

Brunch Menu (Saturday & Sunday from 11am to 3pm)

- Omelette** (create your own) \$ 13.50
Spinach, ham, provolone cheese, mozzarella cheese, peppers, asparagus, bacon, onions, tomatos, etc.
- Entrana a la Parrilla** (Steak & eggs from our woodburning grill) \$ 21.50
Inside Skirt marinated w/chimichurri sauce, hollandaise sauce, poached eggs, carnival potato w/bacon.
Add Crab Cake for only \$ 9.00
- Saltado Argentino** \$ 15.50
Argentinean sausage sauteed w/onions, mix peppers, scrambled eggs & baco wrapped steak potatos.
- Cama de Salmon** \$ 16.50
Norweigan smoked salmon, poached egg, (served on top of homemade light chimichurri focaccia bread)
topped w/goat & brie cheese, salmon caviar & mix greens vinaigrette.
- Water Buffalo Milanesa** \$ 17.50
All natural grass fed water buffalo milanesa, poached egg, hollandaise sauce & carnival potatos.
- Bife de Picanha** (Steak & Eggs from our woodburning grill) \$ 19.50
All natural our own style of Brazilian famous Picanha cut (from Niman Ranch),
served w/basmati rice, feijoa & chimichurri sauce.
- Ravioles de Espinacas** \$ 16.00
Stuffed home made ravioli pasta, w/spinach & ricotta cheese
served w/pomodoro sauce.
- Prime Pork Milanesa** \$ 17.50
Prime pork milanesa, poached egg, hollandaise sauce & carnival potatos.
- Pork Chop a caballo** (from our woodburning-grill) \$ 18.50
Prime pork chop topped w/sunny side up egg, bacon wrapped steak potatos
sautedd onions & mushrooms.
- Bife de Chorizo** (Steak & Eggs from our woodburning grill) \$ 21.50
8oz grass fed New York steak, topped w/sunny side up egg & carnival potatos.
- Crab Cake Benedict** \$ 22.00
Two crab cakes topped w/poached eggs, hollandaise sauce & sauteed spinach.
- Don't Forget to ask for our bottomless \$ 16.00 (per person)
Mimosas, Sangria, Clerico (White Wine Sangria Style), Bloody Mary
Individual Drinks \$ 6.00

