



Spreadin'  
HUMMUS.  
— not —  
HATE

**MENU**

# OUR BRANDS

100% Powered By Plants



*For bulls#!t  
free mornings*

Toasts, bowls,  
smoothies and lattes  
for a perfect start to  
your day



*More than just  
salads*

Chilaquiles, molletes,  
grain bowls and more



*Burgers fallen  
from heaven*

Hamburgers, fries, nachos  
and other heavenly creations



*The nicest  
ice cream*

Dairy free, bulls#!t  
free, totally delicious  
nicecreams

## LOCATIONS

• *mora Insurgentes*



• *mora Roma*



• *mora Bosques*



• *mora Lomas*



• *mora Interlomas*



• *mora Duraznos*



• *mora Polanco*



• *mora Artz*



• *mora Condesa*







TOFU  
Never  
CAUSED A  
PANDEMIC



**The supermarket with more than 700  
totally plant based products**



**Good for you,  
and good for the planet**

[www.mora-market.com](http://www.mora-market.com)

- Organic produce
- Bulk nuts & seeds
- Products by *mora mora*
- Bakery

- Snacks & desserts
- Beverages
- Home supplies
- and more!



Scan to  
see more!

f @MoraMoramx

@moramora\_mx







mora  
mora  
JUICE BAR



**No processed foods  
beyond this point**



# SMOOTHIES Only the freshest fruit

 -250 kcal

 +15g protein

 keto

 **All milks, spreads and butters are homemade by mora mora**

**Sugar free smoothies made with a pure açai puree base**

\*Any modification to the original recipe has an extra charge. Ask at the counter\*



## Mora Mora \$110

Water+coconut nectar, blueberry, strawberry, banana, pineapple and açai puree



## Blue Velvet \$130

Water+coconut nectar, mango, blueberry, cold pressed ginger and açai puree



## Açaí Mora \$160

Strawberry, banana, blueberry, water+coconut nectar and date honey



## Açaí Especial \$170

Banana, strawberry, almond milk and date honey



## Açaí AMM \$170

Banana, strawberry, almond milk, date honey, peanut butter and açai puree



## Açaí ABC \$190

Almond milk, strawberry, banana, almond butter, date honey, cacao nibs and cinnamon

### Add protein

pea+rice blend

• Vanilla or chocolate \$35

### Feeling extra?

- Raw spirulina \$20
- Greens (spinach+kale) \$17
- Adaptogen boost \$20
- Almond Butter \$25
- Peanut Butter \$15
- Cashew Butter \$25



## Pinky Promise \$125

Mango, pineapple, strawberry, water+coconut nectar, powdered dragon fruit, basil and date honey



## Pérame Jengibre \$75

Water+coconut nectar, kale, spinach, cold pressed ginger, pear and chia



## Chocomenta \$95

Water+coconut nectar, banana, mint leaves, cacao nibs, date honey and raw spirulina



## Curcumangos \$95

Water+coconut nectar, mango, pineapple, banana, ginger and turmeric



## El Azul \$130

Water+coconut nectar, almond milk, banana, pear, vanilla protein, maca, hemp and blue spirulina



## Clean & Green \$125

Almond milk, banana, pear, spinach, kale, raw spirulina and date honey



## Fuaa! \$120

Cold brew, almond milk, banana, almond butter, cacao nibs, cinnamon and maca



## El Ave Llana \$95

Almond milk, pear, banana, cacao nibs, date honey and hazelnuts



## Matchacate \$140

Almond milk, vanilla protein, banana, matcha, avocado and oats

# SMOOTHIE BOWLS

Smooth AF

 -250 kcal

 +15g protein

 keto

 All milks, spreads and butters are homemade by *mora mora*

ALL SMOOTHIE BOWLS INCLUDE 3 TOPPINGS:

- Banana
- Strawberry
- *mora mora* granola
- Hemp
- Cacao nibs
- Coconut flakes

Ask about our seasonal toppings!

*Sugar free bowls made with a pure açai puree base*



## Açaí Mora \$185

Strawberry, banana, blueberry, water+coconut nectar and date honey



## Açaí Especial \$195

Banana, strawberry, almond milk and date honey



## Açaí AMM \$195

Banana, strawberry, almond milk, date honey and peanut butter



## Açaí ABC \$205

Strawberry, banana, almond butter, date honey, cacao nibs, almond milk and cinnamon

*Bowls made with a *mora mora* almond milk base*



## Fuaa! \$150

Cold brew, banana, almond butter, cacao nibs, cinnamon and maca



## Clean & Green \$155

Banana, pear, spinach, kale, raw spirulina and date honey



## El Ave Llana \$125

Banana, pear, cacao nibs, date honey and hazelnuts



## Matchacate \$170

Vanilla protein, banana, matcha, avocado and oats

### Add protein

pea+rice blend

Vanilla or chocolate \$35

### Add to the blend

- Raw spirulina \$20
- Greens (spinach+kale) \$17
- Adaptogen boost (reishi, ashwaghandha and maca) \$20

### Extra toppings

- Blueberry \$20
- Almond Butter \$25
- Cashew Butter \$25
- Peanut Butter \$15



## El Azul \$155

Water+coconut nectar, almond milk, banana, pear, vanilla protein, maca, hemp and blue spirulina



## Pinky Promise \$155

Mango, pineapple, strawberry, water+coconut nectar, powdered dragon fruit, basil and date honey

All products are processed in a facility that uses nuts, almonds, hazelnuts, gluten and other allergens. All prices are in MXN pesos and include tax. All of our packaging is made from compostable PLA

# LET THERE BE BREAD

Sourdough  
or Ezekiel

 -250  
kcal

 +15g  
protein

 keto

 **All butters, dips, spreads and cheeses are homemade** *by mora mora*

All served with seasonal hummus and baked tortilla chips.

\*Except for Brekkie Muffin and Nuts & Jelly

Gluten free bread:    +\$22 for toasts    +\$37 for sandwiches

## Superb sandwiches



**Superfood \$125**

Avocado smash, hummus, lentil sprouts, chilli flakes, Himalayan salt, hemp, cucumber and marinated kale



**Cashew Cheese \$125**

Cashew cheese, cherry caprese, marinated kale and cucumber



**Pesto Smash \$125**

Cashew cheese, tomato, avocado smash, marinated kale and mint+jalapeño pesto

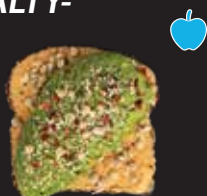


**Brekkie Muffin \$140**

Ezekiel muffin, almond butter, avocado smash, marinated kale, chilli flakes and Himalayan salt

## Mindblowing toasts ;)

### -SALTY-



**Avo Toast \$95**

Hummus, avocado, lentil sprouts, chilli flakes, Himalayan salt, pepper and hemp



**Caprese \$95**

Cashew cheese and cherry caprese



**Sr. Togarashi \$115**

Cashew cheese, avocado, shichimi, a touch squeezed lemon and sesame seeds



**Shuk Toast \$100**

Beet hummus, cherry tomato, cucumber, avocado, zaatar and tahini-ginger dressing

### -SWEET-



**Nuts & Jelly \$85**

Peanut butter or almond butter or cashew butter, hemp, blueberry and jelly

### Feeling extra?

- Avocado smash \$25
- Hummus \$15
- *mora mora* Cashew cheese \$25

All of our packaging is made from compostable PLA

### Fun fact!

All of our milks, cheeses, hummus, spreads and jelly are made daily in our production plant!

# COLD PRESSED JUICES

Made daily in our production plant. 100% fruit & veg.

  
-250  
kcal

  
+15g  
protein

  
keto

*Cold pressing is the only technique that keeps all nutrients, vitamins and enzymes from the fruits and vegetables when they're turned into juice. They're processed without heat and they're pressed, extracting the pulp. CHANGES IN INGREDIENTS NOT AVAILABLE.*

*\*Ask about our seasonal cold pressed juices!\**



## Xolo Verde \$90

Celery, cucumber, lettuce, lemon, spinach, chard, kale, cilantro, mint, wheatgrass, parsley and ginger



## Don Pastito \$95

Green apple, pineapple, cucumber, spinach, celery, chard, kale, ginger and mint



## Super C+ \$85

Orange, grapefruit, pineapple, ginger and mint



## Betabella \$95

Carrot, green apple, beet, ginger and spirulina



## Zana Zana \$75

Carrot, orange, pineapple, lemon and turmeric



## Limón Partido \$90

Water, lemon, green apple, ginger, activated charcoal and chia



## Verde AF \$105

Green apple, lettuce, spinach, chard, jicama, kale and lemon



## El Místico \$110

Water, green apple, lemon, ginger, maple and blue spirulina



## Shot, shot, shot!

### •Fireshot \$40

Ginger, lemon, and cayenne pepper

### •Shot de Jengibre \$40

100% cold pressed ginger



## Guerrero \$55

Orange, ginger, cayenne pepper, lemon and oregano oil



## Jugo de apio \$75

100% celery juice



## Green Warrior \$65

Celery, cucumber, orange, spinach, chard, kale, lettuce, lemon, cilantro, parsley, wheatgrass, ginger, mint oregano oil and cayenne pepper



# CLEAN LATTES

Any way you like them

 -250 kcal

 +15g protein

 keto

 **Todas las leches, cold brew y chocolate están hechos en casa** *by mora mora*

*Choose any homemade milk*

- *mora mora* almond milk
- *mora mora* house blend

(cashew, coconut and oats)

*Sweeten it (if you want)*

- Date honey
- Coconut nectar

*Ask for them hot or cold ;)*



## Vegan Latte \$70

Cold brew and almond milk



## Ginger Coffee Latte \$85

Cold brew, cold pressed ginger and almond milk



## Cold Brew \$65

Cold brew and water +coconut nectar



## Golden Latte \$80

Cold pressed turmeric, cinnamon, cayenne pepper, cardamom and maple with almond milk

*Give your drink a boost*

- Adaptogen boost \$20 (reishi, ashwaghandha and maca)

**Fun fact!**

We get up at 5:00 AM daily just to "milk" our almonds



## Matcha Latte \$70

Almond milk, matcha and water



## Xoco Latte \$70

Almond milk, cocoa, chocolate, maple, mesquite and Himalayan salt



## Mocca Latte \$70

Almond milk, cocoa, chocolate, maple, cold brew, mesquite and Himalayan salt

*Frappes with clean ingredients and ice. No added BS*



## Mirreishi Frap \$97

Cold brew, almond milk, reishi and date honey



## Matcha Frap \$80

Almond milk, matcha and date honey



## Protein Coffee Frap \$89

Cold brew, almond milk, vanilla protein and date honey



## Vegan Latte \$70

Cold brew, almond milk and date honey

**Herbal teas \$60 (order them hot or cold)**

- **Bancha:** Light flavored organic green tea
- **Pu-Erh:** Energy boosting green tea
- **Verde con jengibre:** Sencha green tea with ginger
- **Moras:** Mix of blackberry, elderberry and hibiscus flower

- **Chai herbal:** Tisane rooibos, ginger, cinnamon and lemongrass
- **Om:** Tisane cardamom, saffron, licorice, fennel, ginger, cinnamon, rosebuds, lemongrass and rose essence

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Grainz  
by mora mora



**Plant based bowls,  
brunch & more ;)**





# BRUNCH Work hard, brunch harder

 -250 kcal

 +15g protein

 keto

 *All cheeses, creams, sauces and proteins are homemade by mora mora*

## Chilaquiles with baked tortilla chips and mexican delicacies



### Chilaquiles Morita \$155

Morita sauce, mushroom carnitas, avocado, pickled onion, cilantro, cashew cream and fresh almond cheese  
Side: Non refried beans



### Chilaquiles Verdes \$140

Green sauce, mushroom carnitas, chickpea chorizo, sauteed kale, cambray onion, cashew cream and fresh almond cheese  
Side: Non refried beans



### Chilaquiles de frijol \$140

Bean-chipotle sauce, chickpea chorizo, avocado, cambray onion, cashew cream and fresh almond cheese



### Enchiladas \$150

3 creole corn tortillas, filled with mushroom carnitas and spinach. Covered with your sauce of choice.

With cashew cream, almond cheese, avocado and cambray onion. Side: non refried beans



### Enfrijoladas \$150

3 creole corn tortillas, filled with mushroom carnitas and spinach, covered with bean sauce and chickpea chorizo

With cashew cream, almond cheese and avocado



### Molletes \$120

Sourdough bolillo with beans, chickpea chorizo, avocado, fresh almond cheese

Served with pico de gallo

### Pick your sauce

• Green sauce • Morita sauce

## The sweetest happy-ever-after brunch

### Tahini Waffle (gluten free)

Half order \$95 Complete order \$185

Waffle made with oatmeal, rice, almond and arrowroot flour, flaxseed, tahini, maple, chia, natural vanilla extract and Himalayan salt

Toppings: banana, strawberries, toasted almonds and Funky Maple (cacao, cayenne pepper and cinnamon)



### Feeling extra?

★ Tempeh bacon bits	\$39
• Chickpea chorizo	\$20
• Avocado	\$25
• Fresh almond cheese	\$20
• Cashew cream	\$25

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GRAINZ

# GRAIN BOWLS

Our chef's favorites



-250  
kcal



+15g  
protein



keto

All dressings, creams, cheeses and proteins are homemade by mora mora

ASK AT THE COUNTER ABOUT OUR SEASONAL BOWL



## El Paisa Bowl \$160

Basmati rice, lentils, chickpea chorizo, roasted corn, roasted sweet potato, kale de gallo (kale, cilantro and cherry tomato), pickled onion and pumpkin seeds

+Cashew-guajillo dressing



## Macro Bowl \$145

Quinoa, lentils with herbs and olive oil, broccoli, roasted sweet potato, marinated kale, pickled purple cabbage, almonds and avocado

+Turmeric dressing



## Fauda Bowl \$145

Quinoa+greens (spinach+arugula), roasted falafel, cherry tomatoes, cucumber, pickled onion, hummus and avocado

+Tahini-ginger dressing



## Teriyaki Protein Bowl \$175

Greens (spinach+arugula) quinoa, broccoli, edamame, chickpeas with herbs, sauteed mushrooms, roasted almonds and avocado with shichimi

+Healthy teriyaki dressing

# HOMEMADE SOUPS

All dressings, creams, cheeses and proteins are homemade by mora mora



## Sopa Verde Quinoa \$60

Quinoa, onion, celery, garlic, ginger, cashew, broccoli, kale, spinach, parsley, spices and jalapeño



## Sopa de tortilla \$70

Broth (tomato, dried chillies and cashew), chickpea chorizo and black beans

Served with cashew cream, avocado and baked tortilla chips

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# HOT SANDWICHES

Sourdough  
or Ezekiel



-250  
kcal



+15g  
protein



keto

All cheeses, creams, sauces, dips and proteins are homemade by mora mora

All served with seasonal hummus and baked tortilla chips.

Ask for your sandwich with gluten free bread, add +\$37

Sandwiches of the gods ;)



## Champwich \$130

Cashew truffled cheese, tomato, mushrooms with sherry ponzu, caramelized onions and arugula



## Shrooms al pesto \$130

Cashew cheese, tomato, avocado, sauteed mushrooms, arugula and mint+ jalapeño pesto



## Popeye \$145

mora mora spinach dip, roasted cherry tomato and toasted sunflower seed

### Feeling extra? Why not?

- |                           |      |
|---------------------------|------|
| • Avocado smash           | \$25 |
| • Hummus                  | \$15 |
| • mora mora Cashew cheese | \$25 |

### Fun fact!

Sourdough bread, being naturally fermented, helps keep a healthy gut ;)

## OUR SIDES

Your main's perfect company ;)

All cheeses, creams, sauces, dips and proteins are homemade by mora mora



## Broc & Cheddar \$60

Roasted broccoli, carrot cheddar, toasted almond and chilli flakes



## Esquites de la Mora \$60

White roasted corn, cambray onion and cilantro  
Served with cashew-guajillo dressing and chile piquín



## Esquites Trufa \$80

White roasted corn, huitlacoche, caramelized onion, cambray onion and cilantro  
Served with truffled cashew cheese and raw-mesan



## Coliflor Golden \$70

Coliflower, seasoning (garlic, paprika, olive oil, turmeric, chilli flakes and pepper) lemon and parsley  
Served with tahini-ginger dressing



**Build your bowl with  
whatever you like ;)**



# BUILD-A-BOWL \$145

F\*ck the chef, I build my own ;)

## 1 BASE

- Basmati rice
- Quinoa
- Greens, arugula or baby spinach or half & half

## 4 MORE

- Lentils (with herbs)
- Chickpeas (with herbs)
- Chickpea chorizo
- Roasted sweet potato
- Roasted corn
- Marinated kale
- Broccoli
- Kale de gallo
- Cucumber
- Arugula
- Coliflor golden

## 1 TOPPING

- Sunflower seeds
- Toasted pumpkin seeds
- Toasted almonds
- Pickled onion
- Pickled cabbage
- Rawmesan

*\*Ask about our seasonal topping\**

## 1 DRESSING

### Turmeric

Cashew, turmeric, coriander, lemon, nutritional yeast and Himalayan salt

### Tahini Ginger

Tahini, ginger, sunflower seeds, garlic, lime, maple and Himalayan salt

### Teriyaki

Soy sauce, maple, garlic, ginger, arrowroot and rice vinegar

### Mint-Jalapeño Pesto

Cilantro, parsley, jalapeño, garlic, mint, pumpkin seeds, olive oil and lemon juice

### Cashew-Guajillo

Cashew, guajillo, sunflower seed, nutritional yeast, miso, garlic, lemon and apple cider vinegar

### Zaatar Vinaigrette

Garlic, rice vinegar, lemon juice, zaatar, maple, Himalayan salt and grapeseed oil

### Feeling extra?

★ <b>Tempeh bacon bits</b>	<b>\$39</b>	• Asparagus	<b>\$35</b>	• Sauteed mushrooms	<b>\$15</b>
• Roasted falafel (2)	<b>\$15</b>	• Avocado	<b>\$25</b>	• Coliflor Golden	<b>\$17</b>
• Chickpea chorizo	<b>\$20</b>	• Hummus	<b>\$15</b>	• Cherry Caprese	<b>\$25</b>
• Edamames	<b>\$15</b>			• Cashew cheese	<b>\$25</b>

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uhohly  
burger  
by maria maria

***Clean but dirty***



# BURGERS

On sourdough buns



-250  
kcal



+15g  
protein



keto

**All cheeses, creams, sauces, dips and proteins are homemade by mora mora**

*Feeling extra?*

★ **Tempeh bacon bits \$39** • **Chickpea chorizo \$20**



**Mora Burger**  
**\$145**

Chickpea and quinoa patty,  
with carrot cheddar cheese,  
caramelized onion, tomato,  
lettuce and pickles



**Trufa Burger**  
**\$175**

Chickpea and quinoa patty,  
truffled cashew cheese,  
caramelized onion, sherry  
ponzu and arugula



**Guacamole Guajillo**  
**(Gua-Gua) \$165**

Chickpea and quinoa patty,  
cashew-guajillo dressing,  
avocado smash, jalapeños  
and pickled onion



**Ancho BBQ Sandwich**  
**\$185**

BBQ seasoned mushrooms  
with chile ancho and date,  
coleslaw and cashew-  
guajillo dressing



**Búfalo Ranch Burger**  
**\$165**

Chickpea and quinoa patty,  
cashew buffalo, cashew  
ranch, lettuce and pickles



**Falafel Burger**  
**\$185**

Homemade falafel with  
caramelized and pickled  
onion, pickles and tahini-  
jalapeño dressing

WHOLY BURGER

## LOCKED & LOADED

Excuse our french (fries)



**Nacho Fries**  
**\$130**

Homemade air fried fries, carrot  
cheddar cheese, corn, chickpea  
chorizo, guacamole and  
pickled onion



**Trufa y Parmesano**  
**\$105**

Homemade air fried fries,  
truffled cashew cream and  
lemon rawmesan



**Chili Cheese Fries**  
**\$125**

Homemade air-fried fries,  
carrot cheddar cheese and  
tempeh chilli

# HEALTHY COMFORT



-250  
kcal



+15g  
protein



keto

All cheeses, creams, sauces, dips and proteins are homemade *by mora mora*

Are burgers too mainstream? This section is for you ;)



## Mac & Greens \$115

Pasta with carrot cheddar cheese, broccoli, cherry tomatoes and kale

Served with rawmesan



## Nacho Problem \$180

Baked tortilla chips, chickpea chorizo, roasted corn and beans

With carrot cheddar cheese, cashew cream, guacamole, pickled onion, soy rajas and macha sauce

### Wholy Dips!

- Búfalo
- Cashew-guajillo
- Beet ketchup
- Ranch
- BBQ
- Truffled cashew cheese

Add another fave for \$25



## Alitas de Coliflor \$100

Air fried cauliflower, battered with organic wheat flour

\*includes 1 dip



## Tempeh Tenders \$130

Air fried, marinated tempeh, breaded in organic whole wheat flour

\*includes 1 dip

# SWEET SIDE O' MINE



## Banana Muffin \$29

Banana, whole wheat flour, cashew cream, chocolate and coconut sugar

Filled with coffee, maple and cashew frosting

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# CLEAN SHAKES

Bulls#!t free milkshakes



-250  
kcal



+15g  
protein



keto

All milks, butters, spreads and chocolate homemade *by mora mora*

## Choose any homemade milk

- *mora mora* almond milk
- *mora mora* house blend (cashew, coconut and oat)

## Sweeten it (if you want)

- Date honey
- Coconut nectar



**Tahini Shake**  
**\$130**

Banana, almond milk, water+coconut nectar, cashew butter, tahini, maple, cinnamon and Himalayan salt



**Choco PB**  
**\$130**

Banana, pear, Xoco latte, almond milk, chocolate protein, peanut butter, maple and Himalayan salt



**La Fresa**  
**\$130**

Strawberry, almond milk, cashew butter, maple, cocoa butter and Himalayan salt

**Our cleanshakes  
bring all the boys  
-and girls-  
to the yard...**



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# mora MARKET® GRAB & GO

  
-250  
kcal

  
+15g  
protein

  
keto

 Everything produced daily by mora mora in our production plant

We produce everything daily, making our items extra fresh and perfect for you to -literally- grab and go. Wether it's breakfast, lunch, dinner or dessert, we've got it.

CHANGES IN INGREDIENTS NOT AVAILABLE.



## Chía n' Oats \$105

Oats, chia, almond milk, cinnamon, date honey and Himalayan salt

Includes 3 toppings



## Raw Oats \$65

Oats, cashew, water, date honey, vanilla, cinnamon and Himalayan salt

Includes mora mora jelly



## Zucchini pesto \$75

Zuchini, baby spinach, almonds and cherry tomatoes

Pesto dressing.

Gluten free.



## El Dorado \$95

Turmeric quinoa, roasted chickpeas, baby spinach and coconut sauce

Cashew-garlic dressing



## Habibi Protein \$95

Farro, lentils, cherry tomatoes, cucumber, kale, sunflower seed and herbs

Zaatar vinaigrette



## Poke 2.0 \$95

Brown rice, roasted beet, cucumber, edamame, baby spinach, sesame seeds and almonds

Ginger-sesame dressing



## Spring Rolls \$115

Rice paper, soba noodles, portobello, carrot, cucumber, purple cabbage, edamame, jicama, cilantro and mint

Ginger-sesame dressing



## Dip espinaca \$90

Cashew, onion, spinach, kale, nutritional yeast, lemon juice, garlic, olive oil, water and Himalayan salt

Includes baked tortilla chips. Ask for them at the counter



## Arroz c/leche \$65

Water, almonds, rice, maple, Himalayan salt and cinnamon

Includes a crumble. Ask for it at the counter

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# mora MARKET® GRAB & GO

 Everything produced daily by mora mora in our production plant

From yummy nut spreads homemade by mora mora to healthy snacks for your day to day life or for your furry four-legged friend, we've got it.

CHANGES IN INGREDIENTS NOT AVAILABLE.

We're nuts about nuts!



**Almond Butter \$250**

Almonds



**Peanut Butter \$100**

Peanuts



**Cashew Butter \$295**

Cashews



**Nutty Nutty \$205**

Nut mix, sweetened with maple syrup



**Mango deshidratado \$80**

Sundried mango  
\*Seasonal



**Piña deshidratada \$75**

Sundried pineapple  
\*Seasonal



**Coconut Flakes \$40**

Sundried coconut flakes



**Cacao Nibs \$90**

Cacao nibs.  
Yeah, we know.



**Power Balls \$55**

Oats, cocoa, date honey, chia, cacao nibs, Himalayan salt and peanut butter



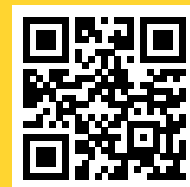
**Clean Cookies \$95**

Cashews, maple syrup, arrowroot, chocolate, mesquite, organic vanilla extract and cinnamon



**Woof Snacks \$50**

Perfect for your furry friend! Oats, peanut butter, water and vegetable oil



Scan to explore  
**mora MARKET®**

Our online market, where you can find anything from fresh produce to unbelievable substitutes!

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GRAB & GO

# MANIFESTO

There's no shortcuts for top quality products

We believe in one thing:  
**THE POWER OF PLANTS**

KNOWLEDGE IS POWER

**NO  
BULLSHIT  
JUST  
CLEAN**

**GUESS WHAT** PRO-  
TEIN  
COMES  
FROM  
PLANTS

No processed  
FOODS  
Beyond this  
POINT

**COUNT NUTRIENTS OVER CALORIES**

**ANIMALS ARE FRIENDS, NOT FOOD**

DAIRY IS SCARY

**DON'T WORRY** YOU'RE NOT GONNA DIE  
YOU'RE GONNA **FEEL  
BETTER  
EVER**  
THAN

**NOT**  
ALL SUGARS  
ARE CREATED  
**EQUAL**

**VEGAN**

is not necessarily healthy, go

**PLANT BASED**

**HABITS**  
OVER

**GENETICS**

No one will argue eating

**VEGETABLES**  
are bad for you

80% CLEAN EATING, 20% EXERCISE  
**100% MINDSET**

## ABOUT US

As told by co-founders Miriam and Daniel

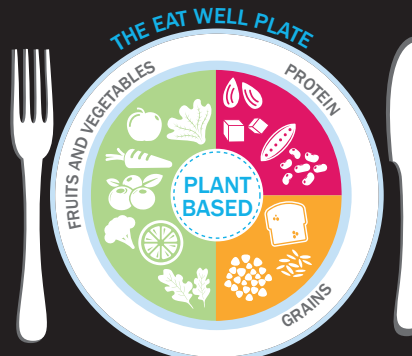
**We started off with a business that became our lifestyle.** We're convinced that a plant based diet is the best way to care for our body, respect animals and reduce our carbon footprint.

Throughout these 6 years, we've had our ups and downs, but thanks to you, our dreams keep coming true towards building a **bullshit free world.**

**We believe in a better world** where we connect with nature and respect it, care for the wellbeing of animals and care about being healthy in mind, body and soul. That's why, since 2014, we've been working towards a change in Mexico and the planet.

**All our products are 100% plant based,** our packaging is compostable (and in some cases, returnable) and we're focused on making a positive impact. We know we've got a lot to work to do so we're constantly searching for new opportunities.

**Our main goal is to help you improve your habits, care for the planet and respect all animals, one meal at a time.**



*mora  
mora*

### Important

Take it one  
step at a time.  
Rome wasn't built  
in a day ;)