

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

Omelette (create your own) Spinach, ham, provolone cheese, mozzarella cheese, peppers, asparagus, bacon, onions, tomatos, etc.	\$ 13.50
Entrana a la Parrilla (Steak & eggs from our woodburning grill) Inside Skirt marinated w/chimichurri sauce, hollandaise sauce, poached eggs, carnival potato w/bacon. Add Crab Cake for only \$ 9.00	\$ 21.50
Saltado Argentino Argentinean sausage sauteed w/onions, mix peppers, scrambled eggs & baco wrapped steak potatos.	\$ 15.50
Cama de Salmon Norweigan smoked salmon, poached egg, (served on top of homemade light chimichurri focaccia bread) topped w/goat & brie cheese, salmon caviar & mix greens vinaigrette.	\$ 16.50
Water Buffalo Milanesa All natural grass fed water buffalo milanesa, poached egg, hollandaise sauce & carnival potatos.	\$ 17.50
Bife de Picanha (Steak & Eggs from our woodburning grill) All natural our own style of Brazilian famous Picanha cut (from Niman Ranch), served w/basmati rice, feijoa & chimichurri sauce.	\$ 19.50
Ravioles de Espinacas Stuffed home made ravioli pasta, w/spinach & ricotta cheese served w/pomodoro sauce.	\$ 16.00
Prime Pork Milanesa Prime pork milanesa, poached egg, hollandaise sauce & carnival potatos.	\$ 17.50
Pork Chop a caballo (from our woodburning-grill) Prime pork chop topped w/sunny side up egg, bacon wrapped steak potatos sautedd onions & mushrooms.	\$ 18.50
Bife de Chorizo (Steak & Eggs from our woodburning grill) 8oz grass fed New York steak, topped w/sunny side up egg & carnival potatos.	\$ 21.50
Crab Cake Benedict Two crab cakes topped w/poached eggs, hollandaise sauce & sauteed spinach.	\$ 22.00

Don't Forget to ask for our bottomless \$ 13.00 (per person)
Mimosas, Sangria, Clerico (White Wine Sangria Style), Bloody Mary
Individual Drinks \$ 6.00

