

BREAK
FAST



WIFI	VIVO LOVE
CLAVE	veganlove
IG	(at) vivotulum

BREAK-
FAST
CRAVINGS

FRENCH TOAST 170
Topped with sweetened vegan ricotta cream, tahinella and sugared pecans.

CACAO CREPE 190
(2) gluten free
Made with vegan eggs, rice flour, cacao, stuffed with banana, cacao, sweet vegan ricotta and drizzled with tahinella.

SPINACH CREPE 190
(2) gluten free
Made with rice flour, spinach, stuffed with vegan ricotta, red onion, cherry tomato and sautéed greens.

BLUEBERRY 195

**PROTEIN
PANCAKES**
Rice flour hotcakes loaded with chia and oats and a lot of love. Covered in bananas and more blueberries, drizzled with sweetened cacao.

SPECIALTY TOASTS GLUTEN FREE OPTIONS AVAILABLE

AGUACATE MASH 160
Toasted seed bread, avocado mash with sundried and fresh cherry tomatoes, tossed with a balsamic glaze and dusted with a seasoned lime rind.

AVOCADO MIXED GREENS 160
Toasted seed bread, hummus, sliced avocado with softly sautéed mixed greens, germinados and drizzled with tahini.

MIXED MUSHROOMS 180
Toasted seed bread, smothered with hummus and sautéed mixed mushrooms, sun-dried tomato, sautéed greens and drizzled with tahini.

Add ons:
Organic boiled egg 20
Vegan egg 40

VIVO BOWLS

MOR - ACAI gluten free 190
Acai, frozen mixed berries, banana, passionfruit and honey. Topped with granola, mix of seeds, shredded coconut, platano, fresh berries.

SPIRO - LUNA gluten free 190
Green spirulina, kale, spinach, fresh green apple juice and frozen banana blended, topped with shredded coconut, granola, chia, kiwi, green apple and banana.

VIVO BREAKFAST SPECIALITIES

VIVO QUICHE 130
Ask for the quiche of the day. Served with a house salad.

CLASSIC BURRITO 180
Grilled chipotle tortilla, choice of vegan or organic eggs, stuffed with rice, seasoned black beans, diced red pepper, cilantro with a touch of hummus and fresh tomatoes and avocado. Served with tatemada sauce.

CHORIZO BURRITO 195
Grilled chipotle tortilla, choice of vegan or organic eggs, vegan sausage, potatoes, fresh zesty tomatoes and onions, vegan cheese. Served with tatemada (chared salsa)).

BURRITOS ARE ACCOMPANIED BY SIDE SALAD

GREEN OMELETTE gluten free 170
Choice of vegan or organic eggs, spinach, kale, sautéed onions, fresh tomato and avocado.

MUSHROOM OMELETTE gluten free 180
Choice of vegan or organic eggs, sautéed mixed mushrooms with some greens, a touch of garlic and onions.

OMELETTES COME WITH YOUR CHOICE OF: ORGANIC GREEN SALAD OR SEASONED POTATOES

CHILAQUILES VIVO 150
Corn tortilla chips bathed in a guajillo tomato sauce with refried beans, garnished with cilantro and with red onions.
+ sautéed mushrooms 25

GORDITAS VIVO 160
Three stuffed corn tortilla pockets, served with side salad.
1) Vegan cheese with mix of peppers.
2) Spinach, onion and mushrooms.
3) Black beans and vegan ricotta.



LUNCH | DINNER

to share

MUSHROOM TACOS (6) 190

Sautéed mushrooms and vegetables served with guacamole and fresh salsa on our homemade corn tortillas.

TEMPURA TACOS (4) 130

Seasonal tempura vegetables topped with cabbage and carrots. Served with avocado and fresh salsa on our homemade corn tortillas.

BRUSCHETTA 130

Order of our homemade seed bread toasted in the oven with our house pesto and chaya hummus, topped with pico de gallo.

MEZZE PLATER 280

Our house classic hummus, beet hummus, chaya hummus, olive tapenade and almond ricotta served with grilled seasonal organic vegetables. Served with our homemade pita bread baked in our wood fire oven.

HUMMUS AND CRUDITÉS 130

Our homemade hummus served with carrots, pumpkin, jicama, cucumber, raw peppers and a handful of tortilla chips.

PLATO VIETNAMITA 360

Rice paper rolls filled with rice noodles, herbs, our selection of veggies, sesame seeds and caramelized tofu with our Vietnamese salad. Served with peanut, sweet and sour lemon-lime sauce.

GRILLED VEGGY PLATER 260

Marinated and grilled carrots, potatoes, sweet potatoes, peppers, cambray onion, portobello mushroom, eggplant, tomato, zucchini, jalapeño, corn, pineapple, banana and lemon, all marinated and grilled. Served with avocado and our homemade pita bread.

salads and bowls

ALL OUR BOWLS AND SALADS ARE SERVED WITH A CHOICE OF ONE OF OUR SIGNATURE DRESSINGS:

- B E E T
- M A N G O
- I T A L I A N V I N A I G R E T T E

VIJO SALAD 170

As clean as clean-eating goes: Spinach, chaya, cherry tomatoes, cucumber, pineapple, strawberries, caramelized pecans, and our homemade almond ricotta cheese. Served with homemade croutons.

KALE LOVE 170

Kale, broccoli, chickpeas, Kalamata-olives, toasted sunflower and pumpkin seeds, sun dried tomatoes and avocado. Served with homemade croutons.

MEXICAN BOWL 130

Delicious home creation with rice, beans, grilled plantains, carrots, cabbage, avocado and corn kernels.

VIJO BUDA BOWL 190

Our signature bowl filled with a cup of quinoa, vegetables, fruit, and caramelized tofu.

mains

VIJO QUICHE 130

Ask for the flavour of the day. Served with a house salad.

STUFFED PORTOBELLO 105

Our take on the classic dish. Portobello mushroom with pesto, stuffed with goat cheese, served on a bed of salad.

CHILES VENTILLA 180

Two ancho chiles stuffed with vegan cheese or Oaxaca cheese and bathed in a cream of pomegranate and piloncillo. Served with our vegan seed bread. (Vegan option available with almond ricotta cream and soy milk).

VEGGY BURGER 220

Our famous veggie burger made with lentils, confit mushrooms and peppers, vegan cheese, avocado and fresh veggies on our homemade buns. Served with potato wedges or chips and homemade ketchup. (Vegan option served on homemade pita bread).

PORTOBELLO RISOTTO 250

Savoury risotto made with arborio rice, mushrooms cream and organic vegetables covered with a passion fruit sauce. (Vegan option available with ricotta almond cream and soya milk).

HOMEMADE VEGAN PASTA FRESH PASTA SERVED WITH HOUSE BREAD, VEGAN CHEESE AND A CHOICE OF OUR PESTO, POMODORO, ARRABIATA OR MUSHROOM SAUCE.

FETUCCINI 200

RAVIOLI with chef's choice of stuffing. 250

GNOCCHI (vegan) 180

extras

HUMMUS 45

GUACAMOLE 40

ALMOND RICOTTA CHEESE 40

TORTILLA CHIPS 25

HOMEMADE BREAD 50

POTATOE WEDGES 50

SWEET POTATOE WEDGES 50



A L M U E R Z O I C E N A

para compartir

TACOS DE HONGOS (6) Champiñones y vegetales salteados, servidos con guacamole y salsa fresca en nuestras tortillas de maíz caseras.	190
TACOS TEMPURA (4) Verduras tempura de temporada con repollo y zanahorias, servidas con aguacate y salsa fresca en nuestras tortillas de maíz caseras.	130
BRUSCHETTA Orden de pan casero de semillas tostado al horno con nuestro pesto de la casa y hummus de chaya, con pico de gallo.	130
PLATO MEZZE Nuestro hummus de garbanzos, hummus de betabel, hummus de chaya, tapenade y queso ricota de almendras hecho en casa, acompañados con verduras orgánicas al grill. Servido con nuestro pan pita hecho en horno de leña.	280
HUMMUS Y VEGETALES CRUDOS Nuestro hummus casero servido con zanahoria, calabaza, jicama, pepino, pimientos crudos y totopos.	130
PLATO VIETNAMITA Rollitos envueltos en hoja de arroz con un relleno de fideos de arroz, hierbas, nuestra selección de verduras, ajonjolí y tofu caramelizado, acompañados de nuestra ensalada vietnamita. Servido con salsa agrídulce de cacahuate y lima-limón.	360
VERDURAS AL GRILL Zanahoria, papa, camote, pimientos, cebolla cambray, portobello, berenjena, tomate, calabaza, jalapeño, elote, piña, plátano macho y limón amarillo, todo marinado y puesto al grill. Servido con guacamole. Acompañado de pan pita casero.	260

ensaladas y bowls

TODOS LOS BOWLS Y ENSALADAS SON SERVIDOS CON UN ADEREZO DE LA CASA A ELEGIR: B E T A B E L M A N G O V I N A G R E T A I T A L I A N A	
ENSALADA VIVO Super saludable. Espinaca, lechuga, tomate cherry, pepino, piña, fresa, nuez caramelizada y queso ricota de almendra. Servida con trocitos de pan casero tostados.	170
ENSALADA KALE Kale, brocoli, garbanzo, aceituna Kalamata, semillas de girasol y calabaza tostada, jitomate deshidratado y aguacate. Servida con trocitos de pan casero tostados.	170

BOWL MEXICANA Delicious home creation with rice, beans, grilled plantains, carrots, cabbage, avocado and corn kernels.	130
VIVO BUDHA BOWL Tazón de quinoa con porciones de vegetales, fruta y tofu caramelizado.	190

platos fuertes

QUICHE VIVO Pregunta por el sabor del momento. Servido con ensalada de la casa.	130
PORTOBELLO RELLENO Nuestra versión de un plato clásico. Hongo portobello con pesto, relleno de queso de cabra sobre una cama de ensalada.	105
CHILES VENTILLA Dos chiles anchos rellenos de queso vegano o de queso Oaxaca y bañados en una crema de granada y piloncillo. Servido con nuestro pan de semillas vegano. (Opción vegana disponible con crema de ricota de almendra y leche de soya).	180
VEGGY BURGER Nuestra famosa hamburguesa vegetariana elaborada con lentejas, champiñones y pimientos confitados, queso vegano, aguacate y verduras frescas en nuestros bollos caseros. Servido con gajos de patata o chips y ketchup casero. (Opción vegana servida en pan de pita casero).	220
RISOTTO PORTOBELLO. Arroz arborio, crema de hongos y verduras orgánicas bañadas con reducción de maracuyá. (Opción vegana disponible con crema de ricota de almendra y leche de soya.)	250
PASTA CASERA A ESCOGER ENTRE NUESTRAS PASTAS Y SALSAS CASERAS DE: P E S T O , P O M O D O R O , A R R A B I A T A O C R E M A D E H O N G O S . SERVIDA CON NUESTRO PAN VEGANO.	

FETUCCINI	200
RAVIOLI con relleno de la elección del chef.	250
GNOCCCHI (vegano)	180

extras

HUMMUS	45
GUACAMOLE	40
QUESO RICOTA DE ALMENDRAS	40
ORDEN DE TOTOPOS	25
ORDEN (2) DE PAN CASERO O PITA	50
PAPAS GAJO	50
CAMOTE GAJO	50

D R I N K S



alive

JUICES

JUNGLE JUICE	80
Pineapple, kale, spinach, passionfruit and lemon.	
SOULSHINE JUICE	80
Papaya, carrot, melon, ginger, lime and orange.	
LOVE JUICE	80
Beet, mint, celery, pineapple, lemon and grapefruit.	

SMOOTHIES

GREEN POWER	120
Spinach, banana, avocado, hemp seeds, spirulina, honey or agave and milk of choice.	
JUST CHILL	150
CBD, mango, pineapple, ginger, banana, honey or agave and milk of choice.	
POWER PUNCH	120
Banana, cacao, espresso shot, dates, home-made peanut butter, cinnamon and milk of choice.	
BERRY BLAST	120
Strawberries, blueberries, vanilla, dates, maca and milk of choice.	
ZENERGY	120
Cantaloupe, mango, passion fruit, eggfruit, turmeric, honey or agave and milk of choice.	

Thank you for being part of **UIVO!** **WORLD BY HAND's** little brother was born from our passion for natural construction, healthy food and respect for our planet and all its animals. We want to live in a more just world, where economic opportunities are created in sustainable projects improving the way we live our reality.

HEALING SHOTS

BOOST	60
Ginger, celery, lemon and orange.	
DETOX	70
Wheatgrass, lemongrass and lime.	
DIGESTIVE	60
Activated charcoal, pineapple and kiwi.	

D R I N K S



awake

COFFEE AND TEA

ESPRESSO AMERICANO	35
MACCHIATO	40
FLAT WHITE GIBRALTAR	50
CAPPUCCINO	45
LATTE	50
CBD HONEY LATTE	120
MOCHA	60
CHOCOLATE	50
GOLDEN MILK	65
CHAI MASALA	65
TEA STRANDS	50

EXTRAS

Non-dairy milk: almond, coconut, soya	10
CBD extract	60
biodegradable cup	10

Our aim is to be an exemplary project where we explore ways to more sustainable eating, building and treating our residues. **CONSTRUCTION:** bambu is the fastest growing plant in the planet and even cut down, it still absorbs CO₂. **FOOD:** the great majority of our ingredients are sourced locally and we do plenty of our recipes from scratch. We produce our own coconut and almond milk, all of our breads, our vegan desserts and our pastas. There is plenty of vegan, gluten free and sugar free to choose from! **RESIDUES:** we have a grease trap and a bacteria biodegestor that process and clean every drop of water used in the shop and the restaurant. We run our own composting system for all the food left over from costumers and kitchen scraps. We are transforming them into fertile soil.

VIVO WATER

WATER OF THE DAY	40
FRESH COCONUT WATER	70
KOMBUCHA Different flavors	100
MINERAL WATER	65
NATURAL WATER SKYHA	100

W I F I : V I V O L O V E
P W : v e g a n l o v e
I G : (a t) v i v o t u l u m

h a r d D R I N K S



strangers

PARA SOBREVIVIR

CARAJILLO	150
SHOT MEZCAL I TEQUILA	150
WINE BY GLASS	180
ARTISANAL BEER	80

ELEXIRS

CONCENTRATED DRINKS WITH ACTIVATED INGREDIENTS FOR MEDICINAL BENEFITS

CAMU CAMU	280
Camu camu extract, passion fruit, dragon fruit, turmeric root, lime juice, coconut syrup and tequila.	
JUNGLE	280
Spirulina extract, pineapple, basil, ginger, lemon juice with lime zest and mezcal.	

VIVO SPECIALS

BY JOSEPH	220
Mezcal, hibiscus, orange, lemon and syrup.	
CARIBBEAN	220
Rum, melon, mango, coconut cream and turmeric.	

W I F I :	V I V O	L O V E
P	W :	v e g a n l o v e
I	G :	(a t) v i v o t u l u m

h a r d D R I N K S



friends

MEZCALITAS

MARACUYA	150
STRAWBERRY	150
BERRIES	150

CLASSICAL COCKTAILS

MEXICAN MULE	180	APEROL SPRITS	130
Tequila centenario, lemon juice, ginger, agave honey and lager beer.		Aperol, sparkling wine and mineral water-	
CLASSIC MARGARITA	180	LEMON GRASS SPRITS	130
Tequila, lemon juice and controy.		Mezcal, maracuya, syrup, orange and sparkling wine.	
CLASSIC MOJITO	150	HAWAIIAN SPRITS	150
Havana rum club 3, sugar, mint and lemon.		Pineapple juice, mint, mezcal, aperol, syrup and sparkling wine.	
CAMPESINO	150	MARTINI CAFÉ	150
Tequila, mint, lemon and sugar.		Vodka, syrup and espresso.	

W I N E



white

GAUDIANA BLANC DE BLANC
A.O. PENEDÉS | SPAIN

PERRELLADA, MACABEO, XAREL-LO, CHARDONNAY

Perfect match : Grill vegetables, pesto pasta and bruchetta.

Glass

190

Botella

900

spar-
kling-
white

MARRUGAT BRUT | ECOLOGIC
A.O. CAVA, SPAIN

PARELLADA, MACABEO, XAREL-LO

Perfect match : Mezze dish,
tempura tacos, hummus and
raw vegetables.

Glass

250

Bottle

1.100

A concious wine pairing
dinner by PINORD WIN-
ERY, one of the top 100
wineries in the world.

rosé

REYNAL ROSÉ
A.O. CAVA, SPAIN

TEMPRANILLO

Perfect match : Risotto porto-
bello, buda bowl, vivo salad,
hummus and raw vegetables.

Glass

190

Bottle

900

W I N E



red

202 UVAS

VALLE DEL MONTENEGRO, AGS, MÉXICO
MALBEC, TEMPRANILLO, SYRAH

Perfect match : Mushroom pasta, kale salad and vegetarian burger.

Glass

250

Bottle

1.200

DIORAMA SYRAH
ECOLOGIC AND ORGANIC WINE
A.O. MONTSANT, SPAIN
SYRAH

Perfect match : Ventilla chilli, mushroom tacos, quiche vivo and pomodoro pasta.

Glass

290

Bottle

1.400

CLOS DEL MAS
BIODINAMIC, ECOLOGIC AND ORGANIC WINE
A.O. PRIORAT, SPAIN
CABERNERT SAUVIGNON, GARNACHA, MERLOT, SYRAH
Perfect match : Arrabiata pasta, ventilla chilli, quiche vivo and mezze dish.
Bottle

1.900



UIVO

JUICES

JUGO DE LA JUNGLA	80
Piña, kale, espinaca, maracuyá y limón.	
JUGO DE BRILLO DEL ALMA	80
Zanahoria, papaya, melón, jengibre, limón y naranja.	
JUGO DEL AMOR	80
Betabel, menta, apio, piña, limón y toronja.	

SMOOTHIES

PODER VERDE	120
Espinaca, plátano, aguacate, semillas de cáñamo, espirulina, miel o agave y leche a elegir.	
SOLO RELAJATE	150
CBD, mango, piña, jengibre, plátano, miel o agave y leche a elegir.	
GOLPE DE PODER	120
Plátano, cacao, shot de espresso, dátiles, mantequilla de maní, canela y leche a elegir.	
EXPLOSIÓN DE BAYAS	120
Fresas, mora azul, vainilla, dátiles, maca y leche a elegir.	
ZENERGIA	120
Melón, mango, maracuyá, lúcumá, cúrcuma, miel o agave y leche a elegir.	

Gracias por ser parte de UIVO! Este hermanito menor de WORLD BY HAND nace de nuestra pasión por la construcción natural, la comida saludable y el amor a los animales. Queremos vivir en un mundo más justo, donde las oportunidades económicas emanen de proyectos sustentables, de cambiar la manera en que producimos nuestra realidad.

SHOTS CURATIVOS

IMPULSO	60
Ginger, celery, lemon y orange.	
DESINTOXICANTE	70
Pasto de trigo, zacate limón y limón amarillo.	
DIGESTIVO	60
Carbón activado, piña y kiwi	

B E B I D A S



despierta

Buscamos ser un proyecto ejemplar, donde exploramos formas mas sustentables de comer, construir y tratar nuestros desechos. **CONSTRUCCION:** El bambú es la planta que mas rápido crece en este planeta y aun cortado, sigue absorbiendo CO2. **COMIDA:** La mayor parte de nuestros ingredientes son locales y la gran parte de nuestro menu lo hacemos de principio a fin. Producimos nuestra propia leche de coco y de almendra, hacemos toda nuestra panaderia en casa, nuestros postres son veganos, gluten free y hechos aqui mismo al igual que nuestras pastas!. **DESECHOS:** Contamos aqui mismo con una trampa de grasas y un biodigestor de bacteria que limpian toda el agua que ensuciamos en la muebleria asi como en el restaurante. Tenemos nuestro propio sistema de composta para todos los desechos de comida del restaurante la cual la estamos convirtiendo en tierra fertil.

CAFE Y TÉ

ESPRESSO I AMERICANO	35
MACCHIATO	40
FLAT WHITE I GIBRALTAR	50
CAPPUCCINO	45
LATTE	50
CBD MIEL LATTE	120
MOCA	60
CHOCOLATE	50
LECHE DORADA	65
CHAI MASALA	65
TÉ EN HEBRAS	50

EXTRAS

LECHE VEGETAL:	10
Almendra, coco, soya	
Extracto CBD	60
Vaso biodegradable	10

VIVO WATER

AGUA DEL DÍA	40
AGUA DE COCO FRESCO	70
KOMBUCHA	100
Diferentes sabores	
AGUA MINERAL	65
AGUA NATURAL SKYHA	100

W I F I :	VIVO	LOVE
CLAVE :	veganlove	
I G :	(at)	vivotulum

B E B I D A S f u e r t e s



extranos

PARA SOBREVIVIR

CARAJILLO	150
SHOT MEZCAL I TEQUILA	150
VINO POR COPA	180
CERVEZA ARTESANAL	80

ELEXIRS

BEBIDAS NATURALES CONCENTRADAS A BASE DE INGREDIENTES ACTIVOS PARA FINES CURATIVOS

CAMU CAMU	280
Extracto de camu camu, maracuyá, pitahaya, raíz de cúrcuma, jugo de lima, jarabe de coco y tequila.	
SELVA	280
Extracto de espirulina, piña, albahaca, jengibre, jugo limón con jarabe de fruto del monje y mezcal.	

ESPECIALES VIVO

BY JOSE	220
Mezcal, jamaica, naranja, limón y jarabe natura.	
CARIBEÑO	220
Ron, melon, mango, crema de coco y cúrcuma.	

W I F I :	VIVO	LOVE
CLAVE :	veganlove	
I G :	(at)	vivotulum

BEBIDAS fuertes



amigos

MEZCALITAS

MARACUYA	150
FRESAS	150
FRUTOS ROJOS	150

COCTELES CLASICOS

MEXICAN MULE 180
Tequila centenario, jugo de limón, jengibre, miel de agave y cerveza lager.

CLASSIC MARGARITA 180
Tequila, jugo de limón y controy.

CLASSIC MOJITO 150
Ron havana club 3, azúcar, menta y limón.

CAMPESINO 150
Tequila, menta, limón y azúcar.

APEROL SPRITS 130
Aperol, vino espumoso y agua mineral.

LEMON GRASS SPRITS 130
Mezcal, maracuyá, jarabe, naranja y vino espumoso.

HAWAIIAN SPRITS 150
Jugo de piña, menta, mezcal, aperol, jarabe y vino espumoso.

MARTINI CAFÉ 150
Vodka, jarabe y café expresso.

U I N O



blanco

GAUDIANA BLANC DE BLANC
D.O. Penedés | España

PARELLADA, MACABEO, XAREL-LO, CHARDONNAY

Maridaje con : Vegetales al grill, pasta pesto y bruchetta.

Copa

190

Botella

900

bur

baja
blanca

MARRUGAT BRUT I ECOLOGIC

D.O. CAVA, ESPAÑA

PARELLADA, MACABEO, XAREL-LO

Maridaje con : Plato mezze.

tacos tempura, hummus y vegetales crudos.

Copa

250

Botella

1.100

Una selección de cena-maridaje por BODEGAS PINORD, una de las 100 mejores bodegas del mundo.

rosé

REYNAL ROSÉ

D.O. CAVA, ESPAÑA

TEMPRANILLO

Maridaje con : Risotto portobello,

buda bowl, ensalada vivo, hum-

mus y vegetales crudos

Copa

190

Botella

900

U I N O



tinto

202 UVAS

VALLE DEL MONTENEGRO, AGS, MÉXICO

MALBEC, TEMPRANILLO, SYRAH

Maridaje con : Pasta de hongos, ensalada kale y hamburguesa vegetariana.

Copa

250

Botella

1.200

DIORAMA SYRAH

ECOLÓGICO Y ORGÁNICO

D.O. MONTSANT, ESPAÑA

SYRAH

Maridaje con : Chille ventilla, tacos de hongos, quiche vivo y pasta pomodoro.

Copa

290

Botella

1.400

CLOS DEL MAS

BIODINÁMIC, ECOLÓGICO Y ORGÁNICO

D.O. PRIORAT, ESPAÑA

CABERNERT SAUVIGNON, GARNACHA, MERLOT, SYRAH

Maridaje con : Pasta arrabiata, chille ventilla, quiche vivo y plato mezze.

Botella

1.900