

Paradise Brunch

BREAD _(G,D)

Conchas, Chipa, Cremona, Pan de campo, Trenza Pobleto, Focaccia, Sourdough

COLD BUFFET

Rucola, iceberg, freeze, Carrot, Cucumber, cornhoney mustard, olive oil, balsamic, sweet chilly dressing, lemon vinaigrette

BRUNCH SPECIAL SALAD

ENSALADA DE PIÑA Y AGUACATE (V)

Pineapple and Avocado Salad

HEIRLOOM TOMATO & BURRATA (D,V)

Heirloom tomato, cherry tomato, burrata, olive oil, basil, rucola, balsamic

CAESAR SALAD (D,S)

Baby gem lettuce, croutons, parmesan cheese, Caesar dressing

CHARCUTERIE BOARD _(D)

Cheddar, brie, Emmental, turkey roll, beef salami
Crackers, nuts, grapes, honey, jam, berries

TAPAS BAR _(G)

Marinated heirloom tomatoes, Braised carrots in flavored oil,
Marinated antipasti veggies, Pickled heirloom tomatoes,
Anchovies (S), Pickled salmon (S), Marinated tuna (S),
Homemade rustic breads (G,E)

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Should you have any dietary restrictions or allergies,
please inform your order taker.

Paradise Brunch

MAKE YOUR OWN NACHOS_(G,D)

Corn chips (G), Pico de Gallo, sour cream (D), cheddar (D), lime, cilantro, chili carne

CEVICHE STATION_(S)

Shrimp, crab, seabass, mushroom, tiger milk, lime juice, coconut milk, cilantro, lime

FROM THE SEA_(S)

Shrimps, mussels, Oysters (S), Spicy cocktail (V), Shallot mignonette (V)
Chili mignonette (V)

SUSHI STATION_(S)

Salmon / Tuna / Veggie / California roll
Salmon nigiri / Tuna nigiri
Soy / Ponzu / Togarashi / Furikake / Wasabi
Japanese ginger / Japanese mayo

PARADISO SPECIAL HOT APPETIZER

Spicy Elotes (D, G)
Homemade Empanada (D, G)

SAUCES & CONDIMENTS

Togarashi mayo (V), Citrus cream (D, V), Chimichurri (V),
Tomatillo salsa (V), Mint mojo (V), Salsa roja (V)

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Should you have any dietary restrictions or allergies,
please inform your order taker.

Paradise Brunch

TACO & QUESADILLA STATION

MEAT

Pastor, Beef birria, Chicken Tinga, Carne asada

TOPPINGS

Corn, mushroom, chorizo, Pico de Gallo, sour cream, lime, grated cheese, sautéed vegetables, guacamolata, pickled onion, pineapple, mozzarella, morita, green onions

PAPA AL HORNO CON CHORIZO (Baked potato & chorizo) (D)

Baked potato loaded with chorizo & melted cheese

Arroz Mixto del Mar – Estación en Vivo (D,S)

Mixed seafood rice prepared live with chili-tomato base, finished with lime & fresh cilantro

TROMPO DE POLLO AL PASTOR(G)

Condiments & Toppings

Fresh cilantro (V)

Lime wedges (V)

Pickled red onions (V)

Diced white onions (V)

Jalapeños asados (grilled) (V)

Pineapple pastor bites (V)

Salsas

Salsa Roja (smoky red chili)

Salsa Verde (tomatillo & green chili)

Chipotle crema (D,L)

Habanero hot sauce

BUTCHER'S ROTISSERIE

HERB CRUSTED FILLET MIGNON (D,G)

Herb roasted baby potato with cheese (D), Roasted heirloom carrots (D,V), Thyme jus (D, G)

SPICE RUBBED LAMB LEG (D)

Rosemary jus (D, G), Tropicana BBQ sauce (D, G), Homemade gravy (D, G)

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Should you have any dietary restrictions or allergies,
please inform your order taker.

Paradise Brunch

PARADISO SPECIAL

A LA TALLA SALMON (S)

Roasted cherry tomato on wine (V), Tomato salsa (V), Saffron lime velouté (D, G)

TACOS DE BRISKET AL ESTILO PLANCHA (tropicana brisket plancha station)

Grilled onions, jalapenos, corn tortilla

Toppings

Cilantro, lime, salsa Roja, salsa Verde, pickled onion, cheddar cheese, mozzarella cheese

CORN RIB & PINEAPPLE

BBQ Corn Rib (D, V), Garlic Butter Corn Rib (D, V)

Habanero Glazed Corn Rib (D, V), Coriander Feta Corn Rib (D, V)

Cinnamon Honey Roasted Pineapple (D, V)

MAKE YOUR OWN FLATBREAD (G,D)

Bell pepper, asparagus, button mushroom, king oyster, oyster mushroom, shimeji, sundried tomato, corn

SIDES

Arroz rojo (D), Creamy quinoa (D), Chilli corn carne (D)

Baked pasta (D,G)

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Should you have any dietary restrictions or allergies,
please inform your order taker.

Paradise Brunch

DESSERT

Tres leche (D, G)
Churros (D, G)
Caramel walnut tart (D, G)
Red velvet (D, G)
Avocado delight (D, G)
Fruit bowl
Coconut cicadas (D, G)
Caramelized pineapple cake (D, G)

ICE CREAM COUNTER

Lemon Sorbet / Coconut / Banana / Pistachio
Salted Caramel / Chocolate / Mango / Oreo / Coffee

TOPPINGS

Marshmallow, Chocolate Chip, Rainbow Sprinkle, Pistachio

CHOCOLATE FOUNTAIN

(G) Gluten (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
Should you have any dietary restrictions or allergies,
please inform your order taker.

Paradise Brunch

SIGNATURE COCKTAILS

LYCHEE RAIN

Butterfly pea, Lime juice, Lychee, Soda, Gin.

VODKA SUNRISE

Orange syrup, Vodka, Grenadine.

PRINCE OF PASSION

Passion Syrup, Sour mix, Jalapeno, Whiskey.

ZERO-PROOF (MOCKTAILS)

APPLE DELIGHT

Apple juice, Lime juice, Passion syrup, Strawberry syrup.

BLOOM PEA

Butterfly pea, Lime juice, Rose syrup, Tonic water.

COCONUT PARADISE

Coconut, Mint leaves, Ginger ale.

OTHER STRAIGHT BEVERAGES

ALCOHOLIC BEVERAGES

Bottle beer, gin, rum, vodka, whisky, white wine, red wine.

SOFT BEVERAGES

Assorted sodas, juices, still & sparkling water.