

ZENGO

BRUNCH

UNLIMITED SMALL PLATES & BRUNCH COCKTAILS-
BLOODY MARY / BACON BLOODY MARY / MANGO MIMOSA /
TRADITIONAL MIMOSA / SAKE SANGRIA / LYCHEE BELLINI

\$35 PER GUEST

SUNDAYS 11:30 AM - 3:00 PM

UNLIMITED BRUNCH MENU MUST BE ENJOYED BY THE ENTIRE TABLE
NOT VALID WITH ANY OTHER PROMOTIONAL OFFER OR DISCOUNT

SMALL PLATES

BRUNCH

BEEF TENDERLOIN BENEDICT 12
POACHED EGG / KIMCHEE / HOLLANDAISE

PEKING DUCK HASH 10
POACHED EGG / POBLANOS RAJAS / CARAMELIZED ONION
PLANTAIN

ASPARAGUS 7
SLOW POACHED EGG / LEMON / XO SAUCE / TOGARASHI

PAN DULCE 7
MEXICAN SWEET BREAD / CINNAMON WHIPPED CREAM /
LICOR 43 / STAR ANISE / ORANGE AGAVE SYRUP

PETITE HOUSE CURED SALMON OMELET 9
GOAT CHEESE / SPINACH / CARAMELIZED ONION / TOMATO

VEGGIE BENEDICT 7
POACHED EGG / PEA SHOOTS / TOMATO / TOASTED BREAD /
CHIPOTLE HOLLANDAISE

CEVICHES / SUSHI / SALAD

SEAFOOD CEVICHE 13
SHRIMP / OCTOPUS / CALAMARI / AJI PANCA /
HEART OF PALM / ORANGE / SERRANO / BONITO

SEA BASS CEVICHE 12
AJI AMARILLO / RED ONION / CUCUMBER / APPLE /
TOMATO / SHISO

CHIPOTLE YELLOW FIN TUNA ROLL 13
WASABI TOBIKO / AVOCADO / SESAME CHIPOTLE ROUILLE

VEGETARIAN ROLL 9
GRILLED ASPARAGUS / RED PEPPER / AVOCADO /
LEMON SAKE AIOLI

WAKAME-HIJIKI SEAWEEED SALAD 9
CUCUMBER / CARROT / DAIKON / APPLE / GINGER DRESSING

GIVE AND TAKE CHICKEN SALAD 11
TOGARASHI CANDIED PECAN / ORANGE / CABBAGE /
PILONCILLO-GINGER VINAIGRETTE

BACON FRIED RICE 7
FRIED EGG / SCALLION / SHIITAKE MUSHROOM

GRILLED ACHIOTE SALMON 13
BACON / SHIITAKE MUSHROOM / PONZU

BANH MI SLIDERS 9
ACHIOTE PORK / PICKLED VEGETABLES / CITRUS AIOLI

HOUSE GROUND BEEF SLIDERS 11
MANCHEGO CHEESE / LETTUCE / TOMATO / ONION /
MISO MUSTARD 8

MARKET VEGETABLE OMELET
MUSHROOMS / PEA SHOOTS / ROASTED PEPPERS /
AVOCADO / TOMATO / COTIJA CHEESE

DIM SUM & ANTOJITOS

EDAMAME SALTED 5

SHRIMP-VEGETABLE POTSTICKERS 10
RED CHILE-DASHI SAUCE

THAI SHRIMP LETTUCE WRAPS 12
CHORIZO / PEANUT / CILANTRO / TAMARIND CHUTNEY

PORK-MUSHROOM GYOZA 10
BLACK VINEGAR-SOY SAUCE

HOUSE MADE MEATBALLS 9
GINGER / GARLIC / TOMATO / KAFFIR LIME SAUCE /
CILANTRO / PARSLEY

THAI CHICKEN EMPANADAS 10
CHILE POBLANO / OAXACA CHEESE / MANGO SALSA

SIDES

YUCCA FRIES / MISO MUSTARD / LEMON SAKE 6

ROASTED SWEET PLANTAINS 6

FINGERLINGS POTATOES 6

BRUNCH COCKTAILS

BLOODY MARY 8
VODKA / HOUSE-MADE MIX

BACON BLOODY MARY 9
BACON-INFUSED RYE WHISKEY / HOUSE-MADE MIX

MIMOSA TRADITIONAL 9
SPARKLING WINE / ORANGE JUICE

MANGO MIMOSA 10
SPARKLING WINE / MANGO PUREE / BLOOD ORANGE PUREE

SAKE SANGRIA 9
SAKE / RED WINE / MANGO /
APPLE / PASSION FRUIT / PINEAPPLE

LYCHEE BELLINI 10
SPARKLING WINE / LYCHEE

BEVERAGES

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

STRAWBERRY LEMONADE 4

MANGO LEMONADE 4

LEMONADE 4

CAPPUCCINO 4

ESPRESSO 3.5

COFFEE 3

FIJI 6

SAN PELLEGRINO 6

18% GRATUITY FOR PARTIES OF 6 OR MORE GUESTS-UNLIMITED SMALL PLATES MUST BE ENJOYED BY ENTIRE TABLE
CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS,WHILE QUITE TASTY, MAY BE HAZARDOUS TO YOUR HEALTH
PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE AVAILABILITY OF INGREDIENTS

A RICHARD SANDOVAL RESTAURANT