



MENU

/ 24 HOURS

FRENCH DIP SANDWICH \$420

SLOW-COOKED BEEF TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$360

BREAD, MAYONNAISE, BACON, CHICKEN, HAM, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$630

BREAD, MAYONNAISE, MEAT, LETTUCE, CHEESE, TOMATO, BACON, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$360

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☞

QUESADILLAS 3PZ \$240

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

SHRIMP QUESADILLAS 3PZ ☞ \$360

MIXED CEVICHE \$500

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER

☑ ☞ *Without octopus

TUNA TARTARE \$470

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☞ ☑

MUSHROOM CEVICHE \$290

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE ☞ ☑ ☑

SEASONAL FRUIT BOWL \$290

GRANOLA OR HONEY ☑ ☑
OPTION ACCOMPANIED WITH KEFIR

- TO SHARE (MEZE) -

HUMMUS \$290

CHICKPEA DIP SERVED WITH PITA BREAD ☑

OLIVES ☑ \$160

CRUDITES \$260

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE

GUACAMOLE ☑ \$330

☞ GLUTEN FREE ☑ VEGETARIAN

☑ LACTOSE FREE ☑ VEGAN