

Sweet And Salads

CHALLAH CUSTARD FRENCH TOAST

Our Version of French Toast, Fresh Apple
Berries, Cinnamon Sugar, Real Maple syrup.
Half \$16 Full \$22

CHICKEN WINGS W/WAFFLES

Breaded and Marinated Home Fried
Chicken, Powder Sugar Maple syrup and
Berries
\$16

MEXICAN CEASAR SALAD

Romaine Lettuce, Couscous, Black Beans,
Cotija Cheese cherry tomatoes,
Avocado, Tortilla Chips, Carrot Slices and
Ceasar Dressing
\$ 16 Add Grill Chicken \$ 5 Shrimp \$ 6

PERUVIAN QUINOA SALAD

Quinoa Lettuce, Cherry Tomatoes,
Cucumbers, Kalamata olives, Avocado, Feta
cheese in a Light Passion Fruit Dressing
\$17 add chicken \$ 6

Please Ask For Weekends Special

SCRAMBLED EGG SANDWICH

Fluffy Eggs, Bacon, Cheddar, Roma Tomato, on a
Acme Bread Rustic Deli Roll, Crunchy
outside, Soft Inside "deliciously traditional"
Choice of Home Fries or French Fries
\$19 (Add Avocado \$3)

CHICKEN PANINI

Grill Chicken Melted Mozzarella Paired With Grill
Onions, Red Bell Peppers And Chipotle Aioli,
Toasted Ciabatta. Served With Choice Of Home
Fried Potatoes or French Fries
\$ 19

LOMO SALTADO BURRITO

Stir-fried Beef Tenderloin, Red Onion,
Tomatoes, Agi Amarillo, Soy Sauce, Flamed
with pisco, French Fries and Jasmine Rice
Cilantro
\$ 22

Breakfast

BREAKFAST BURRITO

Filled With Avocado, Scramble Eggs, Sour Cream,
Shredded Mexican Cheeses, Aioli. Crispy Tater Tots. Pico
de Gallo. Served With Home Fried Potatoes.
Choice of pork link sausage, Bacon or chorizo \$ 18

HUEVOS A LA MEXICANA

A Vibrant Mix of Scrambled Eggs. Spicy Chorizo,
Jalapeños Slices, Diced Tomatoes, Crema Mexicana and
Fried Plantains Served With Creamy Refried Beans, Queso
Fresco and Home Made Tortilla Chips
\$19

CHILAQUILES (VERDE O ROJO)

2 Eggs Any Style, Carnitas-Style Roasted Pork, Black
Beans, Tortilla Chips Tossed in Spicy Serrano tomatillo
Sauce (verde) or Spicy Tomato-Habanero Sauce (Rojo)
Topped With Crema Mexicana and Mexican Cheese
\$ 21

HUEVOS RANCHEROS

Hand Made Organic Corn Tortillas, Spiced Stewed
Poblano, Bell Peppers, Onions, Tomatoes W/ Two Eggs,
Served w/ Cheese, Lettuce, Salsa Fresca, Mild Crema
Mexicana & Black Beans
\$ 20 (Add Bacon, Chicken Sausage, or Bacon + \$4)

EMPANADA PLATE

Spiced Ground Beef, Onion, Mozzarella Cheese, Chile de
Arbol Come w/ Two Eggs Tomato Sauce & Home Fried
Potatoes
\$ 21

SWEET CORN CAKES W/ TWO EGGS

Fresh Corn. Red Bell Pepper, Jalapeños, Milk & Corn Flour
With Tomatillo-Avocado Salsa Served with Home Fried
Potatoes.
\$20

CAZUELA

2 Baked Eggs in a Spiced Rich Tomato-Veggie Sauce W/
Beef Stew, Tortilla Strips, Cotija Cheese, & Grill Sliced
Baguette.
\$ 23

brunch platter

THE BENEDICTS

MEXICAN STYLE BENEDICTS

Two Poached Eggs on a Bed Of Guacamole,
Carnitas Style Roasted Pork With hollandaise
Sauce Served with English Muffin And Home
Fried potatoes
\$ 20

SOMOKE SALMON MAYAFLOR STYLE BENEDICT

Norwegian Smoke Salmon, Two Poached Eggs,
Avocado, Hollandaise, Capers, Fresh Dill Served
on English Muffin and home Fried potatoes
\$ 24

EGGS FLORENTINE BENEDICT

Two Poached Eggs, Sautéed Garlic Spinach ,
Zucchini Strips Slice Tomato, Pumpkin Seeds,
Hollandaise Over Lavain Bread Served With Salad
\$ 19

AVOCADO TOAST

Choice of Two Eggs Any Style Over Levain Bread
Decorated With Strips of Baked Zucchini And
Roasted Cherry Tomatoes, Served With Mixed
Greens Salad
\$ 20

Antojitos

PANUCHOS (2)

Hand Made Organic Tortilla Filled With Black
Beans Puree, Lightly fried,Topped With Lettuce,
Tomatoes, Picked Onions, Avocado Choice of
Chicken Pibil or Pocchuc.
\$ 15

SOPES (2)

Masa Basked Topped With Black Beans,Lettuce,
Cotija Cheese Green Avocado Salsa and Chorizo
\$ 15 Carne Asada + \$ 1

POLLO A LA BRASA (HALF)

Peruvian Style Marinated Halal Free-Range All Natural
Chicken Served W/ Fries, Mix Green Salad and Aji de
Polleria Sauce.
\$ 23

MEXICAN-STYLE STEAK AND EGGS

Two Eggs Any Style, Marinated Carne Asada Arrachera
Steak, Served With Home Fried Potatoes, Mexican
Salsa and Chimichurri Sauce.
25

SMOKED SALMON PLATE

The Lox Plate, Roma Tomatoes, Cucumbers, Capers,
Red Onion, Home Made Herbed Cream Cheese,
Lemon, Dill, Over Grill Toast Levain Bread.
\$ 20

Empanadas de lomo saltado

2 Pieces of Empanadas Served with Salsa
Criolla an lime.
\$ 12

SIDES

Two eggs	\$ 6
Chicken Apple Sausage	\$ 6
Bacon (3 Pieces)	\$ 6
French Fries	\$ 6
Home Fried Potatoes	\$ 5
Avocado	\$ 6
Black Beans	\$ 5
Chips and Pico de Gallo	\$ 4
Grill Toast	\$ 4
Fried Plantains	\$ 5
Yuca Frita with jalapeño sauce	\$ 8