

BRUNCH

APPETIZERS

SCALLOP CEVICHE 20
Scallop tartare with fennel, cucumber, pickled onion, and fresh dill, finished with olive oil and a spicy citrus-coconut sauce

GRILLED OCTOPUS 22
Served with baby potatoes, Kalamata olives, cherry tomatoes, feta, and smoked olive oil, finished with a roasted pepper-almond sauce

POTATO CROQUETTES 20
Golden croquettes topped with adobo chicken chorizo, avocado mash, and garlic-harissa aioli

LAMB MEATBALL SLIDERS 20
Caramelized lamb meatballs on mini brioche buns with arugula, pistachio pesto, and tzatziki sauce

FRESH PLATES

BURRATA & FIG SALAD 21
Fresh burrata with microgreens, heirloom cherry tomatoes, feta cheese, fresh figs, and cinnamon-infused peaches, finished with dill oil and balsamic glaze

MEDITERRANEAN GREEK SALAD 18
Crisp romaine with cucumber, cherry tomatoes, olives, and feta cheese, tossed in an oregano vinaigrette

POACHED PEAR & BERRY PARFAIT 21
Greek yogurt layered with poached pear, seasonal berries, granola, toasted mixed seeds, and truffle honey

ENTREES

AVOCADO TOAST 24
Avocado on rustic bread with baby arugula, feta cheese, poached eggs, and spiced pumpkin seeds

SHORT RIB BENEDICT 28
Braised short ribs in mixed chiles and pomegranate, served on an English muffin with poached eggs and romesco sauce

STEAK & EGGS 29
Grilled New York strip with eggs any style, baby potatoes, and chimichurri verde

HUMMUS POBLANO 27
Creamy poblano hummus, sautéed Swiss chard, and homemade chicken chorizo. Served with toasted bread

GARDEN OMELETTE 26
Three-egg omelette with asparagus, Swiss chard, roasted red peppers, and feta, topped with creamy salsa verde

TRUFFLE RICOTTA WAFFLES 25
Crisp waffle topped with truffle ricotta, mixed berries, and cinnamon-infused peaches

FRITTATA CON CARNE 27
Three eggs baked in a skillet with sun-dried tomatoes, potatoes, roasted red peppers, merguez sausage, and pistachio pesto

DESSERT

MOLTEN LAVA CAKE 17
Warm chocolate cake with a molten chocolate center, served with vanilla ice cream, and fresh mixed berries

TIRAMISU 15
Coffee-soaked sponge with hints of citrus and cardamom, layered with mascarpone and milk chocolate cream, finished with a light coffee drizzle

CRÈME BRÛLÉE 16
vanilla custard with a caramelized sugar crust, served with fresh mixed berries.