

Starters

- Bowl of fruit and berries with granola and yogurt 200
- Romaine Caesar salad with anchovies, local parmesan cheese and herb croutons 250
- Shaved Brussel sprouts and kale salad with pecorino cheese, toasted almonds and lemon vinaigrette 250
- Roasted and pickled organic beet salad with avocado, hazelnut, citrus supreems and balsamic vinaigrette 250
- Thai "carnitas" salad with lime, serrano chili, red onion, cilantro and cashews 250
- Teriyaki glazed pork riblets with green onion and serrano chilis 260
- Duck confit and vegetable rolls with garlic-ginger dipping sauce 215
- Selection of local cheeses with truffle honey, apple, candied walnuts and house made crackers 300
- House cured salmon and avocado toast with herbed cream cheese and garden greens 275
- Local burrata cheese, roasted figs and mushrooms on a toasted sourdough 250

Brunch Specials

- Blueberry pancakes with maple syrup and smoked bacon 210
- Brioche French toast with fig compote and whipped cream 210
- Salmon hash with poached eggs, bacon, bell pepper and hollandaise sauce 235
- Frittata with roasted zucchini, oven dried tomato, goat cheese and basil 200
- Classic eggs benedict, poached eggs, ham, English muffin and hollandaise sauce 200
- Soft scrambled egg burrito with bacon, black beans, cheddar cheese, crisp potatoes and pico de gallo 185
- Roasted chicken chilaquiles with farm fresh egg, salsa verde, black beans, crema, queso fresco and avocado 185
- Ranchero eggs with black beans, queso fresco and avocado 210
- Pan roasted arrachera steak and eggs with curry roasted home fries 380

Main course

- Tandoori chicken tacos with cucumber, mint, jalapeños and tahini-yogurt sauce on flour tortillas 210
- Seared yellowfin tuna tacos with avocado, red cabbage and chipotle mayonnaise on flour tortillas 260
- "La Clásica" Beef burger with aged cheddar cheese, lettuce, tomato, onions on sesame bun 280
- Pan roasted chicken breast with soft polenta, kalamata olives, parsley, oven dried tomatoes and garlic 450
- Grilled 12oz rib eye with roasted broccoli, polenta truffle fries and garlic aioli 700

Beverages

- Bottomless mimosa, Champagne and orange juice 300
- Bloody mary, Vodka absolut, tomato juice, lime and celery 180
- Flavored mimosas with home made fruit syrup, guava or raspberry 125