

## BREAKFAST MENU ✦

<b>GUACAMOLE MONTADO</b> avocado smash, Spanish onion, tomato, cilantro, jalapeños, grilled rye (ve)	\$16
<b>MACHACA CON HUEVO</b> scrambled eggs, slow cooked pulled beef, pico de gallo, yellow corn arepa, cilantro (gf, dfo)	\$25
<b>HUEVOS RANCHEROS</b> spicy Spanish chorizo, scrambled eggs, cherry tomatoes, goats cheese, yellow corn arepa (gf, dfo)	\$26
<b>POLLO ESCABECHE</b> poached eggs, achiote shredded chicken, yellow corn arepa, cilantro, escabechado (gf, df)	\$25
<b>ACAPULCO</b> grilled rye, halloumi, shiitake mushrooms, pico de gallo, cilantro (v, veo)	\$25
<b>CARMEN BURRITO</b> scrambled eggs, pico de gallo, feta, cilantro (v, dfo)	\$22

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- AVOCADO +5
  - HALLOUMI (2) +6
  - ACHIOTE SHREDDED CHICKEN (gf, df) +8
  - SLOW COOKED PULLED BEEF (gf, df) +8
  - ✦ CHORIZO (gf, df) +8
  - EXTRA EGG +3 (SCRAMBLED +5)
  - AREPA +5, A FLAT ROUND CORNMEAL

v vegetarian ✦ ve vegan ✦ df dairy free ✦ gf gluten free ✦ o option

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2% surcharge on all card payments. A 15% surcharge applies on public holidays.  
A 10% discretionary surcharge applies to groups of 10 and more. No split bills.