

nula

plant based
kitchen

sweets

all day



gluten free



RAW

prestíños with ice cream of the day

5.000 CRC

ice cream of the day, golden berries
& strawberries



chocolate truffles

4.350 CRC

dates, strawberry, vanilla, coconut,
avocado with fruit compote.



chocolate cheesecake

6.000 CRC

cookies base with cashew & cacao cream
topped with passion fruit



pistachio mousse

6.000 CRC

pistachio foam, strawberries, ice cream
of the day & almonds

cookie ice cream sandwich

4.200 CRC

ice cream of the day between two cookies,
fruit compote

carrot cake

3.800 CRC

carrot, agave, oats, soy milk topped
with cashew frosting

These prices don't include 10% service fee + 13% of TVA

"To practice a compassionate way
of eating we first need to become
conscious of what we ingest into our
bodies and how it causes us to feel,
think, speak and act."

- Chef Karla Blokeschova

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