



# 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.

## SCRAMBLED

\$29,700

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

## VEGETARIAN OMELETTE

\$29.700

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

## CARNIVORE OMELETTE

\$31.700

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

## NAPOLITAN EGGS

\$31.700

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

## EGGS & SAUSAGE

31,700

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





# Savory Brunch

## AVOCADO TOAST

\$36.700

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

## SMOKED SALMON

\$39.900

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

## PANCAKE STACK

\$39.000

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

## CROISSANT WAFFLE

\$39.000

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

## BREAKFAST WAFFLE

\$39.000

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

## AMERICAN BAGEL

\$40.700

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

## CHICKEN & WAFFLE

\$39.900

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

## ITALIAN BURRATA

\$40.000

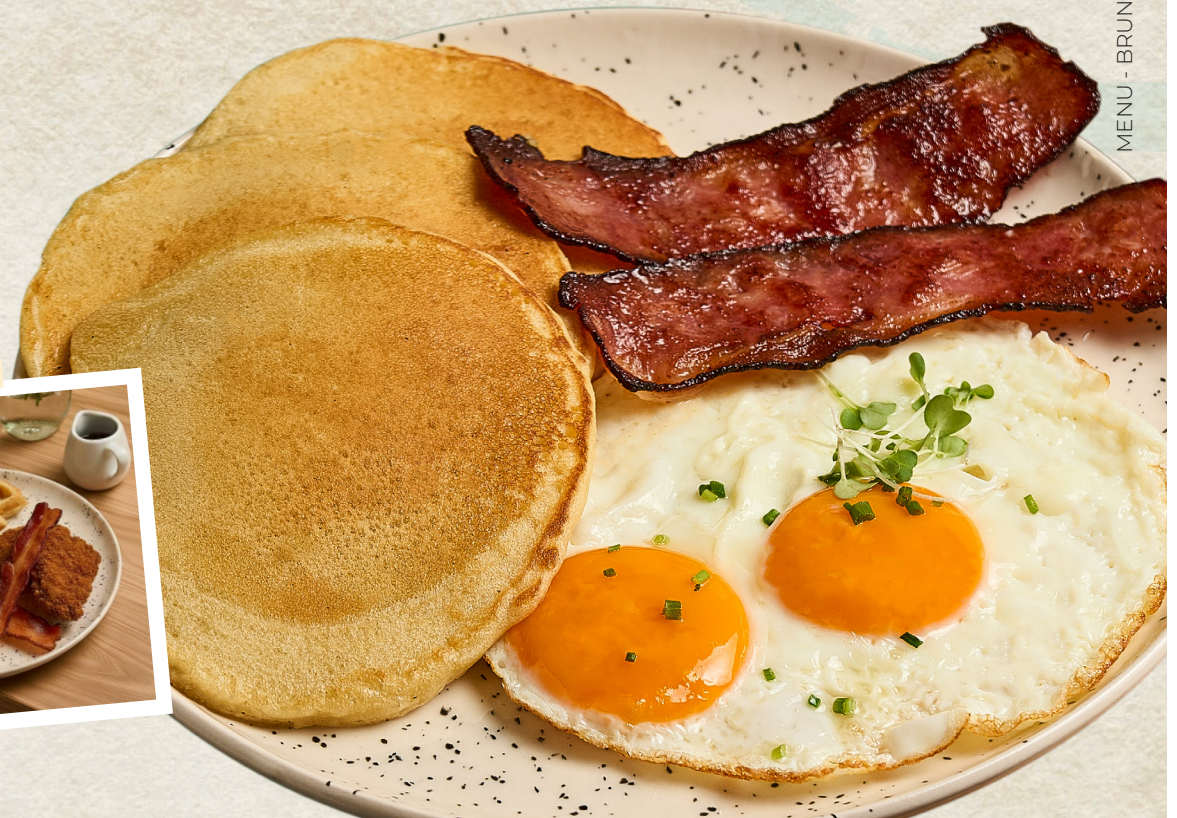
Baguette with fresh creamy burrata stracciatella, roasted cherry tomatoes in olive oil, homemade pesto, arugula, and balsamic glaze, served with fresh salad.

## MELTED CHEESE TOAST

\$38.700

(With salad or fries)

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

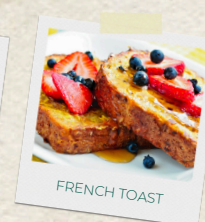






## Sweet Brunch

ELIGE:



**TRADITIONAL** \$30.700  
Butter, powdered sugar, and maple syrup.

**BLUEBERRY** \$31.700  
Homemade blueberry sauce made with slowly cooked fresh blueberries.

**KINDER CHOCOLATE STYLE** \$37.700  
Strawberry and banana, Kinder chocolate, white chocolate sauce, peanut butter, and mascarpone cream.

**RED FRUITS WITH CHOCOLATE** \$37.700  
Mixed berries, chocolate chips, mascarpone cream, and white chocolate sauce.

**SALTED CARAMEL DELIGHT** \$37.700  
Strawberry, banana, blueberries, homemade salted caramel, almonds, and mascarpone cream.

**AREQUIPE FLAVOR** \$37.700  
Banana, berries, chocolate chips, arequipe sauce, Nutella sauce, and mascarpone cream.

## Bowls

**AMAZONIA** \$29.700  
Fresh açai, seasonal fruits, crunchy granola, chia seeds, grated coconut, peanut butter, and honey.

**CREAMY YOGURT** \$28.700  
Strawberry-flavored yogurt, fresh seasonal fruits, crunchy granola, chia seeds, and grated coconut.  
(Greek yogurt with honey: + \$3,500)

**FRUIT BOWL** \$25.700  
Fresh seasonal selected fruits.





# Lunch

## Main Dishes

### CLASSIC BURGER

\$37.700

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

### SMOKED CHICKEN BREAST

\$40.700

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

### SALMON FILLET

\$47.700

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

### FISH & CHIPS

\$41.700

Breaded fried fish served with fries and our house sauce.

## Baked Mac & Cheese

### THE CLASSIC

\$32.700

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

### WITH HEARTY BACON

\$38.700

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

### VEGETARIAN

\$36.700

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

### RANCHERO

\$39.700

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

## Panini

SERVED WITH FRIES OR SALAD

### ITALIAN

\$30.700

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

### MEAT FEAST

\$35.700

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

### PESTO CHICKEN

\$32.700

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





# 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 <b>(With or without honey).</b>	
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, <b>58%</b> with sugar, <b>70%</b> sugar-free.	
MILO	\$13.000
<b>(Hot or cold)</b>	
GREEN TEA OR RED BERRY TEA	\$13.000





## Juices & Lemonades

**MIMOSA** \_\_\_\_\_ \$22.000  
Orange juice with prosecco

**GREEN JUICE** \_\_\_\_\_ \$16.000  
Cucumber, pineapple, celery, spinach, parsley (with or without sugar).

**NATURAL JUICES** \_\_\_\_\_ \$13.000  
Mango, Soursop, Passionfruit, Pineapple.

**FRESH ORANGE JUICE** \_\_\_\_\_ \$13.000

**SMOOTHIE** \_\_\_\_\_ \$15.000  
Pineapple, mango, strawberry (with or without sugar)

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

### LEMONADES

<b>Natural</b> _____	<b>\$13.000</b>	<b>Tropical</b> _____	<b>\$16.000</b>
<b>Mint</b> _____	<b>\$16.000</b>	<b>Lychee</b> _____	<b>\$16.000</b>
<b>Coconut</b> _____	<b>\$16.000</b>		

**GASEOSAS** \_\_\_\_\_ \$7.700  
Coca cola, Coca cola zero, Sprite, Quatro limón.

**MANANTIAL WATER** \_\_\_\_\_ \$7.000

**MANANTIAL SPARKLING WATER** \_\_\_\_\_ \$7.000

**BRETAÑA SODA** \_\_\_\_\_ \$7.000

**Michelada** \_\_\_\_\_ \$12.000

## Flavored Sodas

**RED FRUITS** \_\_\_\_\_ \$15.700    **WATERMELON** \_\_\_\_\_ \$15.700  
Strawberries, blueberries, blackberry

**YELLOW FRUITS** \_\_\_\_\_ \$15.700    **LYCHEE** \_\_\_\_\_ \$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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