

BRUNCH PRIX FIXE

A THREE COURSE PRIX FIXE MENU °27 per person
enjoy responsibly bottomless Sangría Blanca, Sangría Brava,
El Shandy cocktail, Mimosa or Passion Mimosa °18 per person
Bottomless limited to 2.5 hours.

FIRST COURSE

select one

TOSTONES

pulled pork, avocado,
salsa criolla, ají amarillo mojo

TAMALITO VERDE

pork belly, ají amarillo, cilantro, salsa criolla

AVOCADO TOAST

multigrain toast, avocado purée,
tomato, queso fresco, EVOO

CAUSA DE PANCITA

pork belly causa, panca hollandaise,
chalaquita, poached egg*

CAUSA CROCANTE

panko shrimp, whipped potato, rocoto aioli

EMPANADAS DE AJÍ DE GALLINA

chicken stew, ají amarillo, rocoto pepper aioli

SECOND COURSE

select one

CROQUE MADAME

grilled ciabatta, smoked ham, fried egg,
huancaina sauce, rocoto agrodolce*

CHICKEN AND WAFFLES

homemade waffles, proper maple syrup

CHAUFA DE POLLO

chicken thigh, chifa fried rice

HUEVOS RANCHEROS

two fried eggs, grilled tortilla, pork belly,
ranchero sauce, jalapeño cilantro cream*

CHOLO BENEDICTO

sweet plantain cakes, pork belly chicharrón,
queso fresco, poached egg,
rocoto hollandaise*

CEVICHE CREMOSO

fish, shrimp, creamy leche de tigre,
ají limo, sweet potato*

LOMO SALTADO SANDWICH

ciabatta, beef tenderloin,
oyster and soy sauce, tomatoes,
shoestring potatoes, rocoto aioli*

THIRD COURSE

select one

FRENCH TOAST

brioche, rice crispies,
dulce de leche syrup, fruit salad

ALFAJOR PANCAKES

dulce de leche, fruit salad, whipped cream

SUSPIRO

dulce de leche custard, meringue,
passion fruit glaze

ARROZ CON LECHE CHEESECAKE

arroz con leche custard,
dulce de leche sauce,
quinoa crunch

BUENAZO

walnut chocolate brownie, chocolate crunch,
Kahlúa choco mousse, lúcuma ice cream,
dulce de leche maple syrup

**Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses.
Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination*