

Paradise Brunch

BREAD

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

COLD BUFFET

Lollo rosso, carrot, cherry tomato, honey mustard
Cucumber, rucola, mesclun, olive oil, and balsamic

BRUNCH SPECIAL SALAD

ENSALADA DE PIÑA Y AGUACATE

Pineapple and Avocado Salad

HEIRLOOM TOMATO & BURRATA

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

CAESAR SALAD

Baby gem lettuce, croutons, parmesan cheese, Caesar dressing

CHARCUTERIE BOARD

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

TAPAS BAR

Marinated heirloom tomatoes, Braised carrots in flavored oil,
Marinated antipasti veggies, Pickled heirloom tomatoes,
Anchovies, Pickled salmon, Marinated tuna,
Homemade rustic breads

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

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MAKE YOUR OWN NACHOS

Corn chips, Pico de Gallo, sour cream, cheddar, lime, cilantro , chili carne

CEVICHE STATION

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

FROM THE SEA

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

SUSHI STATION

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)

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TACO & QUESADILLA STATION

MEAT

Pastor, Beef birria, Chicken Tinga

TOPPINGS

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

BUTCHER'S ROTISSERIE

ROAST FILLET MIGNON (G)

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

ROASTED LAMB LEG (D)

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

POBLANO-RUBBED BEEF BRISKET (D)

Roasted root vegetable (D, V), Mushroom sauce (V), Herb butter (D, V), Honey mustard (V)

MOJITO MARINATED ROASTED WHOLE CHICKEN (D, G)

Habanero sweet chili (V), Salsa roja (V)

PARADISO SPECIAL

BAKED SALMON

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

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BEEF BIRRIA STATION

Birria broth, avocado slices, radish, lime wedges, fresh cilantro, sour cream, shredded cheese, chopped fresh tomatoes

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

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

FLATBREAD DIPS

Salsa verde, molcajete, salsa piquante, sour cream, salsa roja

SIDES

Arroz rojo
Frijoles guisados (kidney beans)
Creamy quinoa
Chili con carne
Mac & Cheese

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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

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SIGNATURE COCKTAILS

SUMMER COZY

vodka, peach puree, lime juice, soda

PURPLE CROWN

gin, white wine, butterfly pea, simple syrup, tonic.

PRINCE OF PASSION

whisky, passion syrup, jalapeño, sour mix.

ZERO-PROOF (MOCKTAILS)

WATERMELON SMASH

cucumber, watermelon, lime juice, tonic.

CUCUMBER FIZZ

cucumber, lime juice, simple syrup, basil.

ICED TEA

ginger, lemon grass, lime juice.

OTHER STRAIGHT BEVERAGES

ALCOHOLIC BEVERAGES

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

SOFT BEVERAGES

Assorted sodas, juices, still & sparkling water.