



20
LAVENTE
CANTINA

SUNDAY BRUNCH

Available from 11 am to 5 pm.

Includes access to the **unlimited traditional mexican cuisine**, and **1 entrée per person.**

\$65

BRUNCH OPEN BAR*

*2 Hours limit

\$55 per person, include Taittinger Champagne, Rosé wine, Mimosas & Margaritas.
For access to the open bar you must consume the Unlimited Traditional Mexican Cuisine or the Raw Bar.

UNLIMITED TRADITIONAL MEXICAN CUISINE

HUEVOS RANCHEROS

Corn tortilla with refried beans, sunny side eggs, topped with salsa roja and queso fresco

HUEVOS AL ALBAÑIL

Scramble eggs slowly cooked in salsa pasilla, side of refried beans, queso fresco and mexican cream on top

HUEVOS DIVORCIADOS

Corn tortilla with refried beans, sunny side eggs, topped with salsa roja, salsa verde and queso fresco

HUEVOS A LA MEXICANA

Scramble eggs with Serrano pepper, tomato and white onion, served with refried beans

HUEVOS POBLANOS

Corn tortilla with refried beans, sunny side eggs, topped with salsa verde and rajas poblanas, au gratin cheese

OMELETTE AL GUSTO

Choose your toppings: ball peppers, jalapeño, bacon, cheese, spinach, mushrooms, ham, onion or tomato

HUEVOS CON CHORIZO

Scramble eggs with Mexican chorizo served with refried beans

GUACAMOLE AND CHIPS

Mexican hass avocado, white onions, Serrano peppers, cilantro and lime juice.

FRENCH TOAST TRES LECHE

Brioche bread and crispy corn flakes, soaked on 3 leches

BELGIAN WAFFLES

Belgian waffles with mix berries coulis and whipped cream

CALDO DE CAMARÓN

Shrimp broth served with shrimp, carrots and potatoes

AVOCADO TOAST

Courty bread, smashed avocado, sweet corn, queso fresco

CEASAR SALAD

Chopped romaine lettuce, roasted jalapeno dressing, croutons and parmesan cheese

SOPES

Refried beans, queso fresco, mexican cream

MOLLETES

Half baguette topped with refried beans, gratin mexican cheese and pico de gallo

CÓCTEL DE PULPO Y CAMARON

Shrimp and octopus with traditional mexican ketchup sauce topped with avocado

SHORT RIB FLAUTAS

Crispy tortillas filled with short rib, spicy sauce, lettuce, cream and queso fresco

CHILAQUILES

Choice of green tomatillo salsa or red sauce corn tortilla chips, cream, queso fresco and pulled chicken

ENCHILADAS SUIZAS

Corn tortilla taco stuffed with chicken, sauced with salsa verde, mexican blend cheese gratin and crema fresca

TACOS DE RIB EYE

Corn tortilla, white onions, cilantro avocado and salsa

TACOS DE CARNITAS

Corn tortilla, white onions, cilantro avocado and salsa

SIDES:

MASHED POTATOES - FRENCH FRIES - SIDE SALAD - SWEET PLANTAINS - REFRIED BEANS - WHITE RICE

INCLUDE ONE ENTREE PER PERSON:

TAMPIQUEÑA + \$0

Grilled skirt steak, served with red rice, rajas, black beans and enmolada.

PULPO A LAS BRASAS + \$0

Grilled octopus with olive oil, paprika and sea salt

PAN SEARED SALMON + \$0

Tamarind, mezcal sauce, crispy kale

LANGOSTINOS AL MOJO DE AJO + \$33

Grilled giant prawns with garlic-lime butter and served with white rice.

RIB EYE CHAIRMAN RESERVE 18OZ +\$33

Grilled Rib Eye served with three-chiles, garlic sautéed mushrooms.

SHORT RIB BRASEADA 8OZ +\$30

Braised short rib in agave demi-glace. Served with potato-guajillo puree.

MEDITERRANEAN BRANZINO +\$35

Baked branzino stuffed with lemon, garlic, thyme, and shallots. Seerved with a lemon vinaigrette.

HUACHINANGO +\$28

Butterflied whole snapper served with white rice.

RAW BAR MENU

ALASKA KING CRAB 1 LB

\$80

SWEETS

CHURROS

Served with Cajeta

MANGO SORBET

Tajin

CHOCOLATE BROWNIE

Served whit pecans, pistachios and confectioner sugar on top.

VANILLA ICE CREAM

