

HAPPY SUNDAY FUNDAY!

- 01

BLUEBERRY + COCONUT SMOOTHIE BOWL / \$145
Bananas, Blackberries, Blueberries, Granola & Coconut.
- 02

FRENCH TOAST / \$165
Brioche With Bananas And Strawberries + Warm Maple Syrup.
- 03

PANCAKES / \$140
House-Made Mix With Yogurt, Cottage Cheese And Lemon. Blackberries + Warm Maple Syrup.
- 04

“BACON & EGGS” WAFFLES (3) / \$185
With Sunny Side Up eggs, Bacon And Maple Syrup.

EGGS

- 01

EGGS BENEDICT / \$155
Poached Eggs On A Rustic Bread, Chipotle Hollandaise Sauce, Pork Terrine + Paprika Potato Wedges.
- 02

PARISIAN OMELET / \$167
Gruyere Cheese, Turkey Breast, Wild Mushrooms. With Potatoes Au Gratin And Arugula & Balsamic Salad.
- 03

PESTO OMELETTE / \$120
Fresh Mozzarella, Sautéed Mushrooms, Basil Pesto, Jalapeño with Grilled Rustic Bread.

04

HUEVOS RANCHEROS “SHAKSHUKA” / \$125
Sunny Side Up Eggs, “Longaniza” (Spicy Mexican Sausage similar to Chorizo), Black Beans, Fresh Salsa, Gouda Cheese & Fried Tortillas.

05

“BORICUA”EGGS / \$145
Sunny Side Up, Fried Plantains, Red Bell Pepper, Sausage & Chorizo. With Rustic Grilled Bread.

- 06

CALIFORNIA SCRAMBLE / \$180
3 Scrambled Eggs With Cheddar Cheese. Veal Sausage Glazed With Maple And Cilantro. Bacon + Rosemary Potatoes & Grilled Rustic Bread.

07

CHILAQUILES AFROMEXICANOS / \$165
Avocado, Onions, Cheese & Mexican Cream. Fried Plantains, Rice And Black Beans. Topped With Sunny Side Up Eggs.

CARNE

- 01

RIB-EYE STEAK TACOS (3) / \$195 (120 G)
On Charred Corn Tortillas. Port Salut, Fresh Mozzarella & Blue Cheese. Arugula, Balsamic Vinegar Reduction + Pear And Jalapeño Salsa.
- 02

CECINA DE YECAPIXTLA / \$190 (140 G)
Grilled Cured Beef Served With Beans, Queso Fresco, Sour Cream, Grilled Baby Onions, Guacamole + Hand-Made Tortillas & Salsa Verde.
- 03

ARRACHERA (MEXICAN FLANK STEAK) / \$195 (230 G)
Potatoes & Chimichurri.

SANDWICHES, BURGER & SUCH

- 01

CROQUE MADAME / \$175
Bacon, Ham And Grilled Gouda Cheese Sandwich. With Mushrooms.Mozzarella And & Fresh Spinach Sauce. Topped With A Sunny-Side Up Egg.
- 02

BREAKFAST BURRITO / \$95
Stuffed With Scrambled Eggs, Rice, Black Beans, Oaxaca Cheese & Fresh Salsa.

03

BAGEL & LOX / \$ 157
Toasted Poppy Seed Bagel with Cream Cheese, Goat Cheese, Capers, Cucumber, Tomato, Onion, Mustard Sprouts, Tzatziki.

- 04

AVOCADO TOAST SANDWICH (VEG) / \$169
Grilled Toast, Avocado, Mozzarella, Pesto & Arúgula. With Potato Wedges & Celery And Serrano Pepper Dressing.
- 05

AVOCADO-CUCUMBER TUNA SALAD SANDWICH / \$195
Albacore Tuna, Sweet Pepper Mayo And Mustard Relish On Olive Oil Grilled Rustic Bread. With Side Of French Fries Or Arugula-Lime Salad.

06

BREAKFAST BURGER / \$175
English Muffin, Ground Beef (100 grms), Sunny Side Up Egg, Cheddar Cheese, Whiskey & Bacon Jelly. With Country Potatoes.

07

LUNCH BURGER \$ 175
Grilled Pork Belly (150 grms), Guacamole, Caramelized Onions, Grilled Tomato, Arúgula, Charred Serrano Peppers & French Fries.

PESCADO

- 01

SHRIMP TACOS (3) / \$195 (90 G)
Beer Battered Shrimp With Coleslaw Relish, Mayo & Sriracha Dip.
- 02

CEVICHE PLAYA

NEW

Fish Marinated In Lime, Red Onion And Cucumber, On A Bed Of Avocado And Tiger’s Milk, Finished With Extra Virgin Olive Oil.
CORVINA (90 G) \$180 SEA BASS (90 G) \$260

SUNDAY
BRUNCH

SUNDAYS
9AM–4PM



CHEESE BOARD / \$295
Chef's Selection Of Cheeses And Fresh Fruits.
Crostini And House Made Jams.

SALADS

- 01 COBB SALAD / \$265
Lettuce, Watercress, Tomato, Celery,
Grilled Chicken Breast, Hard-Boiled Egg,
Bacon, Avocado, Roquefort & Chives.
- 02 SONOMA SALAD / \$160
European Mixed Greens, Green Apple,
Caramelized Walnuts, Fresh Berries Oil-Dressing
And Rosemary Crouton With Warm Goat Cheese.

LIGHT STUFF / \$75

- 01 YOGURT
With House Made Granola, Honey + Fresh Mango.
- 02 FRUIT BOWL (Seasonal)
- 03 HOUSE MADE GRANOLA
Served With Ice Cold Milk + Bananas.

SIDES

- 01 BAGEL / \$50
Cream Cheese, Tomato And Onion.
- 02 BACON / \$60
- 03 AVOCADO / \$30
- 04 RUSTIC BREAD WITH HOMEMADE JAM AND
ARTISANAL BUTTER / \$45
- 05 PASTRIES / \$48 Pieza.

BRUNCH COCKTAILS

- 01 WHAT'S UP DOC? / \$105
Carrot Juice, Gin, Ginger, Lime, Cayenne Pepper,
Agave Nectar.
- 02 GOOD MORNING SUNSHINE! / \$105
Orange And Grapefruit Juice, Vodka, Soda &
Campari.
- 03 MIMOSAS
OJ \$150 / Strawberry \$159 / Pinapple &
Grapefruit \$150
- 04 CLAMATO / \$35
Salsas, Tabasco, Lime & Salt

WELLNESS BEVERAGES

01 YOUNG COCONUT + STRAW / \$95

02 REVIVE 10 (GREEN JUICE) / \$55
Kale, Mint, Ginger, Celery, Turmeric.

03 GLOW / \$62
Carrot Juice, OJ, Ginger, Cayenne Pepper.

04 L.A. SHAKE / \$75
Almond Milk, Banana, Peanut Butter.

05 GOLDEN LATTE / \$77
Almond Milk, Turmeric, Ginger, Agave
Nectar, Black Pepper And Cinnamon.

06 WAKE ME UP SHOT / \$30
Ginger, Turmeric, Lemon Juice,
Cayenne Pepper.

SMOOTHIES

- 01 BANANA SMOOTHIE / \$79
Banana, Apple Juice, Honey + Natural Yogurt
- 02 VERY BERRY SMOOTHIE / \$95
Blackberries, Strawberries, Banana + Honey
- 03 GO MANGO SMOOTHIE / \$79
Mango, Pineapple, Orange Juice + Honey

JUGOS

ORANGE / \$50
GRAPEFRUIT/GUAVA / \$65

CAFÉ & HOT BEVERAGES

BOTTOMLESS CUP OF COFFEE / \$45
MEXICAN HOT CHOCOLATE / \$58
MILK / \$45

ESPRESSO BAR

*100% ARABICA.

AMERICANO / \$45
LATTE / \$60
CAPPUCCINO / \$60
CAFÉ CON LECHE / \$60
FRENCH PRESS / \$63

TEA

MR. SMITH TEA / \$75
(We Proudly Offer A Variety Of Imported Mr. Smith Teas)
LEMONGRASS / \$60
YERBA BUENA / \$60
CHAMOMILE / \$45