

Saturdaze Brunch

FOOD MENU

FRESHLY BAKED BREADS

PAN DE ELATE CON JALAPEÑO (G)

(corn bread with jalapeños)

SOURDOUGH BREAD (G, D, L)

SALADS

CEVICHE FRESCO DEL SOL (S,G)

(Fresh fish, avocado, jalapeno, tortilla chips)

COLD STARTERS FROM THE COAST

TROPICAL SALAD (V)

(dry fruits, baby gem, cherry tomato, tropical dressing)

TUNA TIRADITO (S)

(tuna tiradito with spicy ponzu, avocado)

FRESH FROM THE HEARTH

ENCHILADAS WITH CHICKEN (G, D, L)

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FROM THE GRILL

RIB EYE (L, D)

(chimichurri, peppercorn, gravy, herb roasted potatoes)

POLLO ASADO CHICKEN (G,D)

(Caribbean seasoning, corn)

A LA TALLA SEABASS (S)

(Adobo marinated fish cooked in banana leaf)

SIDES

(Latin American inspired)

BLACK BEANS & MEXICAN RICE (D, L)

CAZUELA DE VERDURAS (V, D)

(Vegetable Casserole)

DESSERTS

(Sweet Fiesta)

TRES LECHES CAKE (G, L, D)

CHURROS (G)

BRIGADEIRO CHOCOLATE CAKE (G, D)

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DRINKS

COCKTAILS

EL PICANTE

Vodka, pineapple juice, watermelon syrup, lemon juice
tobasco

THE TROUBLE

Whisky, Apple Juice, Cinnamon syrup, elderflower syrup
Lemon Juice

FORBIDDEN LUV

Gin, Cranberry juice, Orange juice, Peach syrup, Lemon juice.

MOCKTAILS

CRIMSON KISS

Pineapple Juice, Cranberry juice, Watermelon Syrup
Grenadine syrup, Lemon juice.

ROSE AFFAIR

Apple juice, Lychee syrup, Rose syrup, Lemon juice.

MS. AURORA

Orange juice, Pineapple juice, Passion syrup, Peach syrup
Lemon juice.

Saturday Brunch

OTHER BEVERAGES

BOTTLED BEER

- Becks
- Heineken

WINES

- Kwv cabernet sauvignon
 - Kwv chenin blanc

VODKA

- Skyy

RUM

- Bacardi Carta Blanca

GIN

- Beefeater London Dry

WHISKEY

- Jim Beam