

Brunch Menu [Spring / Summer]



Available Sat & Sun
11am-3pm

Shareable plates

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| BELGIAN TRUFFLE FRIES 12
Thin cut seasoned fries topped with baked parmesan cheese and truffle oil. | MEZZE DIP TRIO 14
Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara. Served with gluten-free na'an. |
| PAN DE GUAVA Y BRIE 16
French-Caribbean warm sweet & sticky buns with guava and brie cheese. Think: elevated cinnamon buns! | PIÑA COLADA PANCAKES 16
With pineapple syrup, coconut foam, and chocolate coulis. Topped with fresh pineapple/coconut flakes. |

Signature dishes

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| SHAKSHUKA & AREPAS 18
Our signature dish. Two hot, Venezuelan arepas accompany the Middle East's favorite poached egg and tomato breakfast dish. Ask your server to make it vegan! | CANADA'S POUTINE 18
Quebec's hangover cure. Poached eggs, roasted potatoes, Canadian bacon, cheese & gravy. |
| HAVANA SANDWICH 17
Melted Swiss cheese and three types of tender pork on a toasted French Hoagie. Served with fries. | ASIAN SALMON & NAPA SALAD 16
Miso blueberry oven-glazed salmon and roasted Napa cabbage topped with crunchy almonds. |
| THE IMMIGRANT BURGER 18
6oz of angus beef, feta, greens, tomatoes, pickles and a Greek garlic dressing. Served with fries and homemade aioli. | AVOCADO TOAST 16
White truffle oil & balsamic vinegar, cherry tomato confit, feta cheese, poached egg, topped with a peach & pepper emulsion. Ask your server to make it vegan! |
| OLD SAIGON SANDWICH 17
Banh Mi with a twist! Adobo chicken, Asian slaw, chile mayo + Asian dressing on a toasted baguette. Served with fries. | |

Signature brunch drinks

RED SANGRIA HELADA 11 | 36

Chef Enrique's special sangria helada with pineapple, mango.

WHITE SUMMER SANGRIA 11 | 36

Our white sangria infused with cinnamon and cardamom.

DIY MIMOSAS TRIO 41

Make your own mimosa with a bottle of bubbly and mango, pineapple or orange juice (or mix all three!)

MIMOSAS 11 | 36

Choose your flavor: Pineapple, mango or orange.

Non-alcoholic beverages

CAFE CALMA 6

Coffee, dates, oatmylk.

MINT LIMONANA 6

Mint, honey, fresh lemons.

PINEAPPLE MATCHA 6

Chamomile, lemongrass.

AGUA DE JAMAICA 6

Hibiscus-infused water

Coffee & Teas

AMERICANO 4 CAPPUCINO 5

ESPRESSO 3 HOT TEA 4

Wines

bubbles

JULES LOREN (FRANCE) 12 | 41

JULES LOREN ROSÉ (FRANCE) 13 | 42

red

PINOT NOIR (USA) 11 | 38

CELIA MALBEC (ARG) 12 | 38

YAKUT (TURKEY) 11 | 37

rosé

LIQUID GEOGRAPHY (SPAIN) 10 | 40

white

TORRONTÉS (ARG) 11 | 36

RHANLEIGH CHENIN BLANC (S-A) 10 | 35

PINOT GRIGIO (ITALY) 11 | 38

MALVAZIJA (CROATIA) 39

Beers

POLAR PILSNER (VENEZUELA) 6

LAV (SERBIA) 6

PFANNER HARD CIDER (AUSTRIA) 6