

Saturdaze Brunch

FOOD MENU

FRESHLY BAKED BREADS

PAN DE ELATE CON JALAPEÑO (G)

(corn bread with jalapeños)

SOURDOUGH BREAD, SPICY CHIPOTLE BUTTER

(G, D, L)

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, SOUR CREAM AVOCADO (G, D, L)

FROM THE GRILL

RIB EYE (L, D)

(chimichurri, peppercorn, gravy, herb roasted potatoes)

MOJITO GRILLED CHICKEN (L)

(mojito marinated chicken, corn)

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SIDES

(Latin American inspired)

BLACK BEANS & 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

PASSIONISTA

Vodka, passion fruit, strawberry, orange, lime juice

TROPICANA SLING

Fruity combination of benedictine and gin

TROPICANA RISE

Mango juice, rum, lime juice, blue curacao, soda

WHISKEY SMASHED

Whiskey, passion fruit, lime, apple juice

MOCKTAILS

THE PUNCH

Passion fruit, pineapple, strawberry, lime

BASIL & PINEAPPLE SPARK

Pineapple, basil, coconut syrup and soda water

GINGER JULEP

Vanilla syrup, ginger syrup, lemon juice, mint leaves, ginger ale

Saturday Brunch

OTHER BEVERAGES

BOTTLED BEER

- Budweiser
- Heineken

WINES

- Lou Magret Sauvignon Blanc
 - Lou Magret Merlot

VODKA

- Moskovskaya

RUM

- Bacardi Carta Blanca

GIN

- Beefeater London Dry

WHISKEY

- Jim Beam