



la
Orgánica
Playa del Carmen

Drinks



Coffee & gossip



Café de olla

Tisanes

Apple cinnamon	\$ 75
More salvaty	\$ 75
Rose amore	\$ 75

Teas

Green tea	\$ 55
Chamomile	\$ 55
Earl grey	\$ 55
Chai	\$ 55
Ginger	\$ 55
Mint	\$ 55

Waters

Perrier	\$ 70
Natural (Cristal)	\$ 40

Soft drinks

Coca-cola	\$ 40
Coca-cola light	\$ 40
Coca-cola zero sugar	\$ 40
Sprite	\$ 40
Mundet	\$ 40



Coffee

Americano	\$ 65
Espresso	\$ 65
Double espresso	\$ 70
Latte	\$ 75
Chai latte	\$ 75
Artisan mocha	\$ 85
Regular cappuccino	\$ 80
Caramel cappuccino	\$ 80
Vanilla cappuccino	\$ 80
Mocha frappuccino	\$ 90
Café de olla	\$ 65
Hot chocolate	\$ 75
Espresso macchiato	\$ 75
Milk coffee	\$ 75
Matcha	\$ 75

Additional options \$ 20

- Almond milk
- Soy milk
- Coconut milk
- Lactose-free milk
- Regular milk
- Extra coffee

Juices

	500 ml	1 lt
Carrot	\$ 115	\$ 165
Orange	\$ 70	\$ 105
Grapefruit	\$ 95	\$ 130
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Antigripal	\$ 90	\$ 105
Honey, guava, orange, ginger and lemon.		
Doña vane	\$ 85	\$ 110
Cranberries, strawberry, orange and papaya.		
El mañanero	\$ 80	\$ 100
Banana, orange and cinnamon.		
Detox (green juice)	\$ 80	\$ 110
Spinach, cactus, celery, pineapple with orange or grapefruit base.		
La caipifruta	\$ 105	\$ 125
Passion fruit, strawberry, nuts, kiwi and pineapple.		
La lola	\$ 85	\$ 110
Grapefruit, strawberry and papaya.		
La mal querida	\$ 95	\$ 120
But everybody wants her: passion fruit, pineapple and strawberry.		
La orgánica	\$ 80	\$ 100
Apple, pineapple and ginger with water base.		
La rana	\$ 70	\$ 85
Lemonade with chia.		
Lady fiona	\$ 75	\$ 95
Pineapple, mint and lemon with water base.		
Limonada eléctrica	\$ 85	\$ 105
Lemonade blended with cucumber and mint.		
Riana	\$ 80	\$ 110
Orange with carrot.		
El crepúsculo	\$ 75	\$ 100
Beet, orange and carrot.		

Milkshakes

	500 ml	1 lt
Banana power	\$ 75	\$ 90
Banana milkshake.		
Chocomilk	\$ 70	\$ 85
El chocobanano	\$ 80	\$ 100
Chocolate milk with banana.		
Fresuki	\$ 105	\$ 120
Strawberry shake with granola and honey.		
Me vale gorro	\$ 80	\$ 95
Banana, coconut and cinnamon.		

Frappes

Creamy strawberry	\$ 110
Spicy options	\$ 130
Choose: mango, strawberry, lemon, cucumber, tamarind.	

Flavored Waters

	500 ml	1 lt
Lemonade	\$ 65	\$ 85
Orangeade	\$ 65	\$ 85
Pineapple	\$ 65	\$ 85
Mango	\$ 65	\$ 85
Passion fruit	\$ 80	\$ 100
Melon	\$ 65	\$ 85
Papaya	\$ 65	\$ 85
Strawberry	\$ 75	\$ 90
Guava	\$ 60	\$ 100
Oatmeal drink	\$ 60	\$ 85

Additional options

\$ 20

• Oats • Strawberry • Ginger • Apple • Papaya •

• Cucumber • Banana • Guava • Celery • Almond •



Blueberry Pancakes



Begin your day

"La Orgánica" fruit platter 🍽️

Kiwi, papaya, melon, strawberry, green grape, and mango with granola and greek yogurt. **\$130 mxn**

Smoothie bowl

Banana smoothie with red fruits, honey, greek yogurt, vanilla, decorated with strawberries, bananas, blueberries, almonds, and chia. **\$180 mxn**

Seasonal muesli

Granola with greek yogurt, strawberries, berries, and seasonal fruit. **\$160 mxn**

Chia pudding

Milk-based oatmeal with organic chia and fruit (banana, strawberry, blueberries). **\$170 mxn**

Pancakes

Three-piece tower with whipped cream and forest fruits. **\$160 mxn**

Blueberry pancakes

Homemade recipe topped with whipped cream, blueberries, coulis and white chocolate chips. **\$170 mxn**

French toast

Traditional French toast duo with sugar and cinnamon crust, vanilla ice cream, red fruits and walnuts. **\$185 mxn**

"La Orgánica" french toast 🍽️

Traditional trio of french toast with corn, a sugar and cinnamon crust, grilled to perfection, topped with eggnog sauce, vanilla ice cream, red berries, and nuts. **\$205 mxn**



EXTRAS

Almond milk, soy milk, low-fat lactose-free milk **\$20 mxn**
Greek yogurt **\$15 mxn**

Natural waffle 🍽️

Traditional recipe with whipped cream and forest fruits (strawberries, blueberries, banana, and green grape). **\$165 mxn**

With ice cream **\$175 mxn**

Ahuevo waffle

Traditional recipe, topped with egg and pork bacon. **\$180 mxn**

Nutella waffles

Traditional waffle topped with nutella, whipped cream, chocolate chips, and forest fruits. **\$190 mxn**



Begin your day

With eggs

Cazuela del amor

Three sunny-side-up eggs in molcajete salsa with pork cracklings, cheese cubes, roasted cactus, and avocado slices, served with traditional pot beans. **\$185 mxn**

Turkish eggs

Two fried eggs topped with pomodoro sauce, lamb and goat cheese. **\$195 mxn**

Veracruz

Four tortillas stuffed with Mexican-style eggs, covered in black bean sauce with chipotle, chorizo, cream, cheese, avocado and chili slices. **\$210 mxn**

Tirados

Three scrambled eggs mixed with beans, topped with house cream, onion rings and lime-seasoned potatoes. **\$165 mxn**

Greek eggs

Three scrambled eggs with feta cheese on sun-dried tomatoes, served with pita bread and black olives. **\$200 mxn**

Motuleño eggs

Sunny-side-up eggs on fried tortillas with beans, red sauce, ham, peas, cheese, fried plantain and cream. **\$190 mxn**

Rancheros

Two eggs on tortillas with beans, ham, red sauce and refried beans. **\$160 mxn**

Molcajeteados

Three sunny-side-up eggs served on turkey bacon, turkey ham, and fried tortilla, with three sauces (red, green, molcajete), avocado slices and refried beans. **\$195 mxn**

Eggs benedict

Poached eggs on brioche bread with hollandaise sauce.

- Smoked ham **\$185 mxn**
- Serrano ham **\$205 mxn**
- Smoked salmon **\$205 mxn**

Eggs your way

Three eggs with your choice of protein and side. **\$165 mxn**

Eggs benedict

Veracruz



Omelettes



Norteño

Omelet with traditional mexican machaca, manchego cheese, serrano chili and avocado served with lemon pepper potatoes, beans and red sauce. **\$215 mxn**

La orgánica 🌿

Egg white omelet filled with feta cheese and grilled smoked salmon, served with red sauce, steamed vegetables and salmas crackers. **\$200 mxn**

Molletes



Panela trio

Three pieces of house baguette spread with refried beans, layered with panela cheese slices, and topped with bacon, egg and mexican salsa. **\$150 mxn**

Manchego trio

Three pieces of house baguette spread with refried beans, layered with manchego cheese slices, and topped with turkey ham, chorizo and mexican salsa. **\$155 mxn**

Mollequiles

A duo of crispy bread spread with house refried beans, layered with green chilaquiles topped with cream and gratinated manchego cheese, crowned with traditional cochinita and pickled red onions. **\$185 mxn**



Campesino

Egg white omelet filled with sautéed spinach, asparagus, and broccoli with pesto, green sauce and avocado. **\$165 mxn**

Jarocho

Omelet filled with chorizo, cheese, and ham sided with mexican duo of green sauce and red sauce picaditas with beans. **\$195 mxn**

Ven a mí

Egg white omelet filled with cheese, turkey ham cubes, and grilled cactus, served with grilled zucchini, homemade red sauce and salmas crackers. **\$180 mxn**

Granero 🌿

Omelet filled with poblano pepper strips, onion, corn kernels, mushrooms, and panela cheese, served on a bed of ranchera sauce and topped with avocado. **\$200 mxn**



La Orgánica Chilaquiles



The Classics

Chilaquiles

Tortilla chips in red or green sauce, with cream, cheese, onion and beans. **\$155 mxn**

Add Protein:

- | | | | |
|--|------------------|-----------------|------------------|
| • Two sunny- side up or scrambled eggs | \$170 mxn | • Skirt steak | \$225 mxn |
| • Smoked meat | \$200 mxn | • Chicken | \$195 mxn |
| • Longaniza | \$200 mxn | • Cochinita | \$205 mxn |
| • Pork shank | \$210 mxn | • Panela cheese | \$165 mxn |

Chilaquiles “La orgánica” 🌱

Homemade fried tortilla chips topped with a duo of green and red sauces, crowned with a trio of proteins: fried egg, beef, and smoked longaniza from Temozón, garnished with cream, cheese and avocado. **\$245 mxn**

No des paso sin huarache

Made with corn dough, spread with beans, topped with homemade tuna chorizo, lettuce, grated panela cheese, cream, onion rings and finished with avocado. **\$195 mxn**

Tender cactus huarache 🌱

Grilled cactus spread with refried beans, topped with green and red sauce, grilled panela cheese, flank steak, lettuce, onion, cream and avocado. **\$210 mxn**

Peanut sauce enchiladas 🌱

Four tortilla pieces filled with pork shank, topped with peanut sauce, drizzled with cream, sprinkled with fresh cheese, garnished with onion rings and avocado slices. **\$210 mxn**

Enfrijoladas

Tortillas in black bean sauce with cream, onion, cheese and your choice of protein.

Enmoladas

Four tortilla pieces in mole sauce, topped with cream, onion rings, fresh cheese and your choice of protein.

Enchiladas

Green | Red | Tomato | Poblano

Four griddled tortilla pieces filled with your choice of protein, smothered in green, red, or poblano sauce, drizzled with cream, topped with onion rings and sprinkled with fresh cheese.

Choose a protein:

- | | | | |
|---------------|------------------|-----------------|------------------|
| • Eggs | \$165 mxn | • Skirt steak | \$235 mxn |
| • Smoked meat | \$190 mxn | • Chicken | \$200 mxn |
| • Longaniza | \$190 mxn | • Cochinita | \$200 mxn |
| • Pork shank | \$210 mxn | • Panela cheese | \$165 mxn |



Wraps Sandwiches Ciabattas



RESTAURANTE • SOMOS LA ORGÁNICA • PLAYA DEL CARMEN •

Chicken

Grilled chicken strips topped with melted manchego cheese, crisp lettuce, avocado slices, tomato rounds, and a touch of garlic parmesan dressing. **\$195 mxn**

Norteño 🍌

Traditional shredded beef a la mexicana with manchego cheese, serrano chili, crisp lettuce, tomato slices and avocado. **\$215 mxn**

Bigotón

A base of creamy chipotle and mayonnaise, combined with sautéed peppers and onions, turkey breast ham, manchego cheese and crispy bacon. **\$210 mxn**

El escondido

Chicken marinated in mustard, turkey ham, manchego cheese, avocado, sautéed onion and bacon. **\$210 mxn**

Salmon 🍌

Slices of smoked salmon, fresh feta cheese, crisp lettuce, tomato, avocado slices, and a garlic parmesan dressing with a hint of chipotle tamarind. **\$210 mxn**

Lamb

House-prepared lamb leg with swiss cheese, lettuce, tomato, avocado and tamarind chipotle dressing. **\$195 mxn**

Vegan Wrap

Traditional house wrap filled with vegetables, topped with white rice and mushrooms. **\$170 mxn**

**All wraps and ciabattas
come with lettuce, tomato,
avocado, and a side salad.**



Sandwiches

All served with house salad.

El huérfano (no tiene madre) 🍷

Artisan bread with pesto, Swiss cheese, goat cheese, spinach, sunflower seeds, pumpkin seeds and avocado slices. **\$200 mxn**

Croque Monsieur

Crispy sandwich with ham, cheese, and bacon, topped with white sauce. **\$190 mxn**

Croque madame 🍷

Crispy ham, cheese, and bacon sandwich, gratinated with a luscious white sauce and topped with a fried egg cooked to your preference. **\$205 mxn**

El Pavito

Artisan bread with house dressing, turkey ham, manchego cheese, tomato slices, lettuce and avocado slices. **\$180 mxn**



The Caprese

Artisan bread spread with pesto sauce, layered with slices of panela cheese, tomato slices, fresh basil leaves and delicious avocado. **\$175 mxn**

El arquí 🍷

Manchego and swiss cheese sandwich with grilled arrachera, sealed on the grill with butter and a garlic parmesan dressing, topped with tomato and avocado served with house-style potatoes and a tomato-chipotle sauce. **\$225 mxn**

El posh

Artisan bread spread with house dressing, juicy chicken breast, crispy bacon strips, tomato slices, fresh lettuce and avocado slices. **\$195 mxn**





Kids Menu

Scrambled eggs with ham	\$105
Quesadilla slices	\$115
Mini pancakes	\$125



The Sweets

Gluten-free corn cake	\$140
Vegan brownie	\$155
New York cheesecake	\$180

Bakery

Vanilla concha	\$45
Chocolate concha	\$45
Temptation concha	\$95
Chocolatine / Pain au chocolat	\$55
Croissant	\$50
Temptation croissant	\$80
Almond croissant	\$85
Banana bread	\$50
Carrot bread	\$50
Cheese and blackberry braid	\$50
Assorted muffins	\$50
Nutella roll	\$75





Playa del Carmen

La Orgánica is the perfect spot for breakfast, a delicious brunch, or lunch, and a great place to enjoy with friends and family. We offer everything from traditional dishes and healthy snacks to unique house creations.

Our mission is to treat you with amazing flavors and make your day a special experience. Enjoy and eat deliciously!

*We want to give you a surprise
for being a loyal customer*





la Orgánica

PLAYA DEL CARMEN

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📘 La Orgánica Playa 📷 @laorganicaplaya

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