



COFFEE & JUICEBAR

*Everything is prepared at the moment with fresh ingredients to guarantee flavor and quality;  
timings between dishes may vary, we appreciate your patience.  
Fuel your soul with food made with love and a little extra time ☺*

Monday to Friday 9am – 4pm

Saturday 9am – 1pm

ig. @hola.levelup

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Av Coba #47 SM.4  
CANCIÓN MÉXICO



## FRESH JUICES (16oz)

### DETOX 1 [GREEN] \$80

*Orange juice, spinach, parsley, cucumber, celery and lime.*

### DETOX 2 \$80

*Orange juice, papaya and carrot.*

### ANTIOXIDANTE \$80

*Orange juice, strawberry and banana juice.*

### ENERGY \$80

*Carrot, beet, orange, apple and lime juice.*

### INMUNO \$80

*Orange juice, carrot and ginger*

### FORZA \$80

*Orange juice, apple, carrot and celery.*

### BURNER \$80

*Grapefruit, carrot and ginger.*

### LEVEL UP \$85

*Carrot juice, celery, ginger, lemon and salt.*

### SENCILLO \$80

*Orange juice or carrot juice.*

### TO-GO + \$12

## PROTEIN SHAKES

### LEVEL UP SHAKE \$165

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

### POWER UP SHAKE \$165

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

### HAPPY SHAKE \$165

*Coconut milk, vanilla flavor protein, mango, blueberries, almond butter and honey*

### BOOSTER SHAKE \$155

*Unsweetened almond milk, banana, vanilla or chocolate protein, date and a shot of coffee.*

## POWER SHOTS (4oz)

### IMMUNITY \$65

*Ginger, turmeric, cayenne pepper, lime and orange.*

### ENERGY \$65

*Ginger, lemon, cayenne pepper and activated charcoal.*

## HEALTHY SNACKS

### SEASONAL FRUITS \$115 (220grs)

*Seasonal tropical fruits, amaranth and honey.*

### OVERNIGHT OATS (270grs) \$125

*Activated oats, caramelized apple, granola, strawberry, banana, blueberries, toasted coconut, hemp seeds, and honey.*

### YOGURT \$125 (250grs)

*Greek yogurt, caramelized apple, strawberry, blueberries, granola and honey.*

### CHIA PUDIN \$165 (250grs)

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

### AÇAÍ BOWL \$210

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

*\*The fruits (4) or toppings (4) can change according to season.*

## SMOOTHIES (20oz)

### AÇAÍ \$150

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

### AMARILLO \$140

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

### ANARANJAO \$130

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

### AZUL \$130

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

### BERRY MIX \$140

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

### CACAO \$140

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

### CARBON \$140

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

### MANGO BLISS \$140

*Mango, pineapple, avocado, date and milk.*

### ROSA \$130

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

### SUNRISE \$130

*Strawberry, mango, pineapple and orange juice.*

### TROPICAL \$140

*Kiwi, banana, pineapple, strawberry and coconut water.*

### VERDE \$140

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

## SMOOTHIE BOWLS (650gr)

### AÇAÍ BOWL \$210

*Açai base with mixed berries and coconut milk.  
Toppings: Banana, strawberry, kiwi, apple, granola, amaranth, shredded coconut, and chia seeds.*

*\*Add extra peanut or almond butter +20*

### BERRY CLOUD \$195

*Mix of berries, banana, almond butter, date, mint, ginger, and coconut milk.*

*Toppings: Strawberry, blueberries, shredded almonds and hemp.*

### CARBON POWER \$205

*Blueberry, banana, avocado, activated charcoal, date, spirulina, vanilla protein and coconut milk.  
Toppings: Banana, candied cacao nibs, granola, amaranth, and toasted almonds.*

### MANGO MADNESS \$205

*Mango, banana, turmeric, basil, ginger, almonds, and coconut milk.  
Toppings: Mango, blueberries, granola, shredded coconut and shredded almonds.*

### MATCHA DREAMS \$225

*Mango, pineapple, banana, ceremonial matcha, spinach, avocado, date, spirulina, almond butter and milk.  
Toppings: Blueberries, mango, granola and hemp.*

## EXTRAS

### SUPERFOODS \$20

CACAO NIBS | ACTIVATED CHARCOAL | CHIA  
GREEN SPIRULINA | BLUE SPIRULINA | MACA | COCOA  
TOASTED ALMOND | SHREDDED COCONUT

### SPREADS \$20

ALMOND BUTTER | PEANUT BUTTER  
HAZELNUT AND CACAO

### PROTEIN \$35

VANILLA OR CHOCOLATE FLAVOR

## AVOCADO TOASTS

### HUMMUS \$155

*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.*

### HIGOS \$170

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

*\* Add scrambled eggs (2) +50*

*\* You can change figs for caramelized apple*

### TUNA SALAD \$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.*

### SALMÓN \$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 \$135

*Slice of artisanal sourdough bread, avocado, two eggs, pico de gallo and olive oil.*

### EXTRAS

*TUNA SALAD +45 | SMOKED SALMON +65*

*SERRANO HAM +60 | TURKEY BREAST \$45 | EGG +25*

*TURKEY BREAST \$45 | KRINKLE CUT CHIPS +25*

## SWEET TOASTS

### PEANUT BUTTER \$95

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

### ALMOND BUTTER \$95

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

### CREAM CHEESE & APPLE \$125

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

### CHOCO HAZELNUT \$125

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

## BAGELS

### SALMON \$165

*Bagel, cream cheese, green onion, smoked salmon, cucumber and red onion.*

### TUNA & EGG \$145

*Bagel, house dressing, tuna salad with egg, mayonnaise and olives, cucumber and slices of boiled egg.*

### TURKEY & CHEESE \$155

*Bagel, cream cheese, turkey breast, avocado, tomato, and arugula.*

### SERRANO & STRAWBERRY \$170

*Bagel, cream cheese, strawberry jam, serrano ham, balsamic reduction and caramelized fig.*

## PANINIS

### TURKEY & CHEESE \$145

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

### PANINI SERRANO \$185

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

### PANINI VEGGIES \$175

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

*\* KRINKLE CUT CHIPS ON SIDE.*

## EGGS, WAFFLE & CROISSANT

### WAFFLE \$135

*Served with banana and strawberry, honey and a touch of butter*

**Extra:** *Nutella / Cream cheese / Cajeta / Strawberry Jam / Condensed Milk / Blueberries [+ \$20]*

### TURKEY & CHEESE CROISSANT \$115

*Avocado, tomato, green salad, turkey breast, gouda cheese and chimichurri.  
Served with krinkle cut chips.*

### CROISSANT PARMESANO \$165

*Scrambled eggs on top of a croissant with cream cheese, avocado and parmesan cheese.  
Extra side krinkle cut chips +\$25*

### SCRAMBLED EGGS \$160

*Three scrambled eggs, slice of sourdough bread, avocado, pico de gallo and salsa macha.*

## SALAD BOWLS

### SMOKED SALMON BOWL \$235

*Grains + rice, smoked salmon, citrus aioli, goat cheese, arugula, green leaves mix, tomato, cucumber, avocado, balsamic reduction and pesto.*

### VEGGIES BOWL \$210

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

### TUNA SALAD BOWL \$185

*Grains + rice, tuna salad, boiled egg, cherry tomato, cucumber, avocado, citrus aioli, paprika, mix of green leaves and a touch of olives stuffed with anchovies.*

## CAFFEINE

ESPRESSO	\$50
ESPRESSO AMERICANO	\$55
CAPUCCINO	\$75
MOCHA	\$75
LATTE	\$75
VAINILLA LATTE	\$90
CARAMEL LATTE	\$90
ICED COFFEE	\$70
ICED LATTE 16oz	\$80
ESPRESSO TONIC 20oz	\$95

## MATCHA, TEA & NON-CAFFEINE

MATCHA LATTE 16oz	\$105
GOLDEN MILK	\$90
PINK LATTE	\$90
ICED MATCHA LATTE 16oz	\$115
ICED GOLDEN MILK 20oz	\$100
TEA	
LEMON TEA + MINT	\$55
GINGER TEA	\$60

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

\* Vanilla or caramel syrup + \$18

## DESSERT

BANANA BREAD **	\$55
CARROT CAKE **	\$90
CROISSANT	\$45
w. Nutella	\$70
CHOCOLATINE	\$50

\*\* HOME MADE AND SUBJECT TO AVAILABILITY

## BOTTLED DRINKS

WATER 500ml	\$35
REGULAR COKE 355ML	\$45
DIET COKE 355ML	\$45
PELLEGRINO FLAVORED MINERAL W 330ML	\$60
PELLEGRINO MINERAL WATER 250ML	\$70
PERRIER MINERAL WATER 330ML	\$70
AGUA DE COCO 330ml	\$60
SCHWEPES TONIC WATER 296ml	\$45
TEA KUNCO YERBA MATE 367ml	\$85
KOMBUCHA DIOSA ORGANIC 360ml	\$85

Our prices are in mxn currency.

**Tip is not included. Gratuity service is very well appreciated if your experience was good.**

Packaging "To-Go" is charged separately.

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APRIL 2026 MENU. THE PRICE OF SOME PRODUCTS MAY BE SUBJECT TO CHANGES.