

# DOMINGO DE PASCUA



ENJOY OUR DOMINGO DE PASCUA WITH FUN BRUNCH ITEMS. WE USE FRESH FRUITS, CREAMS, AND DELICIOUS LOCAL AND IMPORTED PRODUCTS TO CONFECTION SUPERB BITES. WE PUT ALL OUR EFFORTS, CARE AND LOVE TO MAKE YOU HAPPY TODAY!

## **- TOSTADA DE AGUACATE** **\$19**

FRESH AVOCADO IN MULTIGRAIN TOASTED LOAF OF BREAD

- TRADITIONAL.
- ADD CREAMY CHEESE. +\$2
- ADD SMOKED SALMON. +\$3
- ADD MANCHEGO CHEESE +\$2

## **- DESAYUNO TRADICIONAL** **\$16**

EGGS, PANADERA POTATOES, FRESH SPANISH SAUSAGE, PANCETTA

## **- TORRIJA BORRACHA MANCHEGA** **\$12**

RECORDS OF THIS POPULAR SPANISH DESSERT ARE FOUND SINCE XVI CENTURY, TO GIVE A BETTER USE OF DISCARDED OLD BREAD. THE EASTER SPANISH DESSERT FOR EXCELLENCE. OLD BREAD BATHED IN BEATEN MILK AND EGGS, ONCE FRIED TOPPED WITH SUGAR, CINNAMON AND CARAMEL, THEN SOAKED IN WINE. TURRÓN ICE-CREAM IS THE PERFECT MATCH FOR THIS DESSERT FOR TWO (ADD EXTRA \$3)

## **- BOCATA DE PANCETA CON QUESO** **\$17**

DELICIOUS CRUSTY BAGUETTE BREAD TOPPED WITH CHEESE, PANCETTA AND FRESH SLICED TOMATO. ADD MANCHEGO FOR +\$2.

## **- CREPE JUMBO CON CREMA PASTELERA** **\$18**

SERVED WITH FRESH FRUIT AND A SCOOP OF VANILLA ICE CREAM. TOP IT OFF WITH NOUGAT ICE CREAM FOR +\$2

## **- 3 CHULETITAS EN CARRÉ DE CORDERO LECHAL** **\$26**

SERVED WITH SMOKED APPLE GLAZED, POTATOES AND GREENS

EATING RAW OR UNDERCOOKED FOOD CAN INCREASE THE RISK  
FOR ILLNESS AND BIRTH DEFECTS

20% GRATUITY WILL BE ADDED TO ALL PARTIES FOR YOUR CONVENIENCE