BRUNCH MENU

FAMILY STYLE | 4 COURSE MENU

To start | Para comenzar
Selection of sweet and savory breads, butter, house-made seasonal fruit jam. *Selección de panes dulces y salados, mantequilla, mermelada artesanal de fruta de temporada.*

Fresh & Sweet | Fresco y Dulce
Seasonal fruit platter, natural yogurt, granola, pancakes, maple syrup and honey, hazelnut spread. *Plato de frutas de temporada, yogurt natural, granola, pancakes, miel de maple y abeja, crema de avellanas.*

Healthy & Natural | Saludable y Natural
Mixed salad, cucumber, sweet corn, cherry tomatoes, pecans, raisins. *Ensalada mixta, pepino, maíz dulce, tomate cherry, nuez pecana, pasas.*

Specials

Pizza
With egg, chorizo, and mozzarella cheese. *Con huevo, chorizo y queso mozzarella.*

Chilaquiles
With crispy pork belly served with chipotle sauce, BBQ sauce, and green tomatillo sauce, accompanied with crema. *Con crujiente cerdo, servido con salsa de chipotle, salsa BBQ y salsa verde, acompañada de crema.*

Mexican-style Eggs Benedict
Served with pico de gallo and chipotle hollandaise sauce. *Servido con pico de gallo y salsa holandesa con chipotle.*

French Toast
Homemade bread, flambe bananas, bacon, powdered sugar, vanilla ice cream. *Pan casero, plátanos flameados, tocino, azúcar glas y helado de vainilla.*

Honduran Flauta
Flauta tortilla corn, beaf, sour cream, coriander, red sauce, egg of your choice, avocado, marinated with red onion. *Flauta de tortilla de maíz, carne, crema, cilantro, salsa roja, huevo de su elección, aguacate, marinado con cebolla morada.*

Sea Food

Tuna and salmon tiradito
Served with passion fruit vinaigrette, sesame oil, and roasted avocado. *Con vinagreta de maracuyá, aceite de sésamo y aguacate asado.*

Grilled fish
Served over a quinoa and avocado ceviche. *Servido sobre un ceviche de quinoa y aguacate.*

Lobster roll
Served on brioche bread with melted mozzarella cheese. *Servido en pan brioche relleno de langosta y acompañado de queso mozzarella fundido.*

Grill

Cheese Double burger
With caramelized onions, cheddar and swiss cheese, and chile cabro mayonnaise. *Cebolla caramelizada, quesos cheddar y suizo con mayonesa de chile cabro.*

Rib Eye (6 Oz)
Served with french fries and green pepper sauce with roasted jalapeños. *Servido con papas fritas y salsa de pimienta verde con jalapeños rostizados.*

Baby Back Rib
Served with house potatoes. *Servidas con papas de la casa.*

Gyro
Served with crispy fried chicken, buffalo sauce, peanut dressing, and greek yogurt. *Servido con pollo frito, salsa buffalo, aderezo de mani y yogourt griego.*

Brunch $35 | Drinks $20 + taxes and service per person
Brunch $35 | Bebidas $20 + impuestos y servicio por persona