Cocktails

8

Bellini
Peach puree + peach + peach liqueur

Peruvian Kiss
Chicha Morada (Peruvian purple corn) Macchupisco
fresh Lemon

Mimosa
Pizzorno + fresh orange juice

French 75
fresh lemon juice + Plymouth + topped with Champagne

To Start

Granola 3 Leches Parfait 7
yogurt, almonds, raisins, sponge cake, seasonal fruit

Churros con Chocolate 8
Mexican hot chocolate, cinnamon dusted churros

Guacamole 10
chunky avocado, chipotle, queso fresco

Croquetes de Queijo 8
manchego cheese croquettes, pickled jalapeño, salsa verde

Tiradito 13
flounder, aji amarillo, sweet potato, red onions, cilantro
maiz cancha

Sides

5

Crispy Bacon

Papas Provenzal

Arroz y Frijoles

Chorizo Sausage

Brunch

Ensalada de Pollo 12
chicken breast, mixed greens, avocado, tomato
jicama, sherry vinaigrette

Huevos Rancheros 12
crispy tortilla, black beans, charred tomato
cascabel salsa, queso fresco

Cachapa Benedict 13
sweet corn cake, asadero cheese, poached eggs
ham, Yerba Buena-aji amarillo hollandaise

Arepas 12
Chicken tinga, scrambled eggs, avocado, queso fresco

Steak "a Caballo" 14
hanger, fried eggs, congri, salsa criolla, sweet plantain

Chupe de Mariscos 14
shrimp, calamari, black cod, aji amarillo broth, rice
fava beans, queso fresco, chcoclo, poached egg

Green Chile (Burger) 12
chopped sirloin, cheddar cheese, tomato, lettuce
green chile sofrito

Sandwich Cubano 11
berkshire ham, BBQ suckling pig, swiss cheese, chipotle
mustard, pickles, papas provenzal

Tacos de Pescado 13
crispy tilapia baja style, jicama cabbage
chipotle slaw, rice & beans

Pan Dulce 10
french brioche toast, grilled manchego cheese,
maple syrup, fresh fruit

Executive Chef: Julian Medina