



# Brunch & Lunch

*By Zoé Jasmin*

*Made with love,  
Served with style.*

# Starters

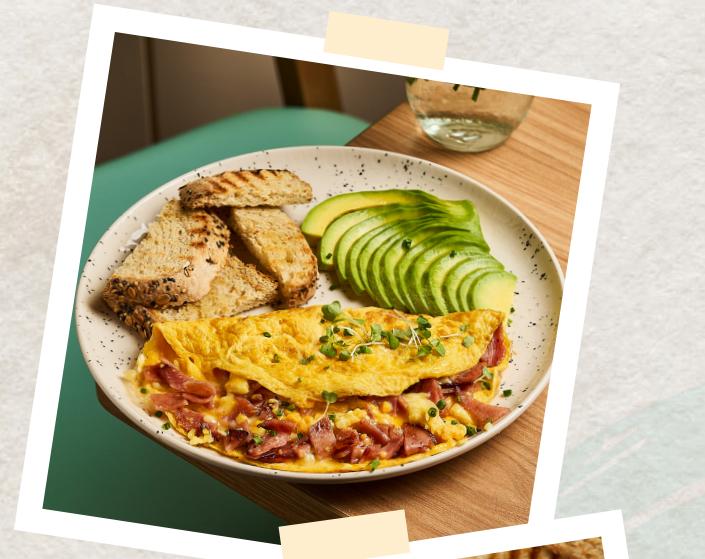
**MINI CHEESE STICKS** \$24.700

6 artisanal mozzarella cheese sticks, fried and served with homemade red and yellow berry jam.



**BRUSCHETTA** \$23.700

Toasted baguette slices topped with fresh cherry tomatoes, finely chopped garlic, fresh basil, and balsamic glaze.



# Eggs to your liking

SERVED WITH AVOCADO AND TOASTED BREAD  
GARNISHED WITH SCALLIONS

**BACON & EGGS** \$28,700

Two fried eggs with crispy bacon.

**CARNIVORE OMELETTE** \$31.700

A hearty omelette loaded with sautéed onions, bacon, ham, and melted mozzarella.

**SCRAMBLED** \$29,700

Scrambled eggs infused with sautéed onions, tomato, and a portion of crispy bacon.

**NAPOLITAN EGGS** \$31.700

A delicious combination of sautéed onions, juicy tomato, Napolitana sauce, melted cheese, and two soft fried eggs.

**VEGETARIAN OMELETTE** \$29.700

A flavorful omelette topped with pesto, onion, tomato, spinach, and mushrooms.

**EGGS & SAUSAGE** \$31,700

Scrambled eggs with onion, served with three golden breakfast sausages.



# Savory Brunch

## AVOCADO TOAST

Two slices of sourdough bread topped with guacamole, poached eggs, sun-dried tomatoes, feta cheese, and homemade balsamic sauce.

\$36.700

## SMOKED SALMON

Smoked salmon stacked over toasted sourdough with cream cheese, creamy avocado, fresh cucumber, and a poached egg, served with a fresh salad.

\$39.900

## PANCAKE STACK

A stack of three fluffy pancakes served with butter, topped with two eggs, crispy bacon, and maple syrup.

\$39.000

## CROISSANT WAFFLE

Two croissants pressed in a waffle iron, with cream cheese, toasted ham, fresh avocado, and fried eggs.

\$39.00

## BREAKFAST WAFFLE

Cassava waffle or traditional waffle with cheese, crispy bacon, two fried eggs, maple syrup, and diced avocado.

\$39.00

## AMERICAN BAGEL

Artisanal sesame bagel filled with scrambled eggs, crispy bacon, cheddar cheese, and our house sauce, served with two golden hash browns and fresh avocado.

\$40.700

## CHICKEN & WAFFLE

Golden artisanal waffle with crispy breaded chicken, bacon, and maple syrup.

\$39.900

## ITALIAN BURRATA

Baguette with fresh creamy burrata stracciatella, roasted cherry tomatoes in olive oil, homemade pesto, arugula, and balsamic glaze, served with fresh salad.

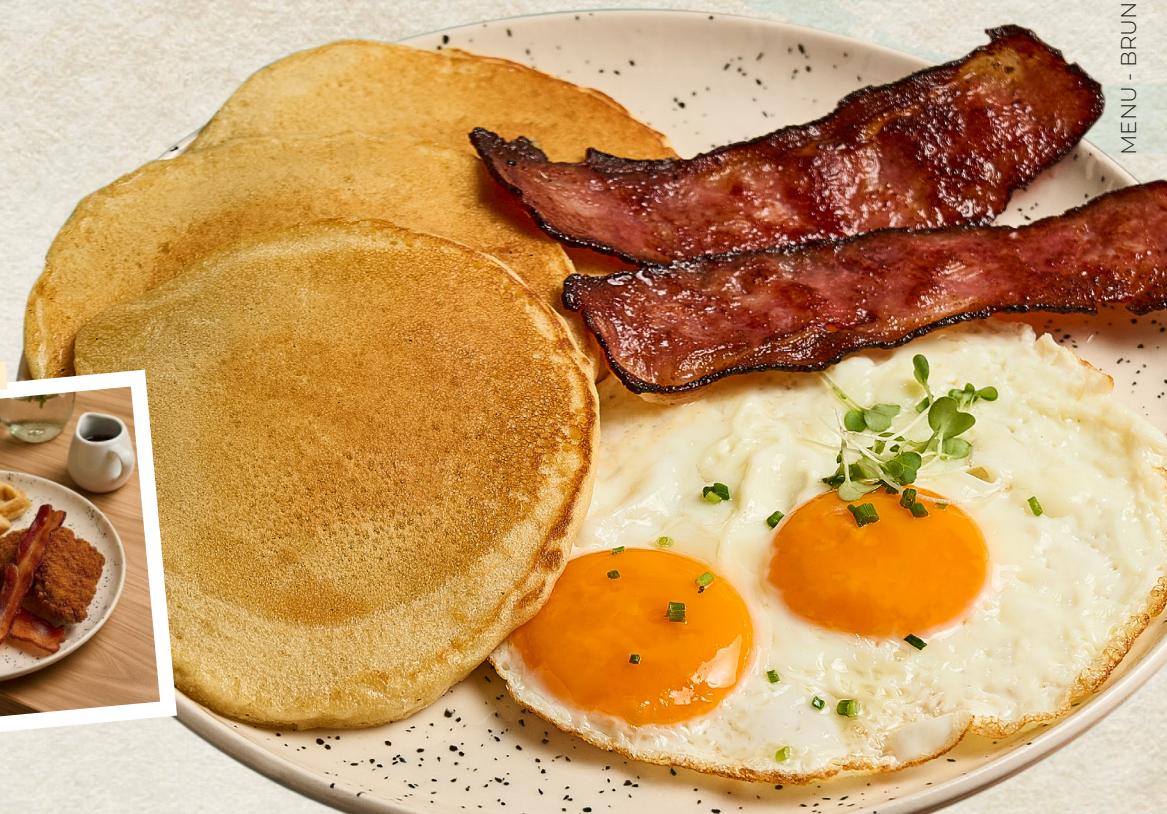
\$40.000

## MELTED CHEESE TOAST

(With salad or fries)

Crispy toasted bread with house sauce, creamy mozzarella, melted cheddar cheese, and a portion of crispy bacon.

\$38,700





## Bowls

### AMAZONIA

Fresh açaí, seasonal fruits, crunchy granola, chia seeds, grated coconut, peanut butter, and honey.

\$29.700



### CREAMY YOGURT

Strawberry-flavored yogurt, fresh seasonal fruits, crunchy granola, chia seeds, and grated coconut.  
**(Greek yogurt with honey: + \$3.500)**

\$28.700



### FRUIT BOWL

Fresh seasonal selected fruits.

\$25.700

### ELIGE:



PANCAKE



WAFFLE



FRENCH TOAST

\$30.700

\$31.700

\$37.700

\$37.700

\$37.700

\$37.700

\$37.700



# Lunch

## Main Dishes

### CLASSIC BURGER

100% beef patty, cheddar cheese, bacon, tomato, lettuce, caramelized onion, house sauce with salad or fries.

\$37.700

### SMOKED CHICKEN BREAST

Tender and flavorful, served with an authentic homemade herb-based sauce, roasted creole potatoes, and fresh house salad.

\$40.700

### SALMON FILLET

Fresh grilled salmon fillet served with creamy artisanal mashed potatoes and butter-sautéed asparagus.

\$47.700

### FISH & CHIPS

Breaded fried fish served with fries and our house sauce.

\$41.700



## Baked Mac & Cheese

### THE CLASSIC

Pasta, creamy homemade béchamel sauce, and melted gratinated cheddar cheese.

\$32.700

### WITH HEARTY BACON

Pasta, baked thick-cut bacon, homemade béchamel sauce, and melted gratinated cheddar cheese.

\$38.700

### VEGETARIAN

Pasta, a mix of fresh vegetables, homemade béchamel sauce, and melted gratinated cheddar cheese.

\$36.700

### RANCHERO

Pasta with grilled chicken, bell pepper, fresh mushrooms, sautéed onion, Napolitana tomato paste, homemade béchamel sauce, and gratinated cheddar cheese.

\$39.700

## Panini

SERVED WITH FRIES OR SALAD

### ITALIAN

Fresh buffalo mozzarella, tomato slices, homemade pesto, and a touch of balsamic glaze.

\$30.700

### MEAT FEAST

Pepperoni, chicken, bacon, mozzarella cheese, fresh tomatoes, caramelized onion, melted cheddar, and house sauce.

\$35.700

### PESTO CHICKEN

Juicy grilled chicken, sun-dried tomatoes, melted mozzarella, fresh arugula, and our homemade pesto sauce.

\$32.700



# Drinks

 Caliente  Frio

## Espresso & Coffee

ESPRESSO	\$5.500
DOUBLE ESPRESSO	\$7.500
AMERICANO	\$7.500
CAPPUCCINO	\$10.000
FLAT WHITE	\$12.000
A cappuccino with double espresso.	
LATTE	\$10.000
NUTELLA LATTE	\$13.000
VANILLA LATTE	\$13.000
CHAI LATTE	\$13.000
Black tea with oriental spices.	
MATCHA LATTE	\$13.000
Japanese matcha tea with milk (With or without honey).	
MOCCACINO	\$13.000
Milk mixed with coffee and chocolate.	
CARAMEL MACCHIATO	\$13.000
Latte with vanilla and caramel.	

## Frapuccino

COFFEE WITH CHOCOLATE	\$15.700
COFFEE WITH CARAMEL	\$15.700
COFFEE WITH NUTELLA	\$15.700
COFFEE WITH AREQUIPE	\$15.700

Lactose-free or almond milk: + \$2,000

## Teas & Hot Chocolate

HOT CHOCOLATE	\$13.000
With water or milk, 58% with sugar, 70% sugar-free.	
MILO (Hot or cold)	\$13.000
GREEN TEA OR RED BERRY TEA	\$13.000



# Juices & Lemonades

<b>MIMOSA</b>	<hr/>	\$22.000
Orange juice with prosecco		
<b>GREEN JUICE</b>	<hr/>	\$16.000
Cucumber, pineapple, celery, spinach, parsley <b>(with or without sugar)</b> .		
<b>NATURAL JUICES</b>	<hr/>	\$13.000
Mango, Soursop, Passionfruit, Pineapple.		
<b>FRESH ORANGE JUICE</b>	<hr/>	\$13.000
<b>SMOOTHIE</b>	<hr/>	\$15.000
Pineapple, mango, strawberry <b>(with or without sugar)</b>		

**Juices with milk: + \$2.000**

## LEMONADES

**Natural** \_\_\_\_\_ \$13.000    **Tropical** \_\_\_\_\_ \$16.000  
**Mint** \_\_\_\_\_ \$16.000    **Lychee** \_\_\_\_\_ \$16.000  
**Coconut** \_\_\_\_\_ \$16.000

<b>GASEOSAS</b>	_____	\$7.700
Coca cola, Coca cola zero, Sprite, Quattro limón.		
<b>MANANTIAL WATER</b>	_____	\$7.000
<b>MANANTIAL SPARKLING WATER</b>	_____	\$7.000
<b>BRETAÑA SODA</b>	_____	\$7.000
<b>Michelada</b>	_____	\$12.000

## Flavored Sodas

<b>RED FRUITS</b> _____	\$15.700	<b>WATERMELON</b> _____	\$15.700
Strawberries, blueberries, blackberry			
<b>YELLOW FRUITS</b> _____	\$15.700	<b>LYCHEE</b> _____	\$15.700
Pineapple, passionfruit, mango			

## Desserts

## CHEESECAKES

<b>Natural</b>	<b>\$13.700</b>	<b>Salted Caramel</b>	<b>\$16.700</b>
<b>Nutella Oreo</b>	<b>\$16.700</b>	<b>Arequipe</b>	<b>\$16.700</b>
<b>Red Fruits</b>	<b>\$16.700</b>		





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