



CAFÉdelMUNDO

YOUR travel CAFÉ



Cafe del Mundo, which means the Cafe of the world, was opened in La Paz on September 2011. Cafe del Mundo is a Swedish

owned Café, created by a Swedish globetrotter, inspired by people,

ountries, cultures, and traditions from all over the world

Cafe del Mundo is for sure a place where you can enjoy delicious breakfasts, lunches, dinners and a lot of tempting sweet stuff, but it's also a great place where travelers can meet and exchange travel experiences. At the same time you are enjoying some great food you will also receive a lot of travel inspiration from around

the world but also tips and ideas for what to do in La Paz and its surroundings. And if you have

any questions about La Paz or Bolivia you are always welcome to ask our staff that will be more than glad to help you! Check our web page for more information and inspiration about the Cafe, Bolivia and the world: www.cafe-delmundo.com.

Sit down, enjoy our place and food, get inspired and relax, before you leave the cafe and continue exploring the hustle and bustle of La Paz.

Café del Mundo, Bolivia

# Food, people and music from asound the world!









# OUR ALL DAY BREAKFASTS MENUS

They all come with coffee or tea, a fresh fruit spice and fresh baked bread with butter and marmalade.

# 1. SALIDA DEL SOL

Yogurt with homemade almond muesli, fruit and honey or our special homemade porridge with toasted nuts and fruit.

# EL SUEÑO DE LOS PANQUEQUES

American pancakes with a mix of fresh fruit and syrup or American pancakes with scrambled eggs, bacon and syrup.

# 3. LA MADRUGADA

Salad of small sliced cucumber, tomatoes and onion, comes with scrambled eggs, fresh cheese, avocado and lemon.

# 4.EL ROBUSTO

Scrambled eggs with fried potatoes, bacon, mushrooms and tomatoes.

Extra bread: Extra cream cheese: Extra butter & marmalade

# OUR BREAKFAST OPTIONS FOR THE SMALL EATER

EXOTIC FRUIT SALAD with fruits of the OUR TEMPTING season.

# A SELECTION OF FRESH BAKED

bread with butter, cream cheese and homemade marmalade.

YOGURT with our homemade almond muesli, served with fresh fruit and honey.

# OUR SPECIAL MADE OAT PORRIDGE with fresh fruit and toasted nuts. Comes

ANDEAN SUPER PORRIDGE made of red quinoa, chia, maca powder and fresh fruit. Comes with quinoa milk.

CHIA PUDDING with soya milk, vanilla, fruit and toasted nuts.

# DARK QUINOA AND CHIA BREAD

With smashed avocado, tomato, red pepper flakes and fresh herbs.

# **SMOOTHIE BOWLS**

TROPICAL BEACH BOWL with coconut milk, fresh fruit, seeds and nuts. By. 25.-

ASIAN GREEN BOWL with coconut milk. spinach, avocado, fresh fruit, seeds and nuts.

SCANDINAVIAN BERRY BOWL with coconut milk, berries, fruit, seeds and By. 25.

AMAZONIAN ACAI BOWL with banana. berries, coconut milk, maca powder, seeds and nuts.

# **OUR EGG** COMBINATIONS

3 EGGS OF YOUR CHOICE (scrambled or fried).

**OMELETTE** with bread.

EGGS ON TOAST (scrambled or fried). Bs. 19.-

# SOUR DOUGH WHITE EGG

**SANDWICH** with lettuce and scrambled egg

YOUR SELECTION of 3 extras to mix with your eggs:

Ham, chicken, bacon, tomato, spinach, mushrooms, onion or cheese.

# PANCAKES, CREPES AND WAFFLES

AMERICAN PANCAKES with fresh fruit and syrup or with bacon, egg and sirup.

VEGAN CHIA PANCAKES with fresh fruit and maple syrup.

CHOCOLATE PANCAKES with pieces of chocolate, whipped cream and chocolate

FRENCH TOAST with fresh fruit, whipped cream and chocolate sauce.

BELGIAN WAFFLES with your two selections:(ice cream, whipped cream, chocolate sauce, fresh fruit, blueberry jam, oreos).

BANANA SPLIT WAFFLES With grilled banana, vanilla ice cream, caramel sauce and toasted nuts.

DOUBLE NUTELLA CREPES with banana, whipped cream and chocolate

Extras (Ice cream, whipped cream, chocolate sauce, oreos, blueberry jam, caramel sauce, fresh fruits).

# WORLD EGG MEALS

SWEDISH HASH, A mix of chicken, beef. ham, potatoes, mushrooms, tomatoes, onion and parsley. Comes with fried eggs and fresh baked bread.

HUEVOS RANCHEROS, Fried eggs. tomato and bean mix on tortillas with pico de gallo, gucamole and cilantro.

SHAKSHUKA, Fried eggs in a creamy tomato and vegetable mix. Served with bread.



# OUR MELTED TOASTS & WORLD WRAPS

HAM TOAST, cheese, tomato and basil.

VEGETARIAN TOAST, cream cheese, cheese, pepper, mushrooms, tomato and onion.

# CHICKEN & MUSHROOM TOAST, cream cheese, cheese, tomato and onion.

ROAST BEEF & CARAMELIZED ONION TOAST with cheese and tomato.

Extra french fries or salad (Lettuce, tomato, carrot, pepper & cucumber)

# OUR STUFFED SANDWICHES

# **EL BOLIVIANG**

Meat fillet, tomato, pepper, onion, cheese, french fries, and fried egg, salad and homemade dressing.



# **EL MEXICANO**

Taco meat, tomato, avocado, cheese, onion, salad and homemade dressing.

#### EL SUECO

Meat balls, creamy beetroot salad, tomatoes.

# LA ALEGRIA

Grilled Chicken, bacon, pineapple, tomato, salad and homemade dressing.

# EL JAMAICANO

Chicken in a curry and sweet chili mix with salad, pepper and apple.

#### LA PRIMAVERA

Mixed salad, tomato, pepper, avocado, olives, fresh cheese and homemade dres-

# **EL CAMPESINO**

Scrambled eggs, melted cheese, avocado, tomato and salad.

For extra brench bries or salad.

# OUR JUICY BURGERS

All burgers come with fresh baked bread and are served with homemade brench, bries and dressing.

#### MEGA BURGER

Burger, lettuce, tomato, onion, cheese, fried egg and bacon.

#### TEX MEX BURGER

Burger with salad pico de gallo and guaca-

# ORIGINAL BURGER

Burger, lettuce, tomato, onion.









# LLAMA BURGER

Llama burger, lettuce, tomato, onion. 38.39-

VEGAN QUINOA & CHIA BURGER

Quinoa burger, mixed salad, tomato, onion. avocado, olives.

# FALAFEL BURGER

Burger, lettuce, tomato, onion, pepper and

# **OUR FRESH HOMEMADE**

EL ORIENTAL, Quinoa mix with tomato, onion, parsley, pepper and lemon. Served with grilled chicken or falafel. Comes with garlic bread and homemade dressing.

EL PACEÑO, Mixed salad, native potatoes, traditional corn, green beans, avocado and fried cheese.

ENSALADA TITICACA, Grilled trout, quinoa with a sweet chili taste, mixed salad, avocado and lime. Comes with garlic bread and home made dressing.

EL TROPICAL, Mixed salad, chicken, avocado, tomato, strawberries, pineapple and sesame seeds. Comes with garlic bread and dressing.

EL GRIEGO, Mixed salad with beans, avocado, tomato, cucumber, onion and olives. Topped with fresh cheese. Comes with garlic bread and dressing.





# OUR HEARTY SOUPS

**EL FRANCES**, Homemade creamy tomato soup with garlic, parmesan cheese and herbs. Served with garlic bread.

LA ABUELA, A homemade quinoa soup, filled with chicken and fresh vegetables. Served with garlic bread.

LA ARUBA, Corn, chili and coconut Soup. Served with nachos.

**EL THAI**, Curry soup with vegetables and coconut milk. Chicken or tofu. Served with ◆rice and garlic bread.

# MORE MEXICO

NACHO PLATE, Mixed salad, tomato, onion, corn, guacamole, pico de gallo, melted cheese and nacho chips Vegetarian /With chicken or meat.

TORTILLAS, Hot cheese tortillas, served with salad, pico de gallo, and guacamole. Vegetarian /With chicken or meat. By 39-/42-

VEGAN ENSALADA TIJUANA, Mixed salad, beans, tomatoes, onion, corn, guacamole, pico de gallo and nacho chips.

EL PACO, Mexican soup with meat or soy meat, onion, pepper, beans, tomato and

corn. Served with cheese tortillas.

# OUR DELICIOUS PASTAS & RICE BOWLS

The pastas comes with garlic bread.

**EL AMOR.** Pasta with creamy bolognese and parmesan cheese. Meat or soya meat.

EL CARIBE, Creamy chicken pasta with garlic, tomato, pepper and parmesan

LA INDONESIA, Mix with fried chicken or tofu. with vegetables in a sweet chili sauce, topped with pineapple and peanuts. 38.42.

EL ITALIANO, A creamy veggie pasta with spinach, mushrooms, tomato, fresh herbs and parmesan cheese.

**EL CIELO**, Creamy Jemon pasta with spinach, grilled trout and parmesan cheese.

**EL TURCO**, Grilled meat kebab with garlic and fresh herbs. Served with rice a fresh salad and garlic sauce.

**EL CHILI**, Creamy chili with meat or soya meat, served with rice and nachos. By 4-

**EL RUSO**, Creamy Beef Stroganoff with onion and mushroom. Served with rice. By 42-

LA JUNGLA, Chicken fillet mix with curry, pepper, banana and peanuts. Served with

# ■ Our Drinks From The House

CHOOSE BETWEEN WHOLE MILK, SOY MILK OR

Our coffee is an organic coffee from coffee plantations of Bolivia.

B&16.-

Bs. 18.-

Bs. 18.-

Bs. 18.-

COCO MILK, QUINOA MILK OR OAT MILK By.6.



# COFFEE

LOW-FAT MILK

AMERICAN BLACK, Drip Coffee. AMERICAN WHITE, Drip coffee with milk. Bx. 12-

**ESPRESSO** 

MACCHIATO, Espresso with foamed milk 8x.12-

CAPPUCCINO

CAFE LATTE

CHOCOLATE LATTE, Espresso with foamed milk and chocolate.

VANILLA LATTE

CARAMEL LATTE

NUTELLA LATTE

WHITE CHOCOLATE LATTE

COFFEE DREAM, Espresso, essence, foamed milk, whipped cream and chocolate sauce.



# CHOCOLATE

HOT CHOCOLATE, with whipped cream and marshmallows.

DARK HOT CHOCOLATE, with orange, cinnamon and whipped cream.

SUBMARINER, hot milk with a piece of fine melting Bolivian chocolate.

TEA, black, cinnamon, chamomile, anise or fruite.

COCA LEAF TEA

# TEA EXCLUSIVE, A BOLIVIAN MADE TEA WITH FRUITS AND FLAVORS FROM AROUND THE COUNTRY.

BOLIVIAN BREAKFAST, Altitude black tea with a vibrant rooibos.

LATIN GREY, Earl grey with amaranth leaves and mangos from the Amazon.

BERRY TEMPTATION, Red berry blend, intense floral bouquet.

CHAI CHOCOLATE . A blend of black Sri Lanka tea, Indian Masala and Amazon cacao. 38.15-

ESPIRITU DEL BOSQUE, Black rooibos tea, berries and a touch of chocolate.

MANDALA, South African rooibos with spicy flavors



# JUICES

JUICE, Made of one selection of fresh fruit with water/milk.

FRESH LEMONADE, with mint.

ZUMO, Fresh squeezed orange or carrot juice.

FRUIT SMOOTHIES, With the selection of up to 3 fresh fruits of the season water/milk/yogurt.











YOGA DREAM, Green apple, spinach, pineapple, lemon, and celery.

BANANA LASSI, Banana, cardamom, honey and yogurt.

THAI SUNRISE, Passion fruit, orange, pineapple and coconut milk.

PAPAYA COLADA, Papaya, lime and coconut milk.

**ANDEAN MYSTERY,** Strawberry, banana, vanilla, maca powder & quinoa milk.

**BERRY BEET,** Strawberry, banana, beets, soy milk.

CARROT DELUXE, Oranges, carrot, celery, ginger & turmeric.





# SODAS, BEER & WINE

COKE, FANTA, SPRITE By. 10.-

COKE ZERO, SPRITE ZERO 8/8.10.-

WATER WITH/WITHOUT BUBBLES 3.8-

BEER PACEÑA/HUARI By. 17-

CORONA By. 22.-

COCA BEER By. 24.-

QUINOA BEER By. 24-

GLASS OF BOLIVIA WINE 88.17-

Red or White.

GLASS OF INTERNATIONAL By. 22.



MILKSHAKES, Chocolate, Strawberry, Vanilla, Banana or Oreo.

MILKSHAKE, Snickers & Banana. 35, 25,

FRAPPUCCINO, Cold espresso milk shake.

MARSHMALLOW & WHIPPED CREAM FRAPPUCCINO, Cold espresso milksha-

ke with marshmallows and whipped cream.

FRUIT FRAPPE, Ice drink with fresh fruit.

Extra bruit or ingredient

B8.6

# Wanderlust

(n.) A strong desire or urge to wander or travel and explore the world.

# **OUR SWEET STUFF**

THE CHOCOLATE CREATION, Chocolate and vanilla ice cream with chocolate sauce, chocolate pieces and oreos.

8.25.-

THE FRUIT CREATION, Vanilla ice cream with whipped cream, oreos and mixes fresh fruit.

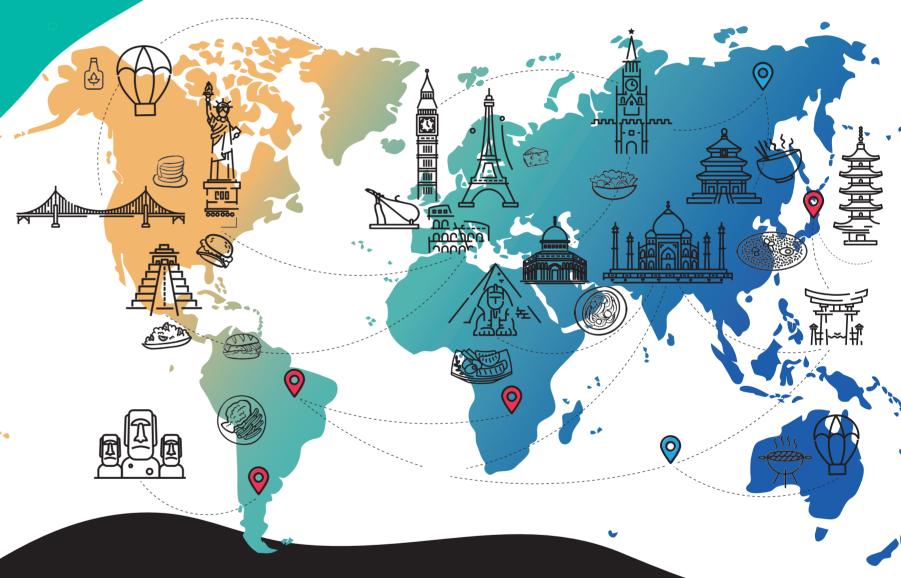
# MORE SWEET THINGS:

Such as brownies with ice cream, cinnamon rolls, chocolate balls, raw balls, fudge, or chocolate chip cookies you find in our glass des Or why not try our waffles, pancakes or nutella crepes for a sweet ending...



# FOOD MAP

THE STORY OF OUR MENU



Our Menu offers elements from around the globe, different flavors and

spices, which makes it possible for people from all nationalities to visit us and feel like

home for a while, or maybe explore new senses or remember a place or a dish from another place or trip.

Our menu is created with travelers from every corner of the planet; this through a lot of food conversations, what people miss during their trips, what they like to eat or what they want to try.

A lot of times when we create new dishes, we invite travelers of the country from where we get the inspiration, so they can go into our kitchen and cook with us, and try the food with the ingredients that we have available here in Bolivia. The idea is not to get it to taste and look exactly like it is in the country of origin from where we took the inspiration, but instead the idea is to mix and blend flavors and ingredients from all the different locations, climates, and culture, so people can meet under the same roof to eat, enjoy and explore together.