

# BRUNCH

#### **WELLNESS STARTERS**

SMOKED SALMON & BAGEL\* NF 23

MARINATED HEIRLOOM TOMATOES, HERB WHIPPED CREAM CHEESE, HARD-BOILED EGG. PICKLED ONION. PETITE ARUGULA FRISÉE SALAD

TOSTADO DE AGUACATE DF, V 18

COUNTRY BREAD, AVOCADO, MARINATED HEIRLOOM TOMATOES, HERB ROASTED MUSHROOMS, PICKLED ONION, PETITE GREENS - ADD EGG \$3

SEASONAL FRUIT PLATE GF, NF, DF, V 17

MELONS, PINEAPPLE, MIXED BERRIES, KIWI, CITRUS, MARKET FRESCA

TOSTADO DE COMPOTA VG 16

COUNTRY BREAD, LOCAL CHEVRE, CHERRY AND NECTARINE COMPOTE, STRAWBERRIES, MINT, TOASTED MARCONA ALMONDS

YOGURT PARFAIT VG, GF 16

VANILLA GREEK YOGURT, MIXED BERRIES, KIWI, CHIA SEEDS, GRANOLA

AVENA GF. DF. VG 13

STEEL CUT OATMEAL, GOLDEN RAISINS, TOASTED ALMONDS, MIXED BERRIES, CARAMELIZED BANANA. TOASTED COCONUT

TOMATE Y QUESO GF. VG 22

MARINATED HEIRLOOM TOMATOES, BURRATA, ARUGULA AND FRISÉE, SPICED HAZELNUT. TARRAGON VINAIGRETTE

LA DIOSA VERDE GF, VG 16

LACINATO KALE, AVOCADO, MANCHEGO, GRAPES, MARCONA ALMONDS, AVOCADO GREEN GODDESS DRESSING

ADD CHICKEN BREAST \$8, ADD FILET PINCHOS \$12, ADD SHRIMP \$10, ADD SALMON \$10 THERE WILL BE A \$5 UPCHARGE FOR SPLIT PLATE

## **SPECIALTIES**

BURRITO DE LA CASA NF 20

SCRAMBLED EGGS, CHORIZO, CHEDDAR CHEESE, PICO DE GALLO, GUAJILLO SALSA, HOUSE GIARDINIERA, BREAKFAST POTATOES

ORANGE TURRÓN PANCAKES 18

CITRUS CREMA, ORANGE SUPREMES, MAPLE SYRUP

TORRIJAS NF 18

PAN DULCE-STYLE FRENCH TOAST, BERRY COMPOTE, CITRUS CREMA, MAPLE SYRUP

 $\textbf{STEAK AND EGGS}^* \; \text{NF, GF, DF} \;\; \textbf{28}$ 

TWO EGGS ANY STYLE, FLAT IRON STEAK, BREAKFAST POTATOES, SMOKY RED CHIMICHURRI

PRADO BURGER\* NF 22

MANCHEGO, TOMATO JAM, LETTUCE, TOMATO, CRISPY JAMON, BRIOCHE BUN

PISTO NF, DF, V 32

CHARRED CORN PUREE, BELUGA LENTIL, SUMMER SQUASHES, EGGPLANT PIQUILLO PEPPER, TOMATO SAUCE

SALMON ARROZ AMARILLO\* GF, NF 44

ORANGE GARLIC SAUCE, MARINATED ARTICHOKES, GREEN BEANS, WILD MUSHROOMS, CRISPY CAPERS

# EGGS AND OMELETS

BYO OMELET\* 24

SELECT UP TO 4 TOPPINGS, ADD ADDITIONAL FOR \$1.00
TOMATOES, MUSHROOMS, ONION, ASPARAGUS, SPINACH, BELL
PEPPER, CHEDDAR, MOZZARELLA, CHORIZO, HAM, BACON,
SIDE OF BREAKFAST POTATOES AND CHOICE OF
TOASTED BREAD

PRADO TORTILLA\* NF, VG 22

SPANISH-STYLE OMELET WITH CARAMELIZED ONIONS, SLICED POTATOES, MANCHEGO CHEESE

HUEVOS A LA FLAMENCA\* DF, NF 22

BREAKFAST POTATOES, SALMORRA SAUCE, PALACIOS CHORIZO, CRISPY JAMON, PEAS, 2 EGGS ANY STYLE

**HUEVOS RANCHEROS\*** GF, NF 22

TWO EGGS OVER EASY, CHORIZO, QUESO FRESCO, BLACK BEAN PUREE AVOCADO, GUAJILLO SALSA, CORN TOSTADA

CARNITAS EGGS BENEDICT\* NF 24

POACHED EGGS, PAN DE MANCHEGO, AJI AMARILLO AND SWEET
PEPPER COULIS, PICKLED ONION, BREAKFAST POTATOES

#### SIDES

BREAKFAST POTATOES NF. DF. V 6

BAGEL WITH CREAM CHEESE NF, VG 7

FRESH AVOCADO GF, DF, NF, V 5

BREAKFAST MEATS NF, GF 8

APPLEWOOD SMOKED BACON, PORK SAUSAGE LINKS, JALAPENO CHICKEN SAUSAGE LINKS

TOAST 5

WHITE, SOURDOUGH, WHOLE GRAIN, ENGLISH MUFFIN, GLUTEN-FRIENDLY

### COCKTAILS

B.Y.O BLOODY MARY 16

AVAILABLE SAT + SUN 8:00AM - 12:00PM

CAVA ROJA 16

CAVA | APEROL | HIBISCUS FLOWER

PEACH SANGRIA 15 | 50

SANGRIA MIX | WHITE WINE | BRANDY | PEACH LIQUEUR

BERRY SANGRIA 15 | 50

SANGRIA MIX | RED WINE | BRANDY | BERRIES

GF-GLUTEN FRIENDLY V-VEGAN VG-VEGETARIAN DF-DAIRY FREE NF-NUT FREE