



NATURAL MENU



La Bruja

VEGAN FOODS

St 2017





La Bruja

VEGAN FOODS

La Bruja was born as a tribute to the feminine energy within each being and the quest for harmony between our bodies and the earth, aligning with its cycles...

At La Bruja, we steer clear of Monosodium Glutamate, bouillon, artificial colors, flavors, or preservatives. We also don't serve commercial sodas loaded with sugar...

We embrace the diverse array of fresh local ingredients offered by Guatemala's eternal spring. The milk, bread, saucds, and proteins in our dishes are produced right in our kitchens.

Cooking times might take a bit longer, as we respect natural cooking rhythms, and most orders are tailored to your preferences.

At La Bruja, we prioritize quality over quantity.

Vegan Burger Club

CREATE COMBINE AND ENJOY

- | | | | |
|--|--|--|--|
|  <p>Q. 61
Beans and Quinoa
Protein 12g.</p> |  <p>Q. 70
Smoked Tempeh
Protein 26g.</p> |  <p>Q. 59
Masala Lentils
Protein 10g.</p> |  <p>Q. 66
Falafel
Protein 15g.</p> |
|  <p>Q. 86
Seasonal Mushrooms
Protein 3.5g.</p> |  <p>Q. 81
Seitan
Protein 85g.</p> |  <p>Q. 96
Beyond Meat
Protein 20g.</p> |  <p>Q. 96
Chicken
Protein 12g.</p> |

Bread

Homemade

- | | | | |
|---|---|--|--|
|  <p>Q. 15
Gluten Free Bread</p> |  <p>Whole Grains Seeds</p> |  <p>Olives</p> |  <p>Sourdough</p> |
|---|---|--|--|

Complement

Choose 1

- | | | | |
|--|--|---|--|
|  <p>Salad</p> |  <p>Fries</p> |  <p>Tostones
Q. 15</p> |  <p>Sweet Potatoes
Q. 15</p> |
|--|--|---|--|

Toppings Choose 5

- | | | | | | |
|---|---|---|--|--|---|
|  <p>Lettuce</p> |  <p>Spinach</p> |  <p>Beet Root</p> |  <p>Purple Cabbage</p> |  <p>Aguacate</p> |  <p>Radish</p> |
|  <p>Pickles</p> |  <p>Cucumber</p> |  <p>Tomato</p> |  <p>Carrot</p> |  <p>Row Red Onion</p> |  <p>Bell Pepper</p> |
|  <p>Pink Ginger
Q5.</p> |  <p>Roasted Peppers
Q5.</p> |  <p>Cherry Tomato
Q5.</p> |  <p>Microgreens
Q5.</p> |  <p>Vegan Cheese
Q8.</p> |  <p>Guacamole
Q5.</p> |

Sauces Choose 2

- | | | |
|-------------------------|--------------|---------------------------|
| Tabasco Q7 | Hot Sauce | Organic Ketchup Q3 |
| Hummus Q6 | Tahini Sauce | Pesto |
| Dijon Mustard Q5 | Mayonnaise | Sriracha Mayonnaise |
| Chimichurri | Mustard | Barbacue |



Selección de la Casa

Falafina

Discover the perfection of our legendary and crispy Falafel Burger, nestled in our homemade baked soft olive bread. Delight in its flavor, dressed with a signature homemade sauce, and complete your experience with a side of savory sweet potato fries.

Toppings

Spinach, cucumber, cherry tomato and cilantro microgreens.

Q. 78



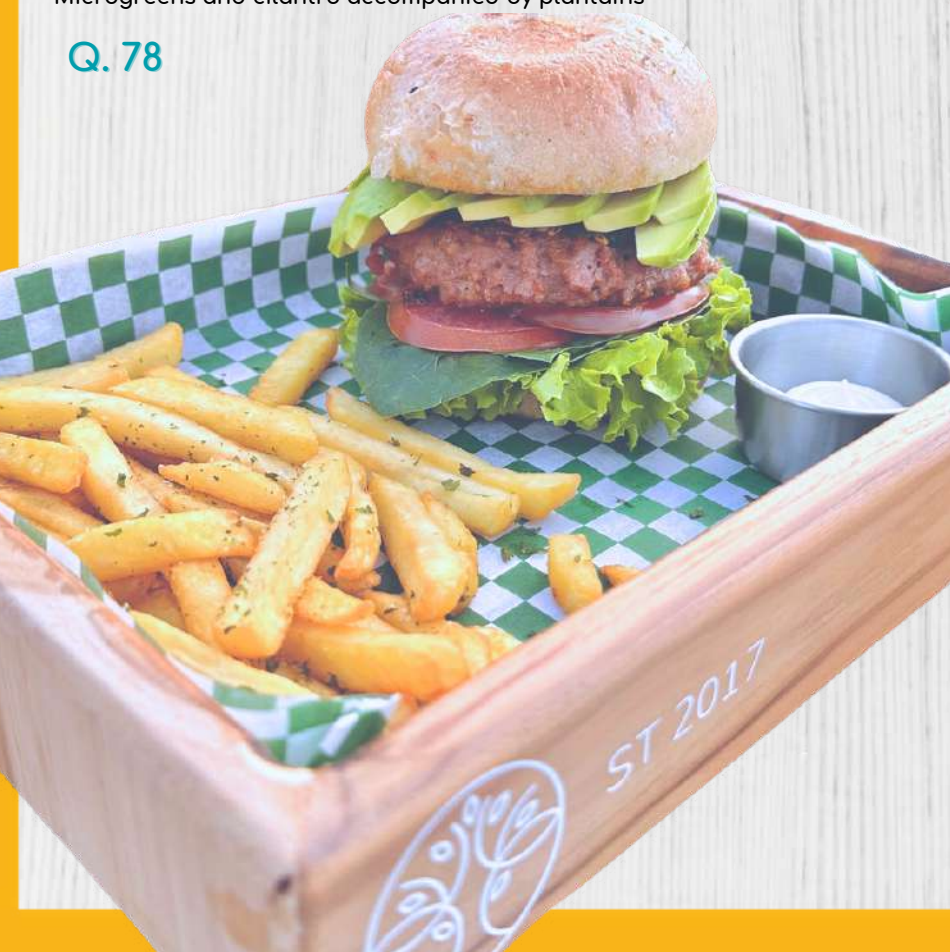
Antigua Burger

Indulge in our burger featuring classic Guatemalan beans in both red and black varieties, blended with quinoa, served on a freshly baked seed-infused bun. Accompanied by tostones and complemented with our local pico de gallo and homemade guacamole. Embark on a unique journey of authentic flavors that captures the freshness of Guatemala

Toppings

Jalapeño, tomato, onion, spinach, lettuce and Coriander Microgreens and cilantro accompanied by plantains

Q. 78



Beyond Bruja

We blend the distinctive flavor of Beyond Cake with the natural elements of La Bruja, crafting an exceptional experience for those seeking meat flavors...accompanied with fries

Toppings

Avocado Spinach Lettuce y tomato.

Q. 96



Entradas

Hummus Rainbow

Homemade hummus served alongside a selection of organic vegetables—carrot, cucumber, celery, chili pepper, cherry tomato, and radish. Complete the experience with soft pita bread and three flavorful falafel balls. You can transform your dish into gluten free by choosing tortilla chips with quinoa instead of pita bread.

Q. 88



Empanadas

Indulge in our Argentine empanadas, a portion of two classic-sized units, prepared at home and filled with a variety of delightful options

*. Opcion Air Fryer +Q.10

Beyond Meat Q. 70

Roasted Bell Peppers Q. 48
Vegan Cheese Corn

Sauteed Spinachs Q. 48
With Vegan Cheese

Nuggets

Enjoy a serving of Crispy Chicken Nuggets accompanied by our delicious homemade sauce

Q. 86



El Pancho

Classic Hot Dog on a delectable artisan sourdough bun, filled with savory non-GMO vegan soy sausages and topped with crisp fresh vegetables.

Q. 63

Carpaccio



Experience the freshness of thin slices of zucchini, mushrooms, and avocados delicately marinated with olive oil and lemon. Served with capers, walnuts, toasted sourdough bread, and a sprinkle of microgreens for a delightful and vibrant dish

Q. 52



Tostones



Commence your culinary journey with our starter of locally sourced green plantains, expertly prepared in our kitchens and accompanied by flavorful pico de gallo, sweet corn, and delicate microgreens.

Q. 42



Platillos

Mahatma Bowl



Choose Base

Base 1: Basmati Rice
Base 2: Quinoa

A harmonious blend of fresh ingredients, featuring creamy avocado, vibrant cherry tomatoes, Organic spinach, shredded carrot, seasonal sprouts, refreshing cucumber, and sunflower seeds.

Drizzled with homemade tahini and crowned with a touch of pickled purple cabbage for a burst of color and flavor.

Choose Protein

- Smoked Tempeh Q. 65
- Falafel Q. 65
- Seasonal Mushrooms Q. 65
- Beyond Meat Q. 90
- Vegan Chicken Q. 90



- Extra
- Vegan
- Greek Cheese
- Q. 8



Bowl Azteca

Savor the exquisite blend of Mexican rice, corn, tortilla chips, cilantro, beans, guacamole, pico de gallo, bell peppers, and roasted mushrooms. All dressed in a light cilantro dressing, served in a tortilla bowl or without for a gluten free experience.

Q. 68

- Extra
- Vegan
- Greek Cheese
- Q. 8

Bowl O-lan



Nourishing Rice Noodles: Savory snow pea, pickled purple cabbage, soy root, crunchy broccoli, black sesame, and smoky tempeh come together in a symphony of flavors, generously coated in our special house sauce."

Q. 72

- Extra
- Greek Vegan
- cheese
- Q. 8







Gyro Mediterraneo

Mediterranean Gyro: Bursting with cherry tomatoes, greens, cucumber, organic spinach, red onion, purple cabbage, and green olives. Served with your choice of potatoes or salad, all wrapped in a warm pita and drizzled with tahini sauce.

Choose your Protein

	Falafel	Q. 72
	Roasted Mushrooms	Q. 74
	Seitan y Mushrooms	Q. 76
	Smoked Tempeh	Q. 74
	Vegan Chicken	Q. 96
	Beyond Meat	Q. 96

Extra Vegan Greek Cheese Q. 8

Sushi Magma

Indulge in our Seitan Protein Sushi Rolls, featuring nori seaweed, rice, vegan cheese, mayonnaise, sriracha, and carrot, all topped with crispy fried plantain. Accompanied by our exquisite vegan eel sauce, and served with palate-cleansing wasabi and pink ginger

Q. 91



Sushi Avocado









Savor the freshness of our sushi roll crafted with rice, nori seaweed, cucumber, organic spinach, chives, and vegan cheese, topped with slices of creamy avocado. Accompanied by palate-cleansing wasabi and pink ginger for a delightful balance of flavors

Q. 85

Tacos

Indulge in a set of 4 tacos featuring organic corn tortillas bursting with flavors. Each taco is filled with organic lettuce, sautéed carrots, purple cabbage, bell pepper, microgreens, pico de gallo (local sauce), and a spicy taco sauce. Customize your tacos with the protein of your choice...

Choose Your Protein

	Roasted Mushrooms	Q. 64
	Beyond Meat	Q. 91
	Smoked Tempeh	Q. 64
	Seitan & Mushrooms	Q. 66
	Vegan Chicken	Q. 91
	Falafel	Q. 68



Egplant Musaka



Delight in a unique creation a meticulously crafted lasagna featuring roasted eggplant and mushrooms, draped in a luscious homemade pesto sauce, and adorned with a creamy cashew cheese. This culinary masterpiece is perfectly complemented by the crunch of toasted sourdough bread, promising a symphony of flavors that dance on your palate with freshness, sophistication, and a touch of culinary finesse.

Q. 75



Classic Wrap



Enjoy our Classic Wrap packed with avocado, tomato, organic lettuce, bell pepper, cucumber, and falafel, all rolled up in a homemade gluten-free spinach tortilla. It comes with chips and a side of tahini sauce for a deliciously simple and satisfying meal.

Q. 64

Wheat Tortilla (not gluten free)

Q. 54

Noodles Succini

Zucchini cut like spaghetti with vegan parmesan cheese, Cover with beyond meat bolognese sauce and toasted bread.

Q. 68

Pesto Variant

Q. 52



Sopa



Savor the warmth of our Tomato Carrot Soup infused with a touch of ginger, served alongside freshly baked sourdough bread.

Q. 38



Vegan Pizzas

Crea combina y disfruta

Select Base

Q.82



GLUTEN FREE

Q.72



SOURDOUG



Olive Rosemary



Olive Garlic



Olive



TOFU CHEESE



CASHEWS CHEESE

Select Cheese

Choose one Protein



BEYOND MEAT



HONGOS ASADOS



VEGAN CHICKEN

Vegetables

ELIGE 5



BASIL



TOMATO



ZUCCHINI



TOMATE CHERRY



BELL PEPPER



JALAPEÑO



CAPERS



PINEAPPLE



SPINACH



CARROT



PURPLE ONION



OLIVES

Toque Final

ELIGE 1

ARÚGULA



CHILI FLAKES



CHIMICHURRI



PESTO



SRIRACHA

NUTRITIONAL YEAST



ORÉGANO

BALSAMIC



GREENS

Vegan Pizzas

Tamaño personal

Beyond Pizza

Savor the exquisite flavors of our sourdough pizza, featuring a base brushed with olive oil and garlic, topped with tomato sauce, tofu cheese, spinach, tomatoes, onions, and olives. A symphony of tastes on every slice

Choose Protein

Beyond Meat
Vegan Chicken

Choose Sauce

Chimichurri
Olive Oil

Q. 76

Green Family

A rustic sourdough base, delicately infused with olive oil and rosemary, crowned with a medley of tofu cheese, tomato sauce, and nutritional yeast. Topped with vibrant tomatoes, peppers, onions, olives, and organic spinach for a burst of flavors

Q. 72

Blue Tree



Indulge in our Gluten-Free Crust, generously brushed with olive oil and garlic, topped with a luscious blend of tomato and cheese sauce. Enjoy the rich flavors of cashew cheese combined with oven-roasted seasonal mushrooms, fresh spinach, zucchini, tomatoes, onions, and a hint of bell pepper for a tasty and healthy experience

Q. 82



Desserts

Alfajor Ganache

Savor the taste of Argentina with our Vegan Alfajores, filled with rich chocolate ganache and served alongside luscious vegan cream.

Q. 38.00



Alfajor Maicena

Enjoy the timeless flavor of our Classic Cornstarch Alfajores, filled with a delightful seasonal vegan filling. A perfect blend of tradition and plant-based goodness.

Q. 38.00



Bliss Balls



Delight in our Truffles a divine fusion of succulent strawberries and coconut, encased in the finest local chocolate. Crafted without added sugar and completely gluten-free.

Q. 20.00



Choco Cake

Indulge in our Vegan Chocolate Cake adorned with a luscious Chocolate Peanut Ganache, perfectly complemented by a side of creamy delight

Q. 45.00



Vegan Crepe

Crafted from homemade plant-based milk, our creation features two seasonal fruits and Vegan Cream. Elevate your experience by choosing between peanut butter, almond, or chocolate spread

Q. 42.00



Brebajes



After Volcano

Blueberries, Banana, Dates, walnuts,
Homemade Plant Milk

Q. 38.00

All Green

Spinach, Celery, Matcha, Pineapple, Cucumber,
Mint, Green Grapes, Green Apple, Ozone Water

Q. 42.00

Detoxer

Spinach, Celery, Matcha, Pineapple,
Cucumber, Mint, Apple, Ozone Water

Q. 28.00

Zen Warrior

Vegan Protein, Banano, Blueberries,
Homemade Plant Milk, Chía

Q. 43.00

Caribbean Skin

Orange, Carrot, Lemon, Pineapple Ozone
Water

Q. 26.00

Hydra

Watermelon, Orange, Strawberry,
Cucumber, Ozone water

Q. 32.00

Chocolat

Chocolate, Raspberry, Coconut, Banana,
Peanut Butter, Homemade Plant Milk

Q. 40.00

Nirvana

Orange, Spinach, Cacao, Banano,
Dates, Homemade Plant milk, Cashews

Q. 41.00

Radiant

Carrot, Orange, Pineapple, Clorophil,
Coconut, Ginger, melon, Lemon Ozone Water

Q. 36.00

Sun Of the Sun

Mango, Pineapple, Passion Fruit. Golden
Spices, Mint, Ozone Water

Q. 35.00

Luna Roja

Acai, Banano, Raspberry, Pineapple,
Strawberry, Chía, Homemade Plant Milk

Q. 38.00

Aqua Dragon

Dragon fruit, Mango, Banana, Strawberry.
Ozone Water

Q. 37.00

Green Gold

Kiwi, Banana, Organic Spinach, Vegan Protein,
, Peanut Butter, Homemade Plant Milk

Q. 47.00



Bebidas



Natural Drinks

Ginger, Orange y Pineapple	Q. 28.00
Mango, Strawberries y Maracuyá	Q. 35.00
Maracuyá, Orange y Ginger	Q. 30.00
Coconut Milk, Mint, Lime y Pineapple	Q. 34.00
Classic Lemonade	Q. 17.00
Ginger Lemonade	Q. 21.00
Strawberries Lemonade	Q. 27.00
Cardamomo Lemonade	Q. 27.00
Cucumber Lemonade	Q. 21.00
Mango y Dragon fruit	Q. 32.00
Filter and Ozonated Water	Q. 0



Packed Drinks

Cold Press Juice no Sugar added	Q. 27.00
Kombucha Cardamom and ginger	Q. 35.00
Water Bottle	Q. 10.00
Sparkling Water (Can)	Q. 15.00
Sparkling Water San Pellegrino	Q. 22.00



Infusions

Medicinal tea (mild cold) (ginger, garlic,lemon and agave)	Q.25.00
Ayurvedics (digestive) (Pitta, Kapha, Vatta,)	Q. 25.00
Jazmin tea (fragrant relaxation)	Q. 20.00
Argentinian Mate (Raises good mood)	Q. 30.00
Moon Tea (female hormone regulator	Q. 25.00



- Hot Drinks

Cappuccino	Q. 32.00
Expreso	Q. 16.00
Cacao with homemade milk	Q. 36.00
Regular Tea	Q. 15.00

Taro Latte
Matcha Latte
Frappe Chocolate
Orange Coffee
Mocca

Available in



Beer

Montecarlo Beer	Q. 30.00
Local Craft Beer	Q. 40.00
Stella Artois	Q. 35.00

Wine & Cocktail

Red Organic Wine Monastrell Spain 750 ml	Q.210.00
Red Wine Oveja Negra Carmenera Merlot Chile 750 ml	Q.225.00
Red Wine Cabernet Sauvignon Misiones de Rengo Chile 187 ml	Q.50.00
White Organic Wine Verdejo Spain 750 ml	Q.225.00
White Wine Doña Paula Sauvignon Blanc Argentina 750 ml	Q.220.00

Horchata Liqueur 43 cool, rice-based drink with hints of cinnamon and vanilla. **Q. 52.00**

Horchata Liqueur 43 with Espresso Shot **Q. 75.00**

The Paloma is a refreshing and flavorful cocktail that combines Tequila 1800 with Grapefruit juice and effervescent water. **Q. 76.00**



Liquid Meals

Crea tu propia bebida

7 ingredientes
Q.48.00

8 ingredientes
Q.55.00

9 ingredientes
Q.61.00

Elige una Base



Té Verde



Agua



Leche de Almendra



Leche de Coco

Elige los Verdes



Espinaco



Micro Greens



Espirulina

Grasas Saludables



Semillas de Girasol



Mantequilla de Almendra



Aceite de Coco



Aguacate



Mantequilla de Maní

Elige las Fibras



Pasas



Avena



Almendras



Linaza



Chía

Powered by



Agrega un Boost



Polen



Matcha



Maca



Golden Spices



Triphala



Clorofila



Ashwaganda



Proteína Vegetal



Raw Cacao



Colágeno

Para Endulzar



Panela Orgánica



Agave



Azúcar de Coco



Dátiles

Agregar Frutas



Fresas



Banana



Arándanos



Piña





La Bruja

VEGAN FOODS

At La Bruja we charge an extra 10% on consumption, which is distributed among all team members to be able to provide you with the best service and experience while you enjoy your dishes; However, it is totally optional.

¡Gracias por tu visita!





La Bruja

VEGAN FOODS



3av Sur 1A , Antigua Guatemala



3515 0869



labrujaveg@gmail.com

