

Good morning

GF Fruit bowl \$50
banana, apple, strawberry, fig, pear, raspberry and pineapple;
add agave honey or granola +\$15

GF Red or green chilaquiles..... \$95
homemade vegan cheese, pickled onion, beans, vegan cream,
sprouts, cilantro and avocado; **change sauce for mole** +\$20

GF Tofu a la mexicana\$120
sauteéd tomatoes with pesto, refried beans, avocado, vegan
sausage, rocket and tortillas

Waffle sandwich Chewbacca.....\$140
waffle dough made from spinach and avocado filled with
vegan ham and cheese, mushrooms, tomatoes, homemade
pesto and mayo; **gluten free waffle** +25

Crispy chicken waffle \$150
crispy soy chicken, chipotle yam, bacon made from rice
paper, cherry tomatoes, sprouts and agave honey



Extras

soy suadero +\$25
shredded soy chicken +\$25
vegan fired egg +\$30
avocado +\$20



Paquete

americano, green juice and
cookie +\$55
(from monday to friday)

Jedi \$150
1 hotcake, mushrooms, fried vegan egg, soy sausage,
homemade bacon from rice paper, beans, tomatoes, rocket,
agave honey

GF Green or red enchiladas..... \$120
filled with smoked eggplant and corn topped with vegan
cream, red cabbage, sprouts and sesame seeds; **change sauce
for mole** +\$20

BBQ burrito \$140
breaded cauliflower, plantain, guacamole, pico de gallo, red
cabbage, chipotle mayo and homemade cheese, served in
creamy bbq sauce

GF Flautas..... \$110
filled with soy chicken and suadero topped with lettuce,
tomatoes, cream, tofu requesón, sprouts and red sauce

Breakfast sandwich \$120
burger bun filled with tofu scramble, guacamole, rice paper
bacon, lettuce and chipotle mayo



Hotcakes..... \$120
with strawberries, figs, granola, vegan ice cream and agave
honey

Waffle with chocolate \$120
with sauteéd banana, strawberries, chocolate sauce, ice cream
and cinnamon

GF Açaí bowl \$160
Açaí, banana, blueberries and almond milk topped with a
variety of fruits, homemade granola, almond butter and
coconut



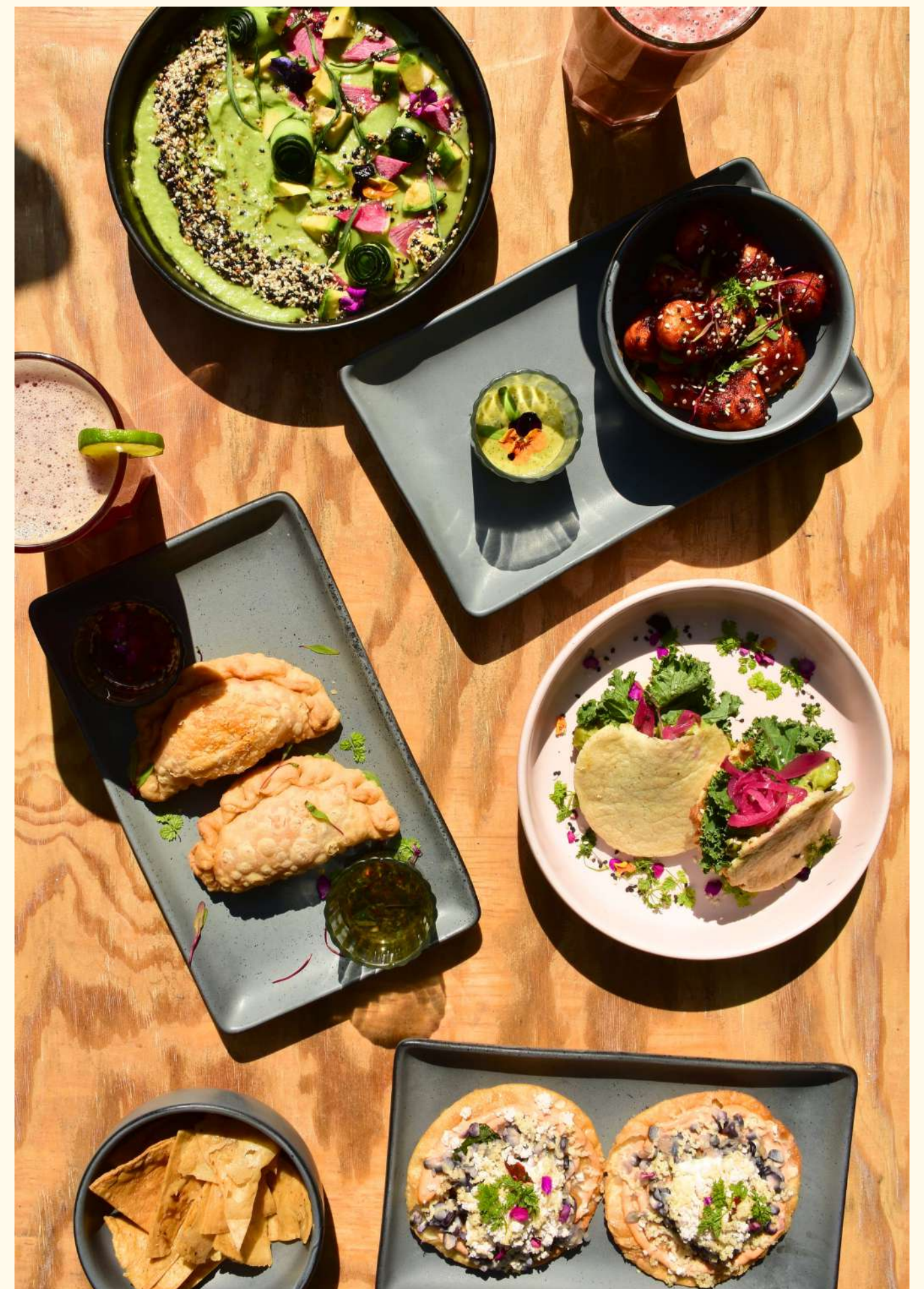
LUNCH

13:00 - 17:00

VEGAMMO

Starters

- GF** Guacamole to share \$130
with cucumber, raddish, garlic oil, sesame seeds, cardamom, cilantro and edible flowers
- Esquites en buñuelo \$110
criollo corn, chipotle mayonaise (V), cheese (V), chile de árbol, sprouts and flowers
- GF** Arepas Reina \$120
arepas filled with soy chicken, guacamole, dill dressing, kale and pickled onion
- Empanadas \$95
filled with red chickpea chorizo served with homemade chimichurri and chili oil
- Cauliflower wings \$105
marinated with homemade buffalo sauce, served with dill dressing
- GF** Seasonal soup \$95
ask for the seasonal soup



DEAL

soup, lemonade and cookie
+\$55
(from monday to friday)



Salads & Bowls

- GF** Kale Ceasar \$130
kale, bell pepper, soy chicken, almonds, nut parmesan, red onion and homemade ceasar dressing
- GF** Bliss Bowl \$160
opción
rice noodles, crunchy tofu, edamame, pineapple, avocado, soy sprouts, coleslaw, cucumber salad, peanuts and sesame seeds. Served with soy ginger sauce. ask for smoked tofu for a gluten free version
- GF** Mexican Bowl \$160
Mix of beans, quinoa and chickpeas with cherry tomatoes, corn, chickpea chorizo, avocado, cilantro, sprouts and flowers. Served with homemade chimichurri.
- Falafel Bowl \$170
falafel, quinoa tabulé, cherry tomatoes, plantain, mizuna, crunchy onion, raddish and vegan yogurt dressing

Extras

soy suadero +\$25
soy chicken +\$25
avocado +\$20
Falafel +\$35
smoked tofu +\$35
order of french fries +\$39
order of sweet potato fries +\$39



+55 26765272 (centro)
+55 93136373 (roma norte)

www.vegamomx.com
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Revillagigedo 47, Centro
Merida 83, Roma norte

LUNCH

13:00 - 17:00

Burgers

Falafel Burger \$180
falafel, guacamole, lettuce, coleslaw, soy sprouts and yogurt dressing (V), served with french fries.

Doble Cheeseburger \$160
doble bean and quinoa patty, yellow cheese (V), tomatoes, crunchy onion, bacon (V), pickles, chipotle mayonaise (V) and ketchup. Served with french fries.

Beyond Burger \$210
beyond burger patty, yellow cheese (V), tomatoes, crunchy onion, bacon (V), pickles, chipotle mayonaise (V), and ketchup. Served with french fries.

Crispy Chicken Burger \$160
breaded soy chicken, grilled mushrooms, bell pepper, pickles, lettuce, yellow cheese (V) and dill dressing. Served with french fries.

Waffle sandwich Chewbacca \$150
green waffle filled with soy bacon, cheese (V), grilled mushrooms, tomato, basil pesto and homemade mayonaise (V); gluten free waffle +\$25

VEGAMMO

DEAL

soup, lemonade and cookie
+\$55
(from monday to friday)



Especiales

GF **Flautas** \$110
filled with soy chicken or soy suadero, served with guacamole, lettuce, sour cream (V), tofu cottage cheese, tomatoes, sprouts and special red sauce

BBQ Burrito \$140
breaded cauliflower, plantain, guacamole, pico de gallo, red cabbage, chipotle mayo and homemade cheese, served in creamy bbq sauce

GF **Enchiladas Rojas o Verdes** \$120
filled with smoked eggplant and corn topped with vegan cream, red cabbage, sprouts and sesame seeds; change sauce for mole +\$20

Birria Ramen \$190
birria base, ramen noodles, edamame, mushrooms, corn, cilantro, radish and lime

Bandeja Paísa \$190
soy suadero, quinoa, plantain, beans, avocado, soy sausage, crunchy onion, fried vegan egg and one arepa; served with red sauce

Extras

soy suadero +\$25
soy chicken +\$25
avocado +\$20
Falafel +\$35
smoked tofu +\$35
order of french fries +\$39
order of sweet potato fries +\$39



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STARTERS

Pizza bread with herb oil, basil, garlic confit and nut parmesan \$120

Pizza bread with tomatoes, basil, garlic, herb oil and fresh black pepper \$120

add black truffle oil +\$20

PIZZA

from 16:00 to 22:00



Margarita

cashew mozzarella, heriloom tomatoes, basil, almond pesto, parmesan \$180

add black truffle oil +\$20



Funghi

white sauce, mix of mushrooms, garlic confit, black truffle oil, rocket \$240



Pesto

almond pesto, cashew mozzarella, artichoke, rocket, tofu ricotta, lemon zest, balsamic vinaigrette \$240



Chorizo

red sauce, homemade yellow cheese, chickpea chorizo, sautéed bell pepper, black olives, chimichurri and cilantro \$230



Flor de calabaza

white sauce, squash blossom, homemade basil cheese, dill aioli, pickled fennel, black pepper and herb oil \$220



Ramón

red sauce, cashew mozzarella, smoked ham, homemade bacon, spring onion and almond parmesan \$240

DINNER

17:00 - 23:00

VEGAMMO

Starters

- GF** Guacamole to share \$130
with cucumber, raddish, garlic oil, sesame seeds, cardamom, cilantro and edible flowers
- Esquites en buñuelo \$110
criollo corn, chipotle mayonaise (V), cheese (V), chile de árbol, sprouts and flowers
- GF** Arepas Reina \$120
arepas filled with soy chicken, guacamole, dill dressing, kale and pickled onion
- Empanadas \$95
filled with red chickpea chorizo served with homemade chimichurri and chili oil
- Cauliflower wings \$105
marinated with homemade buffalo sauce, served with dill dressing
- GF** Seasonal soup \$95
ask for the seasonal soup
- GF** Squash blossom \$110
filled with basil nut cheese, served with vegan homemade yogurt, figs, mint and agave honey

Salads & Bowls

- GF** Kale Ceasar \$130
kale, bell pepper, soy chicken, almonds, nut parmesan, red onion and homemade ceasar dressing
- GF** Bliss Bowl \$160
opción
rice noodles, crunchy tofu, edamame, pineapple, avocado, soy sprouts, coleslaw, cucumber salad, peanuts and sesame seeds. Served with soy ginger sauce. ask for smoked tofu for a gluten free version
- GF** Mexican Bowl \$160
Mix of beans, quinoa and chickpeas with cherry tomatoes, corn, chickpea chorizo, avocado, cilantro, sprouts and flowers. Served with homemade chimichurri.
- Falafel Bowl \$170
falafel, quinoa tabulé, cherry tomatoes, plantain, mizuna, crunchy onion, raddish and vegan yogurt dressing

Extras

- soy suadero +\$25
- soy chicken +\$25
- avocado +\$20
- Falafel +\$35
- smoked tofu +\$35
- order of french fries +\$39
- order of sweet potato fries +\$39



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DINNER

13:00 - 23:00

VEGAMO

Specials

Doble Cheeseburger \$160

doble bean and quinoa patty, yellow cheese (V), tomatoes, crunchy onion, bacon (V), pickles, chipotle mayonaise (V) and ketchup. Served with french fries.

Beyond Burger \$210

beyond burger patty, yellow cheese (V), tomatoes, crunchy onion, bacon (V), pickles, chipotle mayonaise (V), and ketchup. Served with french fries.

Waffle sandwich Chewbacca \$150

green waffle filled with soy bacon, cheese (V), grilled mushrooms, tomato, basil pesto and homemade mayonaise (V); gluten free waffle +\$25

Bandeja Paísa \$190

soy suadero, quinoa, plantain, beans, avocado, soy sausage, crunchy onion, fried vegan egg and one arepa; served with red sauce

Ravioli \$140

homemade raviolis filled with basil nut cheese, served with bell pepper sauce, almonds and cilantro

Creamy pasta \$190

Linguini with creamy cashew sauce, cremini mushrooms, fried eggplant and nut parmesan

Braised Eggplant \$210

filled with chickpea chorizo, raspberries, almonds, chimichurri, nut parmesan, mint and vegan yogurt (V)

Birria Ramen \$190

birria base, ramen noodles, edamame, mushrooms, corn, cilantro, raddish and lime

Extras

soy suadero +\$25
soy chicken +\$25
avocado +\$20
Falafel +\$35
smoked tofu +\$35
order of french fries +\$39
order of sweet potato fries +\$39



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