



Rancho Vía Orgánica Parque Agroecológico

SAN MIGUEL DE ALLENDE

STARTERS

BRUSCHETTA \$ 120

Delicious mix of tomato, basil, garlic and olive oil, over toasted sourdough bread.

QUESADILLAS \$ 120

HEIRLOOM CORN TORTILLAS (4pc)
Served with pico de gallo and avocado slices.

GUACAMOLE (IN SEASON) \$ 155

Served with regional native corn tortilla chips.

HUMMUS WITH OLIVES AND VEGETABLES \$ 145

Mediterranean dish made with garbanzo beans, sesame cream (tahini), garlic, olive oil and lemon juice.
Served with sourdough bread and native corn tortilla chips.

GOAT CHEESE \$ 165

Dressed with sundried tomatoes, olive oil, olives and fine herbs.

SEASONAL TOSTADAS \$ 135

3 crispy tortillas made from native corn, spread with the delicious topping of the day or Mexican style.

NACHOS VÍA ORGÁNICA \$ 165

Regional native corn chips layered with beans, ground beef or chorizo and gratin cheese, topped with cream and pico de gallo.
• Vegetarian option.

CHEESE PLATE \$ 225

Variety of cheeses served with delicious home made preserve, fruit, cherry tomatoes and olives.

SALADS

VÍA ORGÁNICA SALAD \$ 185

House salad with seasonal vegetables sauteed in olive oil, accompanied with goat or cow cheese on a bed of lettuce.

ARUGULA SALAD \$ 175

Arugula harvested from the garden, accompanied with slices of Parmesan, grated carrots, seasonal vegetables and vinaigrette of the day.

KALE SALAD \$ 175

Delicious mix of kales harvested from the garden, accompanied with fried yellow sweet potatoes, nuts, seeds and feta cheese.

GREEK SALAD \$ 175

Refreshing salad with tomatoes, cucumber, onion, olives, dressed with Greek vinaigrette and feta cheese.

BEET CARPACCIO \$ 175

Tasty carpaccio accompanied with salad, Parmesan or Manchego slices and balsamic vinegar on a bed of mixed lettuce.

EXTRA

Chicken, turkey, cheese, egg \$ 55

Pasta, vegetables \$ 45



BURGERS

Your choice of house made organic flour bun or heirloom corn tortilla pocket.

- Served with salad and herbed fried potatoes.
Burgers include tomato, avocado and pickles.

VEGETARIAN \$ 165

Nutritious and flavorful bean patty made with greens, egg, nuts, seeds and spices.

VEGAN \$ 165

Tasty patty made with legumes from our valley, olive oil, greens, pecans, and herbs from our garden. Full of spice and flavor.

BEEF \$ 195

Raised right here by our ranch neighbors, our grass-fed beef burgers are juicy and flavorful. Try it as a cheeseburger for \$40 extra!

LAMB / TZATZIKI SAUCE \$ 195

Our lamb is rich and sweetly flavored with a major portion of their diet being fermented agave in addition to being raised on pastures using rotational grazing practices. This delicious burger is prepared with garlic, onions, and garden herbs and topped with feta cheese.

RABBIT \$ 220

Delicious and nutritious burger expertly prepared and spiced.

- Rabbit is high protein pre-Hispanic food rich in vitamin B12.

PORK \$ 165

Pork raised here on our farm, and fed with 50% of their diet from the fermented agave/mesquite forage. Prepared with onions and herbs from the garden.



MEXICAN SPECIALTIES

GORDITAS RANCHERAS \$ 135

Corn pockets (2pc) stuffed with barbacoa, pork or beef in sauce, nopales and beans, and ranchero cheese.

MEATBALLS IN CHIPOTLE SAUCE \$ 195

Made with grass-fed local beef and topped with a rich smokey tomato chipotle sauce, served with rice and beans.
Garnished with a small garden salad.

ENCHILADAS WITH TRADITIONAL GREEN OR RED SAUCE

CHEESE \$ 150

CHICKEN \$ 185

Simply the best!
Accompanied with refried beans and house salad.

TAMALES

Tamales are the food for celebrations!
Made traditionally with heirloom corn and rendered fat produced here on our farm. Served with a tomato sauce, cream and a side of beans.
Ask your server for varieties of the day.

VEGAN \$ 165

Prepared with native corn dough, olive oil, stuffed with seasonal vegetables.

CHICKEN, PORK OR BARBACOA \$ 185

Filled with red or green sauce and chicken, pork or barbacoa from our farm.

BEEF STEW \$ 175

Delicious grass-fed beef broth with beef and seasonal vegetables, seasoned with dried peppers.
Served with rice.

POZOLE (RED OR GREEN) \$ 185

Chicken broth seasoned with tomatillo, herbs and hominy corn served with heirloom corn tortillas.
• Seasonal vegan option with veggies and mushrooms.

MENUDO \$ 175

A traditional Mexican soup, made with grass-fed beef tripe in broth spiced with guajillo pepper, lime, onions, oregano and cilantro making this a popular Mexican favorite for many.

CHILE RELLENO \$ 185

Poblano pepper filled with fresh ranchero cheese, battered or grilled. Covered with herbed tomato sauce, rice and beans.
• Vegan option.

HOUSE SPECIALITIES

GRILLED CHICKEN \$ 195

Accompanied with fresh salad, steamed vegetables and mashed potatoes.

PESTO CHICKEN \$ 195

Accompanied with fresh salad, steamed vegetables and yellow sweet potato puree.

VEGETARIAN TORTITAS \$ 165

Quinoa, Parmesan, chard and amaranth, bathed in tomato sauce, accompanied with house salad and garden rice.

CURRY \$ 220

BEEF, LAMB OR RABBIT.

Delicious, spicy stew with beef, lamb or rabbit.

All of the animals are raised by us or our close neighbors. Enjoy these wonderful dishes and support the community at the same time!

Served with salad and garden rice.

SEASONAL QUICHE \$ 165

Delicious tart, with a creamy filling made with eggs and seasonal vegetables.

Accompanied with house salad.

SOUPS

AZTEC SOUP \$ 145

Traditional Mexican soup, made with julienned fried tortilla, avocado, ranch cheese, shredded chicken and tomato broth.

TARASCAN SOUP \$ 95

Delicious bean soup made with tomato accompanied with julienned fried native corn tortilla, avocado, ranch cheese and cream.

CALDO TLALPEÑO \$ 95

Chicken broth, garbanzo beans, topped with avocado, ranchero cheese and tortilla chip strips.

SOUP OF THE DAY \$ 95

Accompanied with local artisan bread.

ORDER OF SOURDOUGH BREAD \$ 55

ALL OUR INGREDIENTS
COME FROM AGROECOLOGICAL
AND REGENERATIVE PRODUCTION

BREAKFAST

• 8 AM - 1 PM •

All of our eggs come from chickens roaming our regenerative food forest. Don't miss visiting this beautiful part of the ranch!

EGGS \$ 150

All egg dishes are served with beans from our valley and heirloom corn tortillas.

- MEXICAN STYLE
- SCRAMBLED WITH VEGETABLES
- RANCHEROS
- SCRAMBLED
- VEGETARIAN OMELETTE
- OMELETTE WITH GREENS AND COW OR GOAT CHEESE
- DIVORCED

Two over easy eggs over two crispy tortillas topped with green and red sauce.

- CAMPESTRES OR ALBAÑIL

Scrambled eggs folded with nopales and pasilla sauce.

VÍA ORGÁNICA POACHED EGGS \$ 165

Served on a bed of spinach, covered with a spinach cream sauce, served with potatoes.

GREEN OR RED CHILAQUILES

WITH CHEESE \$ 110

WITH CHICKEN \$ 165

Traditional Mexican breakfast, native corn chips covered with green or red sauce, topped with ranchero cheese, cream, cilantro, onion and side of beans.

MOLLETES \$ 120

2 slices of sourdough bread topped with beans melted cheese and pico de gallo. Accompanied with seasonal salad.

ENFRIJOLADAS

WITH CHEESE \$ 145

WITH CHICKEN \$ 165

3 soft tortillas stuffed with cheese or chicken, bathed in bean sauce covered with pico de gallo, cheese and cream.

FRENCH TOAST

AND SIDE OF YOGURT \$ 165

SEASONAL FRUIT \$ 85

GRANOLA WITH FRUIT \$ 120

OATMEAL AND SIDE OF FRUIT \$ 135

DESSERTS

CARROT CAKE \$ 95

CHOCOLATE CAKE \$ 95

Spongy chocolate cake, with a creamy filling of semi-bitter chocolate icing.

SEASONAL CAKE \$ 95

FROZEN CHOCOLATE TART \$ 95

Experience this combination of cocoa, avocado, pecans and agave syrup. Gluten and dairy free.

SEASONAL CUSTARD \$ 95

Traditional creamy Spanish dessert. Accompanied with crumble.

HOME MADE ICE CREAM \$ 80

Please ask for seasonal flavors.

DRINKS

FRESH FRUIT WATER
PITCHER \$ 150
GLASS \$ 40

SMOOTHIE
WITH SEASONAL FRUIT \$ 95

ICED TEA \$ 45

AMERICANO \$ 65

HERBAL TEA FROM THE GARDEN \$ 35

CLASSIC CAPPUCCINO \$ 70

HOT CHOCOLATE \$ 65

GLASS OF MILK \$ 35

GOLDEN MILK \$ 95



WINES

• WHITE •

• L.A.C.E.T.T.O.

Wine made from white Sauvignon blanc grapes.
Wine of Mexican origin.

Glass \$ 115

Bottle \$ 465

• LA REDONDA

Young wine from ruby white grapes.
Produced in Queretaro.

Glass \$ 115

Bottle \$ 420

• A.D.O.B.E.

Young wine from organic Chardonnay white grapes.

Glass \$ 135

Bottle \$ 475

• RED •

• A.D.O.B.E.

Organic Cabernet, red, bold and structured.
Central Valley Chile.

Copa \$ 135

Botella \$ 475

• SANGRIA •

• RED SANGRIA

Refreshing mid-afternoon drink, made with red wine, lemon juice and seasonal fruit.

Glass \$ 125

Pitcher (3 people) \$ 275

• WHITE SANGRIA

Refreshing mid-afternoon drink, made with white wine, lemon juice and seasonal fruit.

Glass \$ 125

Pitcher (3 people) \$ 275

SPIRITS

MEZCAL \$ 75

WHITE TEQUILA \$ 75

RUM \$ 75

WHISKEY \$ 85

LICOR DE TUNA \$ 95

ARTISAN BEER

PALE ALE \$ 115

ALC.VOL 6%

Dry hopped with Oregon hops. Notes of orange blossom, mandarin and guava with a hint of caramel sweetness.

STAUT \$ 115

ALC.VOL 9%

Color negro, densa y suave con sabores a café y chocolate.

IMPERIAL IPA \$ 115

ALC.VOL 8%

Sensuous and extremely hoppy with a dose of citrus, resin and fruit.

CHARCOAL PORTER \$ 135

ALC.VOL 4%

Beer with an intense flavor of roasted coffee and chocolate.

GINGER BEER \$ 120

ALC.VOL 0.5%

Mildly alcoholic drink. The carbonation present in this soft drink comes from a light fermentation process.



WWW.VIAORGANICA.ORG

COCKTAILS

PIÑA ASADA \$ 145

Refreshing drink of white mezcal with notes of caramelized pineapple.

TUNA BORRACHA \$ 155

Mid-afternoon drink with a mixture of pulque, mezcal and red tuna juice.

MOJITO \$ 110

Classic or with seasonal fruits.

MEZCALITAS \$ 130

Refreshing drink made with mezcal and your choice of flavor: Classic, mango, red fruits, melon or watermelon.

FRESCA TARDE \$ 120

Mid-afternoon drink, made with orange juice, your choice of spirit, mineral water and homemade syrup.

DRINK OF THE SEASON \$ 130

Refreshing drink with seasonal fruit.

AGUAMIEL

"Honey water" a pre-Hispanic sweet drink, extracted from the Agave (maguey).

Small \$ 35

Large \$ 65

NATURAL PULQUE \$ 60

Drink of gods. Experience this fermented drink made from the 10 year old agave plant, full of probiotics.

CURADOS \$ 60

Pulque with your choice of seasonal fruit: Celery, mint, strawberry, red fruits, pineapple or red tuna.

CURADOS FLIGHT \$ 120

Great option to try 4 curados (Mango, celery, colonche and natural).

CHOOSE YOUR SPIRIT \$ 145

(Tequila, rum, vodka, white mezcal, aged mezcal).