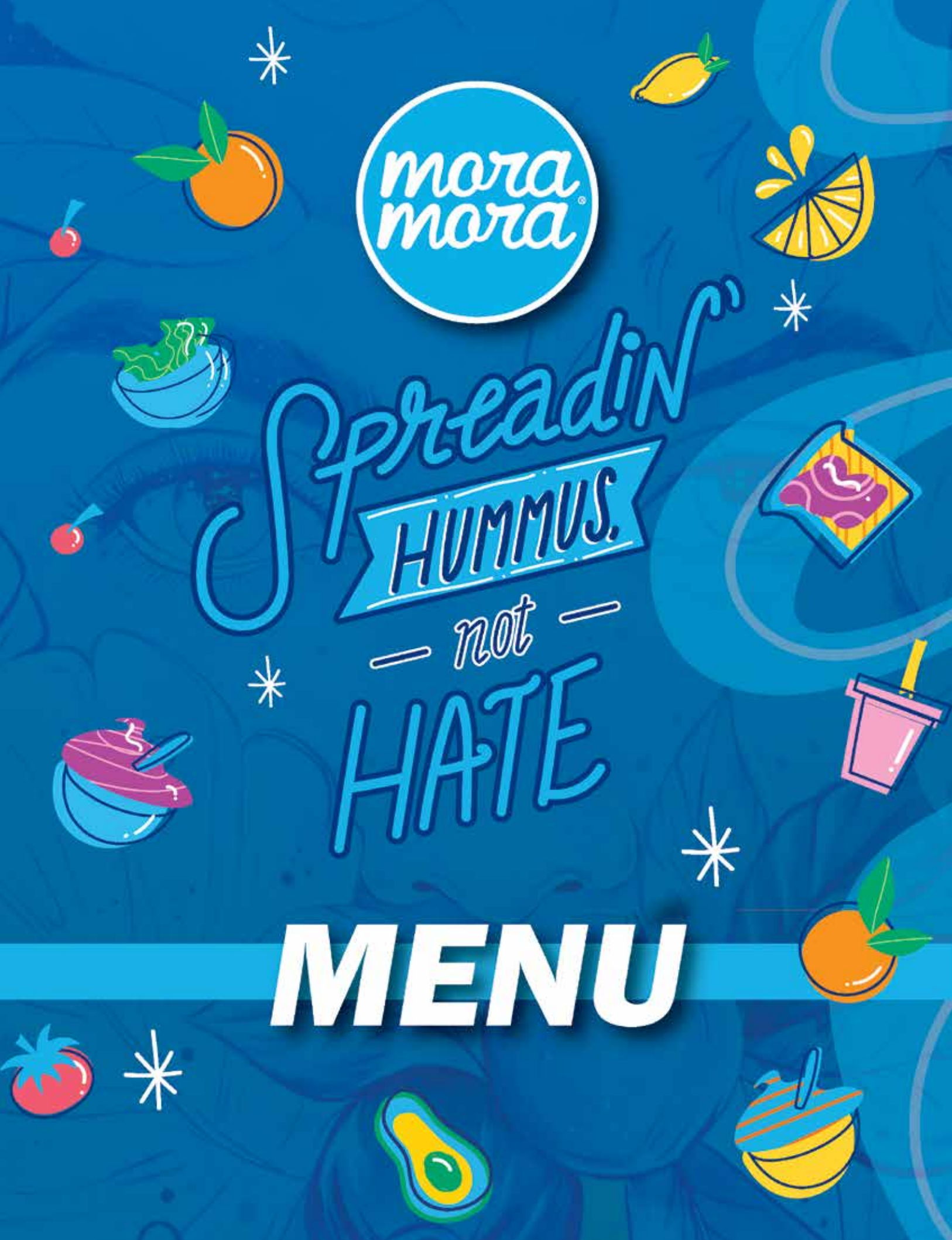




Spreadin'
HUMMUS.
— not —
HATE

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* Durazos



- *mora* Polanco



- *mora* Artz



- *mora* Condesa





mora
MARKET



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

- 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



delish



PRODUCTO:
Queso de nuez



PRODUCTO:
Hummus



PRODUCTO:
Aderezo pesto



mora
MARKET

Leche de almendra






mara
mara
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



Açai Mora \$160

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



Açai Especial \$170

Banana, strawberry, almond milk and date honey



Açai AMM \$170

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



Açai 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 \$20 (reishi, ashwaghandha and maca)

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

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



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

Pick your sauce

- Green sauce
- Morita sauce



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

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

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

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

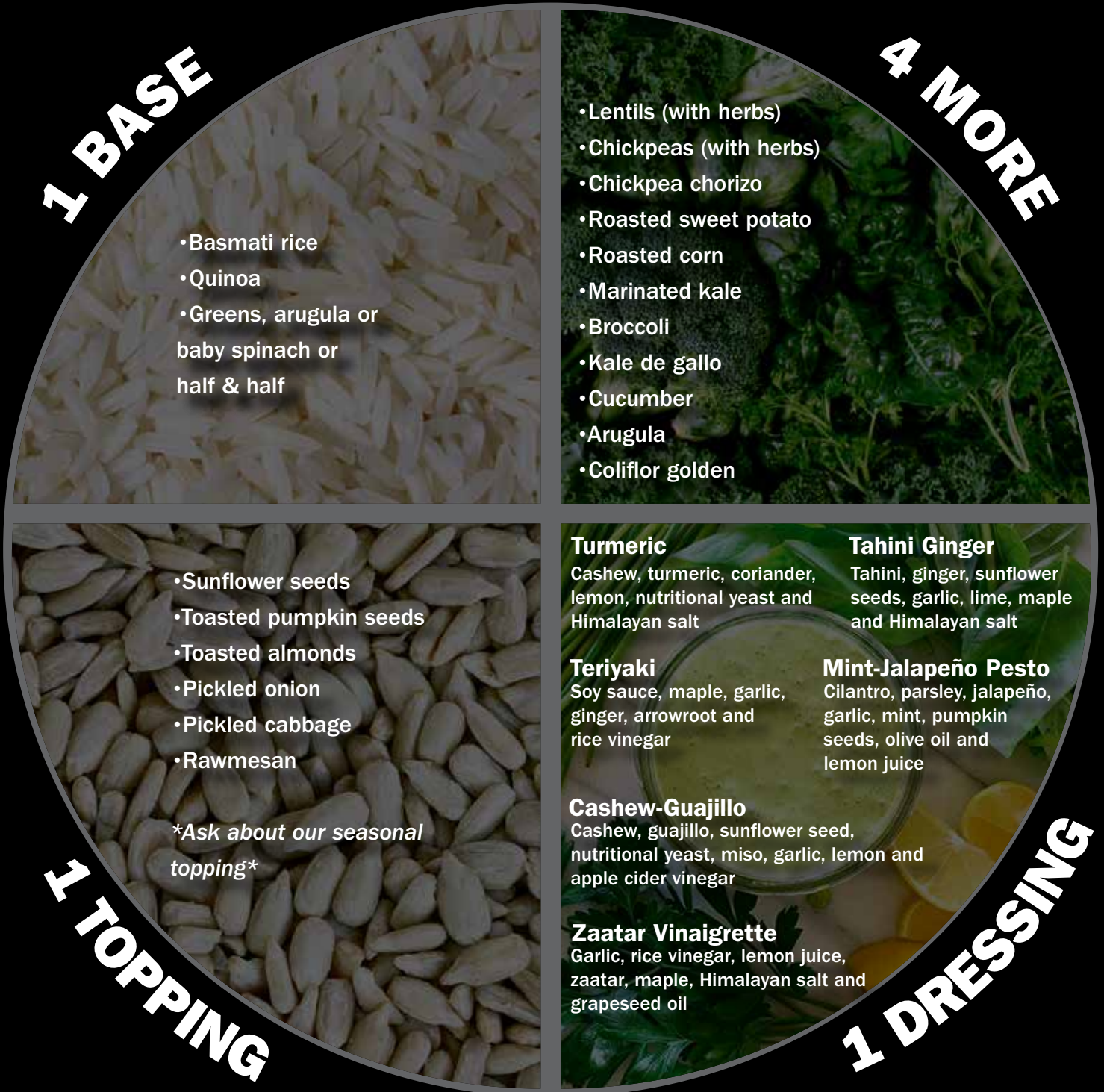
Coliflower, seasoning (garlic, paprika, olive oil, turmeric, chilli flakes and pepper) lemon and parsley
Served with tahini-ginger dressing



Build your bowl with whatever you like ;)

BUILD-A-BOWL \$145

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



Feeling extra?

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

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



uholy
burger
by mora mora

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**

Clean but dirty



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

WHOLY BURGER

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

Zucchini, 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

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

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

Extra tasty snacks



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



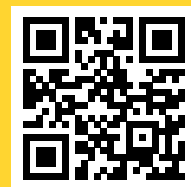
Clean Cookies \$95

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!

GRAB & GO

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

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
THAN **EVER**

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.



*mara
mora*

Important

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