



Brunch & Lunch

Eggs to your liking

SERVED WITH AVOCADO
AND TOASTED BREAD

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



Savory Brunch

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



Sweet Brunch

ELIGE:



PANCAKE



CROFFLE



WAFFLE



TOSTADAS FRANCESAS

TRADITIONAL

Butter, powdered sugar, and maple syrup.

\$28.000

KINDER CHOCOLATE STYLE

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

\$37.000

RED FRUITS WITH CHOCOLATE

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

\$37.000

SALTED CARAMEL DELIGHT

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

\$37.000

AREQUIPE FLAVOR

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

\$37.000

Bowls

AMAZONIA

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

\$26.000

CREAMY YOGURT

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

\$26.000

FRUIT BOWL

Selected fresh seasonal fruits.

\$23.000



Lunch

Burgers

PREMIUM 100% BEEF, SERVED
WITH FRENCH FRIES OR SALAD

CLASSIC BURGER

One beef patty, cheddar cheese, tomato, lettuce, caramelized onions, and house sauce.

\$35.000

DOUBLE BEEF BURGER

Two beef patties, bacon, double cheddar cheese, tomato, lettuce, caramelized onions, and house sauce.

\$40.000

BBQ CHICKEN BREAST BURGER

Grilled chicken breast, tomato, lettuce, mozzarella cheese, caramelized onion, and BBQ sauce.

\$38.000

Toasted Panini

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

Add roasted creole potatoes: + \$8,000



Baked Mac & Cheese

THE CLASSIC

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

\$32.000

WITH CRISPY BACON

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

\$36.000

VEGETARIAN

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

\$35.000

RANCH STYLE

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

\$38.000



MENU - BRUNCH & LUNCH

Grilled Country-Style Chicken Breast

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

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

\$40.000



Bebidas

Espresso and Coffee

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

Teas and Hot Chocolate

HOT CHOCOLATE	\$12.000
53% or 70% melted cocoa with milk.	
MILO	\$12.000
(Hot or Cold)	
GREEN TEA OR RED FRUIT TEA	\$7.000



Frapuccino

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

Juices and Lemonades

NATURAL JUICES _____ \$12.000

Mango, Sourp, 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 Sodas

RED FRUITS _____ \$15.000

Strawberries, Blueberries, Blackberries.

YELLOW FRUITS _____ \$15.000

Pineapple, Passion Fruit, Mango.

LYCHEE _____ \$15.000

Desserts

CHEESECAKES _____

Classic _____ \$13.000 **Salted Caramel** _____ \$16.000

Nutella Oreo _____ \$16.000 **Arequipe** _____ \$16.000

Red Fruits _____ \$16.000



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