

Eggs to your Merry

SERVED WITH AVOCADO AND TOASTED BREAD

BACON & EGGS	\$27.000
Two fried eggs with crispy bacon.	
SCRAMBLED EGGS Scrambled eggs infused with sautéed onions, tomato, and crispy bacon.	\$28.000
VEGETARIAN OMELETTE A flavorful omelette topped with pesto, onions, tomatoes, spinach, and mushrooms.	\$29.000
MEAT LOVER'S OMELETTE A rich omelette loaded with sautéed onions, bacon, ham, and melted mozzarella cheese.	\$30.000
HUEVOS NAPOLITANOS A delicious combination of sautéed onions, juicy tomatoes, Neapolitan sauce, melted cheese, and two soft fried eggs.	\$29.500



\$38.500





fresh avocado, and fried eggs.

BREAKFAST WAFFLE

AVOCADO TOAST Sourdough bread topped with fresh avocado, poached eggs, sun-c	\$36.000 stried tomatoes
feta cheese, and homemade balsamic sauce.	
SMOKED SALMON	\$39.500
Smoked salmon stacked on toasted sourdough with cream cheese fresh cucumber, and a poached egg. Served with a fresh salad.	e, creamy avocado,
MELTED CHEESE TOAST	\$35.000
Crunchy toasted bread with house sauce, creamy mozzarella and crispy bacon, and a house salad.	cheddar cheese,
(Add roasted creole potatoes: + \$8,000)	
BLACK BURGER	\$35.000
Black artisan brioche bun topped with melted cheddar cheese, cri fresh avocado, a soft fried egg, and a creamy house sauce.	
(Add roasted creole potatoes: + \$8,000)	
PANCAKE STACK	¢70,500
A stack of three fluffy pancakes, served with butter, two eggs,	\$38.500
crispy bacon, and maple syrup.	
CROISSANT WAFFLE	\$38.500
Two croissants pressed in a waffle iron, with cream cheese, toasted	I ham,

Cassava cheese waffle with crispy bacon, two fried eggs, and maple syrup.



\$28.000

\$37.000

\$37.000

\$37.000

\$37.000

ELIGE:











TRADITIONAL Butter, powdered sugar, and maple syrup.

KINDER CHOCOLATE STYLE Strawberries and banana. Kinder chocolate, white chocolate sauce. peanut butter, and mascarpone cream.

RED FRUITS WITH CHOCOLATE

A mix of red fruits, chocolate chips, mascarpone cream, and white chocolate sauce.

SALTED CARAMEL DELIGHT

Strawberries, banana, blueberries, homemade salted caramel, almonds, and mascarpone cream.

AREQUIPE FLAVOR

Banana, red fruits, chocolate chips, arequipe sauce, Nutella sauce, and mascarpone cream.



AMAZONIA \$26,000

Fresh açaí, seasonal fruits, crunchy granola, peanut butter, and honey.

CREAMY YOGURT \$26.000

Strawberry-flavored yogurt, fresh seasonal fruits, crunchy granola, chia seeds, and bee honey. (Greek yogurt: + \$3,000)

FRUIT BOWL \$23.000

Selected fresh seasonal fruits.



Burch



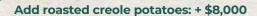
PREMIUM 100% BEEF, SERVED WITH FRENCH FRIES OR SALAD





SERVED WITH FRESH HOUSE SALAD

ITALIAN Fresh buffalo mozzarella, sliced tomatoes, homemade pesto, and a touch of balsamic glaze.	\$28.000
PESTO CHICKEN Grilled juicy chicken, sun-dried tomatoes, melted mozzarella cheese, fresh arugula, and our homemade pesto sauce.	\$30.000
BBQ FLAVOR Grilled chicken, BBQ sauce, caramelized onion, bell pepper, and melted cheddar cheese.	\$30.000
MEAT FEAST Pepperoni, chicken, bacon, mozzarella cheese, fresh tomatoes, caramelized onion, melted cheddar cheese, and house sauce.	\$34.000





Bekert Mer & Choose

THE CLASSIC \$32.000

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

WITH CRISPY BACON \$36.000

Pasta with baked chunky bacon, creamy homemade béchamel sauce, and melted, gratinated cheddar cheese.

VEGETARIAN \$35.000

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

RANCH STYLE ______\$38.000

Pasta with grilled chicken, bell peppers, fresh mushrooms, sautéed onions, Neapolitan tomato paste, creamy homemade béchamel sauce and gratinated cheddar cheese.





Grilled Coursen Saile Chiefen Frans

SERVED WITH ROASTED CREOLE POTATOES AND FRESH SALAD

SMOKED CHICKEN BREAST

Tender and flavorful, served with an authentic homemade herb-based sauce.

\$40.000

BBQ CHICKEN BREAST ______\$40.000

Chicken breast covered in our house BBQ sauce, grilled to delicious perfection.

Residence.

Expresses and Coffee

ESPRESSO	\$5.000
DOUBLE ESPRESSO	\$7.000
AMERICANO	\$7.000
CAPPUCCINO	\$9.000
LATTE	\$9.000
MATCHA LATTE Japanese matcha tea with milk, hot or cold.	\$12.000
MOCCACINO	\$12.000
CARAMEL MACCHIATO Latte with caramel and foam.	\$12.000
NUTELLA LATTE	\$12.000
AREOUIPE LATTE	\$12,000

Faguerro

COFFEE WITH CHOCOLATE	\$15.000
COFFEE WITH CARAMEL	\$15.000
COFFEE WITH NUTELLA	\$15.000
COFFEE WITH AREQUIPE	\$15.000

For and Ros Charles

HOT CHOCOLATE	\$12.000
53% or 70% melted cocoa with milk.	
MILO	\$12.000
(Hot or Cold)	4.74
GREEN TEA OR RED FRUIT TEA	\$7,000



This and Pennades

NATURAL JUICES \$12.000 Mango, Soursop, Passion Fruit, Pineapple.

FRESH ORANGE JUICE ______\$12.000

LEMONADES -

 Classic
 \$12.000
 Tropical
 \$15.000

 Spearmint
 \$15.000
 Lychee
 \$15.000

 Coconut
 \$15.000

GASEOSAS \$7.000
Coca cola, Coca cola zero, Sprite, Quattro (lemon).

MANANTIAL WATER \$7.000

MANANTIAL SPARKLING WATER \$7.000

BRETAÑA SODA \$7.000

Michelada \$12.000

Flavored Socials

RED FRUITS _______\$15.000
Strawberries, Blueberries, Blackberries.

YELLOW FRUITS _______\$15.000
Pineapple, Passion Fruit, Mango.

LYCHEE _______\$15.000

Mossons.

CHEESECAKES

Classic	\$13.000	Salted Caramel	\$16.000
Nutella Oreo	\$16.000	Arequipe	\$16.000
Red Fruits	\$16.000		



