
BUBBLES & TRUFFLES
PROSECCO & TRUFFLES FRIES • $20 •

Specials

(If Available)

Ribeye Turnovers

Ribeye, with smoked gouda & cilantro aioli. $17

Almond French Toast

Brioche bread, almond glaze, fruits and roasted almonds. $17

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Starters

Cuban Turnovers

Ropa vieja (shredded meat), with smoked gouda & cilantro aioli. $14

Dumplings

Stewed chicken, Sweet plantain, Pepper mix
Sesame seeds & Asian sauce $14

Bacon Dates

Served on a goat cheese & basil $13

Bacalaitos (Cod Fritters)

Onion mojo & chistorra aioli $12

Tuna Tartare Tostones

$15

Hummus

White bean, olive oil, paprika & pita bread $10

*Please notify your server if you have any allergies or special needs. Consuming raw or undercooked meats, poutry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sweet

Pumpkin spice F T

Pumking-Brioche, pumking spice mousse, Pumking spice syrup, pumking seed. $17

Guava French Toast

Brioche bread, guava paste, cream cheese & granola. $16

Nutella Fruit Pancakes

Mix berries , Powder sugar, Nutella . $16

Salad

Chef 's Salad

Greens, mandarines, pistachios, grape, olives, goat cheese and red onions. $16

Add Chicken $10 Add Salmon $12

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Main Course

Versos de Cervantes

Spanish broken egg, beef stew, truffle french fries & herbs stratum, aragon chorizo, burrata and avocado. $23

Semilla Benedicts

Poached eggs over cuban fufu, ropa vieja (shredded meat), served with fresh hollandaise sauce, curated chorizo, served with truffle fries and salad. $19

PR ta CRAB - on - Benedict

Crab alcapurria, Poached egg, fresh hollandaise sauce, and tobiko served with mapo rice with chorizo cantimpalo. $21

Steak & Egg

16oz Ribeye cooked with rosemary and garlic cloves, truffle fries, salad, vegtable and mushroom cream. $MP

Chicken & Waffles

Grilled cheese waffles stuffed with smoked gouda, mozzarella and bacon. Top with spicy mayo, local guava BBQ sauce and side of chicken strips. $18

The Constitution

Three Eggs, Bacon and Brioche Bread french toast with seasonal fruits $18

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Main Course

Rancheros

Corn, tortilla, refrito, pico de gallo,sweet plantain, marinara sauce, avocado and two eggs. $17

Tuna Tartar Rancheros

Corn, tortilla, refrito, pico de gallo, Tuna Tartar avocado, sesame seed, and two eggs.

$21

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Sandwishes

ALL COMES WITH TRUFFLES FRIES

Turkey Club

Chef's selection bread with turkey ham, egg, swiss cheese, bacon, coleslaw, avocado and cilantro aioli. $19

Pastrami

Chef's selection bread with pastrami, coleslaw, balsamic aioli, pepper mix, onion tanglers and swiss cheese. $20

Semilla Burger

Chef's blend of ground beef & chicken longaniza in brioche bread served with smoked gouda, caramelized onions, coleslaw, bacon and egg. $22

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Omelettes

Open-Faced Omelette
Add Salad $4
Add Truffle Fries $5

Terra

Hummus, Seasonal veggies and smoked gouda with a topped with a cream of garlic. $17

Salmon Omelette

Wild caught Salmon glazed with guava butter, Seasonal veggies, goat cheese & capers cream. $19

Revolución

Chicken, Seasonal veggies, mozzarella & mushroom sauce. $18

Sides

Eggs (2) $5

Scramble eggs with cheese $5

Avocado $4

Bacon $5

Ham $5

Toast $4

Side Pancakes $5

French toast sticks $6

Fruit Salad $5

Truffle Fries $12

Waffle $10

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