



DESAYUNO

DE LA PANADERIA ARTISANAL 7

Vigilante	Croissant de manteca
Bizcocho de queso	Pan de chocolate
Margarita de membrillo	Brioche de dulce de leche
Pan catalán	Danes de frutas

DULCES

Avena, naranja confitada, arandanos <i>oatmeal, candied orange, blueberries</i>	12
Quínoa, leche de almendras, frutos del bosque <i>quinoa, flax seeds, almond milk, coconut, berries</i>	13
Torreja de banana, chocolate <i>french toast, banana, halzenut, chocolate sauce</i>	12
Panqueques de manzana <i>apple pancake, maple syrup, chantilly</i>	13

HUEVOS

Huevos benedict/Florentia/Royal <i>eggs benedict/florentine/royal</i>	15
Arepas rellenas, queso fresco, salsa criolla <i>egg stuffed arepas, fresh cheese, salsa criolla</i>	14
Huevos poche <i>poached eggs, garbanzo, avocado, chimichurri on toast</i>	13
Jamon serrano, boniato, huevos revueltos <i>serrano ham, yams, scrambled eggs</i>	16
Chorizo al horno <i>chorizo, fried yucca, pinto beans, egg, salsa verde</i>	17
Omelette blanco, kale, queso de cabra <i>egg white kale and goat cheese omelette</i>	14

ACOMPANAMIENTOS 6

- Panceta - house made bacon
- Chorizo - south american style chorizo
- Portobello asado - grilled portobello mushroom
- Espinacas saltadas - sauté spinach
- Tomates chamuscados - charred tomatoes

EN LA COCINA NO INVENTAMOS NADA,
CUIDAMOS LO MEJOR QUE NOS DA
EL MAR, LA TIERRA Y EL FUEGO...

We support local farming, organic & free-range products.

Consumption of raw or undercooked seafood, poultry, meat or eggs increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.