sliced almonds and coconut milk

MANGO BLISS \$95

Mango, avocado, date and coconut milk.

PURPLE \$110

Beet, açai, mango, banana, date, activated chia, red grape and coconut milk.

PINK \$95

Strawberry, banana, beet, cinnamon, vanilla and coconut milk.

GREEN \$110

Pineapple, spinach, mint, mango, banana, avocado, date, spirulina and coconut water.

PROTEIN +\$45

HEALTHY SNACKS

SEASONAL FRUITS **\$110** (220grs)

Seasonal tropical fruits, amaranth and honey infused with ginger.

HUMMUS **\$115** (250grs)

Accompanied by pita bread.

CHIA PUDDING **\$165** (260grs)

Activated chia with coconut milk, granola, strawberry, banana, kiwi, toasted coconut, homemade mango chutney and praline cocoa nibs.

OVERNIGHT OATS (270grs) **\$145**

Activated oats, caramelized apple, granola, strawberry, banana, blueberry, toasted coconut, hemp seeds, and cardamom-infused honey.

YOGURT **\$130** (250grs)

Greek yogurt base, caramelized figs, apple, grapes, granola and truffle honey.

AÇAÍ BOWL **\$165**

Acai base with mix of berries and coconut milk, banana, strawberry, kiwi, apple, grated coconut, granola, amaranth and chia seeds.

**The fruits (4) or toppings (4) can change.*

WAFFLE

TRADITIONAL **\$125** *

FRUIT (BANANA AND STRAWBERRY) + 1 TOPPING

ALMOND **\$155**

STRAWBERRY + BLUEBERRIES + RASPBERRY + MIEL

** Includes honey and a touch of butter*

Toppings: NUTELLA / CAJETA / MAPLE / PHILADELPHIA / CONDENSED MILK (LECHERA)
+\$20

CROISSANTS

HAM & CHEESE **\$85**

Avocado, tomato, green salad, turkey breast, gouda cheese and chimichurri.

HUMMUS & VEGGIES **\$95**

Avocado, beet or chipotle hummus, roasted vegetables (carrot, pumpkin, mushrooms, onions) and green salad.

AVOCADO TOAST

HUMMUS \$150

Slice of artisanal sourdough bread, avocado, toasted pepitas, mix of green leaves, hemp seeds, house dressing and hummus to choose between garlic, chipotle or beets.

FIGS \$155

Slice of artisanal sourdough bread, avocado, caramelized figs, beet hummus, goat cheese, green leaf mix and balsamic vinegar reduction.

TUNA \$155

Slice of artisanal sourdough bread, avocado, tuna salad, boiled egg, citrus aioli, house dressing and mix of green leaves.

SERRANO HAM \$190

Slice of artisanal sourdough bread, avocado, serrano ham, parmesan slices, mixed lettuce, cherry tomato and home recipe vinaigrette.

SALMON \$195

Slice of artisanal sourdough bread, avocado, smoked salmon, lettuce mix, cherry tomato, balsamic vinegar reduction and sesame seeds.

VEGGIES \$175

Slice of artisanal sourdough bread, avocado, chipotle hummus, roasted vegetables, lettuce mix with house pesto and balsamic vinegar reduction

PICO DE GALLO \$125

Slice of artisanal sourdough bread, avocado, boiled egg, pico de gallo and olive oil.

SWEET TOASTS

PEANUT BUTTER \$110

Slice of sourdough bread, peanut butter, banana, cacao nibs and honey.

ALMOND BUTTER \$110

Slice of sourdough bread, almond cream, grated coconut, strawberry and blueberries.

CREAM CHEESE & APPLE \$115

Slice of sourdough bread, cream cheese, caramelized apples, cinnamon, almond and balsamic vinegar reduction

CHOCO HAZELNUT \$130

Slice of sourdough bread, hazelnut cream with cocoa, strawberry, banana, grated coconut, cacao nibs and honey.

BAGELS

SALMON \$145

Bagel, cream cheese, smoked salmon, cucumber y and purple onion.

TUNA & EGG \$110

Bagel bread, tuna salad with mayonnaise, olives and cucumber.

PAVO \$110

Bagel bread, cream cheese, turkey breast, green salad and tomato.

PANINIS

TRIPLE B \$55

Baguette bread, turkey ham, gouda cheese and homemade chimichurri.

TRIPLE B DELUXE \$95

Baguette bread, turkey ham, gouda cheese, avocado, tomato and homemade chimichurri.

PAVO & QUESO \$135

Artisanal ciabatta bread, turkey ham, turkey breast, gouda cheese, avocado, tomato & homemade chimichurri.

VEGGIES \$155

Artisanal ciabatta bread, chipotle hummus, roasted vegetables, goat cheese, mixed green leaves, homemade pesto and citrus aioli.

ROAST BEEF \$165

Artisanal ciabatta bread, roast beef, arugula, tomato, blue cheese, pickles, gouda cheese and house dressing.

SERRANO \$165

Artisanal ciabatta bread, pesto and house dressing, serrano ham, parmesan slices, dehydrated tomatoes and mix of green leaves.

PITA

SMOKED SALMON \$185

Pita bread, jocoque, smoked salmon, goat cheese, arugula, homemade pesto, avocado, cucumber, tomato and balsamic vinegar dressing.

ROAST BEEF \$170

Pita bread, dijon mustard, roast beef, gouda cheese, arugula, pickles, blue cheese, and house dressing.

VEGGIES \$175

Pita bread, avocado, chipotle or beet hummus, roasted vegetables, balsamic vinegar dressing and mix of lettuce with a touch of pesto.

BOWLS

SALMON BOWL \$235

Grains + rice or quinoa, smoked salmon, jocoque, goat cheese, arugula, mixed leaves from the garden, tomato, cucumber, avocado, balsamic reduction and pesto.

VEGGIE BOWL \$210

Grains + rice or quinoa, hummus, roasted vegetables, goat cheese, citrus aioli, pesto, green leaves, tomato, cucumber, carrot and avocado.

TUNA BOWL \$195

Grains + rice grains or quinoa, tuna, boiled egg, cherry tomato, cucumber, avocado, citrus aioli, paprika, mix of leaves from the garden and a touch of olives stuffed with anchovies.

CAFÉ

<i>ESPRESSO</i> \$55	<i>ESPRESSO DOBLE</i>	\$75
<i>ESPRESSO AMERICANO</i>	10oz	\$75
<i>CAPUCCINO</i>	16oz	\$85
<i>LATTE</i>	10oz	\$75
<i>ICED LATTE</i>	16oz	\$75
<i>PINK LATTE</i>	12oz	\$85
<i>TEA</i>	10oz	\$40
	HOT 12oz	COLD 16oz
<i>CHAI LATTE</i>	\$75	\$95
<i>MATCHA LATTE</i>	\$75	\$95
<i>GOLDEN MILK</i>	\$75	\$95
<i>CHOCOLATE</i>	\$65	\$75
<i>ESPRESSO TONIC</i> 20oz		
<i>1-SHOT \$85 2-SHOTS \$95</i>		

* Almond, soy, oat or coconut milk + \$12

BREAD

<i>CROISSANT</i>	\$40
<i>CHOCOLATINE</i>	\$45
<i>CARROT CAKE**</i>	\$75
<i>BANANA BREAD**</i>	\$45
<i>COOKIES **</i>	\$40

**HOME MADE AND SUBJECT TO AVAILABILITY

SOFT DRINKS

WATER 500ml	\$25
WATER 1LT	\$40
REGULAR COKE 355ML	\$35
DIET COKE 355ML	\$35
PELLEGRINO FLAV MINERAL W 330ML	\$45
PERRIER MINERAL WATER	\$55
GATORADE 350ML	\$25
COCONUT WATER 330ml	\$45
ELECTROLIT 625ml	\$35
TONIC WATER (SCHWEPPE) 296ml	\$25
TEA KUNKO YERBA MATE	\$60

SNACKS

VEGGIE CHIPS 28gr	\$35
GLORIA 20gr	\$12

OUR PRICES ARE IN MXN CURRENCY.

Tip is not included.

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2025 MENU. THE PRICE OF SOME PRODUCTS MAY
BE SUBJECT TO CHANGES.