

**ORGANIC
APPETIZERS**



BRUSCHETTA \$ 85

A delicious mix of tomatoes, basil, garlic and olive oil, served on artisanal toasted bread.

QUESADILLAS Gluten free

CORN TORTILLAS (3) \$ 85

Tortillas filled with organic cheese, served with a side of pico de gallo.

GORDITAS RANCHERAS

AL COMAL Gluten free \$ 125

2 heirloom corn gorditas filled with nopales, beans, cheese and salsa.

GUACAMOLE (In seasonal) \$ 95

Served with heirloom corn chips.

HUMMUS AND OLIVES \$ 130

A delicious mediterranean dish prepared with chickpea beans, garlic, tahini, olive oil and lemon, served with pita chips.

GOAT CHEESE \$ 135

Goat cheese, sun dried tomatoes, covered with olive oil and herbs.



**ORGANIC
SALADS**



VIA ORGANICA SALAD \$ 125

A bed of mixed greens with sauteed veggies like green bean, zucchini, sweet potato, goat cheese and your choice of dressing.

Add grilled chicken for an additional \$ 55 pesos.

Dressing: Honey mustard • Balsamic vinaigrette.



**ORGANIC
BURGERS**

All burgers come with a side salad and herb roasted potatoes.

VEGETARIAN \$ 145

BEEF OR LAMB \$ 165

SAGE SEASONED TURKEY \$ 165

The meat comes from hormone-free animals fed on free grazing. The goats on our farm are fed on agave fodder.



ORGANIC MEXICAN DISHES

- MEATBALLS IN CHIPOTLE AND TOMATO SAUCE** \$ 195
 Mexican style beef meatballs in a tomato and chipotle sauce, served with heirloom corn tortillas.
- ENCHILADAS**
 Rolled heirloom corn tortillas stuffed with cheese or chicken covered with a red or green sauce.
- CHEESE \$ 145
 CHICKEN \$ 175
- TAMALES WITH SALAD**
 Served with beans, covered with tomato sauce, sourcream optional.
- VEGETARIAN** \$ 135
 Made with heirloom corn and olive oil. Stuffed with veggies.
- WITH CHICKEN** \$ 155



ORGANIC HOUSE SPECIALITIES



VIA ORGANICA IS PROUD TO SERVE THE HIGHEST QUALITY MEATS RAISED ECOLOGICALLY BY LOCAL PRODUCERS.

- CHICKEN BREAST GRILLED** \$ 175
 Served with steam vegetables and mash potatoes.
- VEGETARIAN CROQUETTES (gluten free)**..... \$ 145
 Quinoa, parmesan, swiss chard, pecans and amaranth croquettes covered with a delicious house tomato sauce.
- BEEF STEW** \$ 175
 Slow cooked with vegetables in a rich garlic, tomato balsamic sauce.
- LAMB CURRY** \$ 175
 Lamb and vegetables prepared in a flavorful sauce of indian spices and served over rice.



ORGANIC SOUPS



- ASK FOR THE SOUP OF THE DAY** \$ 75

Soups includes a side of local handmade bread.

To consume these foodstuff we make community, support local producers and enjoy eating healthy.

**ORGANIC
BREAKFAST**



8am - 1pm

EGGS \$ 120

2 farm fresh eggs served with herb roasted potatoes, beans and corn tortillas.

MEXICAN

SCRAMBLE WITH HAM OR VEGGIES

RANCHEROS (Served over 2 tortillas, topped with salsa).

OVER EASY

VEGETERIAN OMELETTE

MANCHEGO OR GOAT CHEESE OMELETTE

DIVORCED (Two different sauces)

ALBAÑIL (Frittata with nopales and pasilla sauce)

VIA ORGANICA

POACHED EGGS \$ 125

Served on abed of mushrooms and spinach, covered with creamy spinach sauce, accompanied by herb roasted potatoes.

CHILAQUILES

RED OR GREEN SOUCE \$ 85

WITH CHICKEN \$ 120

FRENCH TOAST..... \$ 110

Served with seasonal fruit and agave syrup, jam or honey.

SEASONAL FRUIT PLATE \$ 55

FRUIT, GRANOLA AND

YOGHURT \$ 75

**ORGANIC
BEVERAGES**



FRESH FRUIT DRINK

PITCHER \$ 115

GLASS \$ 25

SMOOTHIE WITH FRESH

FRUIT AND YOGURT \$ 75

ICE OR HOT TEA \$ 35

AMERICAN COFFEE..... \$ 35

CAPUCHINO

CLASSIC \$ 40

**ORGANIC
DESSERTS**



CARROT CAKE \$ 75

LEMON PAY \$ 75

FROST CAKE CHOCOLATE..... \$75

Delicious dessert of chocolate, avocado and walnut.

Gluten free.



Via Organica thanks all the hardworking farmers and producers

Dairy - Our dairy products come from small farms where the cows, calves and goats are able to graze freely. This creates happy animals which make healthy products.

Eggs - The eggs come from our farm and local farms visited by us. This allows us to verify the appropriate living conditions. This process allows us to assure that the chickens are fed and taken care of so each and every egg is healthy.

Tortillas, Chips and Tostadas - Taste the difference in our tortillas, which have been prepared traditionally from "nixtamal". In this method, the maize is soaked in water and lime or a few hours to enhance its nutrients and flavor.

Olive Oil and Olives - Our dishes are cooked with olive oil from North Baja California, part of the project called "Las Hierbas" which rescues and grows organic olive trees.

Fresh herbs - Grown on our farm where the land is fed with organic waste from our kitchen

Greens, Vegetables and Fruits - They come from local orchards and ranches where various producers come together to market their products

Chicken - From our ranch and other local ecological farms. We feed our hens with agave fodder and work with them to regenerate the soil.

Beef, Lamb and Goat.- It comes from our ranch Via Organica and from a ranch Cañada de la Virgen, El Tigre ranch and others where they are fed freely on agave forage.

Flour and Bread

Artisan bread prepared at home and also comes from a company called OST who work sourdough in the city of Queretaro

Organic Wine - We have a selection of Adobes and Sandogal.

We have worked with more than 300 producers in the nation in our project generating economy and transforming lifestyles.

Our mission is to promote organic agriculture,
fair trade, health and sustainability.

