

A light beige, stylized illustration of an olive branch with several leaves, extending from the bottom left towards the top right, serving as a background for the text.

OLIVIA

ORGANIC MARKET

We create a healthy environment,
where we not only offer healthy
organic ingredients, but a complete
wellness experience too!

TULUM

MÉXICO

BREAKFAST

7:00 am
12:00 pm

OLIVIA'S FRUIT BOWL \$315

Seasonal fruit in a bowl of fresh coconut, served with mixed seeds, yogurt dressing, House special honey.

MINI COCONUT OR BANANA PANCAKES \$346.50

Made with coconut flour, oat flour and greek yogurt, topped with banana. Choose your dressing: berry sauce, chocolate dip and maple syrup. (10)

EGGS BENEDICT \$360

Poached eggs served on a fried heirloom tomato bed and home-made mini biscuit, avocado-mayo sauce and smooth hollandaise sauce.

SALMON AVO TOAST \$399

Smoked Salmon on homemade whole wheat bread, pink eggplant, avocado, cucumber, pickled radish, goat cheese, and a touch of chile de árbol.

*You can add a poached egg for \$31.50

ORGANIC OMELETTE \$378

FROM THE FARM I Stuffed with roasted organic vegetables, fresh cheese, topped with avocado. With a side of Roasted Rosemary Garlic Potatoes and ranchera sauce.

SPINACH OMELETTE \$378

Stuffed with spinach and goat cheese, garnished with sauteed vegetables, asparagus and baked house bread.

CINNAMON OATMEAL \$294

Oatmeal mixed with cinnamon, vainilla, almond or whole milk and topped with bananas and berries.

ZEN ORGANIC SANDWICH \$420

Made with whole wheat bread, juicy strips of organic chicken breast marinated with spices on spinach leaves, mixed mushrooms and caramelized onions.

CHILAQUILES \$315

Tortilla chips, sour cream, mozzarella cheese, served with a fried egg, and avocado. You choice of green or red sauce.

*Add a portion of chicken for \$110

OLIVIA RANCHEROS EGGS \$357

2 Eggs served on a bed of corn tortillas, black beans and chorizo, covered with mexican red sauce. (option vegan chorizo).

SALMON BAGEL \$378

Fresh bagel, garnished with cream cheese, avocado, cucumber served with a side of green leaves and Tzatziki sauce.

AMERICAN COMBO \$390

2 Scrambled eggs, 2 pancakes, bacon, orange juice or fruit plate and American coffee.

BREAKFAST FOR TWO \$756

1 egg benedict, 1 salmon avo toast, 4 mini banana pancakes, fruit bowl and farmer omelete.

MEXICAN COMBO \$390

Chilaquiles with red or green sauce and a fried egg or Burrito stuffed with eggs, chorizo, cheese and beans. Orange juice or fruit plate and American coffee.

*EXTRA DRESSING \$31.50

SMOOTHIES

WAKE THE CHOCO UP \$273

Coffee, banana, almond milk, organic peanut butter, cocoa powder, vainilla and protein.

MANGO TANGO \$265

Mango,lemon and Greek Yogurt.

MANGO PASSION \$265

Mango, passion fruit, banana and coconut milk.

TROPICAL \$265

Pineapple, coconut, chia and coconut milk.

BERRIES & HONEY \$265

Red fruits, banana, greek yogurt, house honey and almond milk.

OATMEAL AND APPLE LOVE \$265

Almond or coconut milk, oatmeal, apple, cinnamon, honey and peanut butter.

*Add a 30gr scoop of protein for \$70

JUICES

PINK PINEAPPLE \$273 shot \$126

ENERGY DRINK | Grapefruit, pineapple, orange, lemon, honey and ginger.

EVERYTHING GREEN \$273 shot \$126

ENERGY DRINK | Kale, spinach, apple, orange, cucumber and ginger.

APPLE GINGER SLIMMING \$245

ENERGY DRINK | Apple, ginger, black grapes, lemon and mint.

GINGER TURMERIC LEMONADE \$245

ENERGY DRINK | Lemon, turmeric, ginger and peppercorn.

IMMUNITY BOOST \$245

ENERGY DRINK | Carrot, ginger, lemon, orange, honey and turmeric.

ANTI AGING \$245

DETOX | Orange juice, green apple, cucumber, pineapple, celery and spinach, reduce the effects of aging.

ANTIOXIDANT \$245

DETOX | Orange juice, strawberries and blackberries are 100% natural antioxidants.

REHYDRATING \$245

DETOX | Fresh watermelon, cantaloupe and honeydew melon, helps us keep the body rehydrated.

ORGANGE POWER \$273 shot \$126

DETOX | Carrot, orange juice, lemon, ginger and apple.

FRESHLY SQUEEZED JUICES \$215

Choose your favorite fruit | Orange, passion fruit, watermelon, papaya, mango and grapefruit.

ADD YOUR FAVORITE SUPERFOODS OR SUPPLEMENTS:
Cocoa, Cocoa nibs, Chia Seeds, Matcha, Turmeric, Protein Powder, coconut, Almond Butter, Peanut Butter and Hemp.
\$31.50

COFFEE & TEA

Americano \$105

Espresso \$105

Latte \$126

Cappuccino \$126

Double Espresso \$136

Flat White \$126

Machiatto \$126

Cortado \$126

Iced Coffee \$126

Iced Latte \$147

Black Tea	\$96	Immunity Tea Teapot	\$115
Black Tea teapot	\$110	Tea of Day	\$96
Green Tea	\$96	Tetera de Té del Día	\$110
Green Tea teapot	\$110	Matcha Latte	\$146
Red fruits Tea	\$96	Iced Matcha Latte	\$146
Red fruits Teapot	\$110	Golden Milk	\$126
Immunity Tea	\$105	Hot Chocolate	\$126
FRESH BAKERY OF THE DAY		\$105	

Regular Croissant | Almonds or Nuts Croissant | Chocolate Croissant | Assorted fresh sweet bread

Add an extra topping: red fruits, cheese, bacon for \$110
Extra topping: jam, chocolate, butter, honey, maple syrup or peanut butter for \$31.50

LUNCH

6:00 pm
10:00 pm

PIZZAS & FLATBREAD (Wood-fired oven)

MARGARITA	\$462	3 CHEESES	\$462
Original pomodoro sauce, mixed cherry tomatoes, mixed cheeses.		Original pesto sauce, mozzarella cheese, goat cheese and blue chesee with organic baby spinach.	
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CHICKEN FAJITA	\$462	CHICKEN FLATBREAD WITH ARUGULA	\$483
Roasted peppers, purple onion and marinated brisket fajitas.		Pesto sauce with caramelized onions, roasted peppers, arugula, mozzarella cheese and parmesano.	
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GARLIC SHRIMP	\$462		
Shrimp with garlic sauce and peppers served with chipotle mayonnaise.			

GOURMET BURGERS & SANDWICHES

Choose your homemade bread, ciabatta, wholegrain bread.
All sandwiches are accompanied with sweet potato, french fries and fresh seasonal salad.

VEGGIE AND CHEESE \$462

Roasted peppers, eggplant, zucchini, mushrooms and basil pesto with vegan mozzarella cheese gratin.

PINK SALMON \$462

Smoked salmón, greek yogurt dressing with avocado and dill, alfalfa germ, cucumber and pickled egg with beets.

BLACK FARM BURGUER \$462

Organic chicken breast, layers of spinach, grilled mushrooms with cheese, tomato and chipotle mayonnaise.

FALAFEL BURGUER \$462

Made with house recipe, tahini, tapenade and goat cheese on baby spinach and slices of cucumber and tomato.

HOUSE SPECIALS

CHICKEN WINGS \$525

ORGANIC 10 PIECES. Choose between sweet or spicy, served with raw vegetables (pink celery, rainbow baby carrots, purple long beans and our ranch dressing).

BONELESS \$462

ORGANIC BREAST | Breaded, deep-fried pieces of brisket drizzled in your choice of sauce served with raw vegetables (pink celery, rainbow baby carrots, purple string beans, and our blue chesee dressing).

GARLIC SHRIMPS \$525

8 TO 12 PIECES | Large shrimps cooked with garlic served on a bed of guacamole accompanied with roasted corn kernels, perfect for sharing.

OLI TACOS

Served in flour tortilla with a cheese crust, chipotle mayonnaise, cabbage slaw with carrots, pico de gallo and creamy cilantro

SMOKED CHICKEN TACOS \$420

Smoked chicken breast in "hoja santa".

VEGGIE TACOS \$420

Vegan chorizo, organic beets sauteed with honey and ginger, with crispy potato and carrots.

BAJA SHRIMP OR FISH TACOS \$420

Seasoned in turmeric tempura.

BLACKENED SHRIMP OR FISH TACOS \$420

Marinated and grilled.

HOUSE CEVICHE

Accompanied with baked gluten-free corn tostadas.

CLASSIC CEVICHE \$462

Fres fish, tiger milk, red onion, mixed tomatoes and fresh local chilli.

SHRIMP CEVICHE \$462

Fresh shrimp, tiger milk with a mixed of cherry tomatoes and mango.

SHRIMP AGUACHILE \$462

In green sauce, the traditional aguachile shrimp, accompanied by cucumber, purple onion and avocado.

SALAD BOWLS

Choose your dressing: tahini, classic vinaigrette or avocado dressing
Choose how you want your vegetables: cooked or raw.
Add grilled organic chicken breast, shrimp, salmon to
your bowl for \$110 MXN

NOURISHMENT POKE \$420

Kale, spinach, beets, carrots, quinoa, purple cabbage,
golden corn, avocado and maple syrup and tahini dressing.

OLIVIA'S BOWL \$420

Quinoa, alfalfa sprouts, pumpkin seeds, hemp seeds,
goji, avocado, sweet potato, kale and spinach.

CHICKEN BOWL \$420

Rice flavored with curcuma, red cabbage, onion purple,
red peppers, avocado, grilled chicken breast,
black beans and fried plantains.

PROTEIN BOWL \$420

Spinach, broad beans, black lentils, red peppers,
broccoli, almonds, pumpkin and boiled egg.

COCKTAILS

MEXICAN PINEAPPLE \$336

Tequila, pineapple and lemon.

COCONUT GIN \$336

Coconut water, gin, lime and ginger.

PURO AMOR \$336

Watermelon, lime, lemon, mezcal, mint and sugar.

CLASSIC DRINKS \$273

Caipiriña, Carajillos, Olivia Piña Colada, Mojito, Margaritas
Mezcalitas y Gin Tonic.

PREMIUM DRINKS \$336

Espresso Martini and Olivias Martini.

DINNER 6:00 pm
8:00 pm

STARTERS

ROASTED TOMATO CREAM \$525

Scented with truffle oil and served with seed bread and
pesto.

SALMON CEVICHE \$462

Mixed with fresh mango, cucumber, avocado and orange
juice accompanied by baked gluten-free tostadas.

WATERMELON SALAD \$525

Mixed or green leaves, watermelon spheres, feta cheese,
carrot and cucumber, with a raspberry vinaigrette
and mango sauce.

MAIN COURSES

LEMON CHICKEN BREAST \$525

Baked on firewood and accompanied by sauteed asparagus
and baked potato wedges with garlic and rosemary.

TAGLIA TELLE BUTTERNUT SQUASH \$462

Delicious freshly cooked pasta on slices of roasted
pumpkin and accompanied by slow-baked chicken thigh.

CANADIAN SALMON FILLET \$525

FRIED WITH CRUST OF MIXED HERBS | With broccoli rice
cooked in butter and Beurre Blanc sauce.