



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
Scrambled 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
Scrambled 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: Bell peppers, jalapeño, bacon, cheese, spinach, mushrooms, ham, onion or tomato

HUEVOS CON CHORIZO
Scrambled 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 LECHES
Brioche bread and crispy corn flakes, soaked in 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
Country bread, smashed avocado, sweet corn, queso fresco

CAESAR SALAD
Chopped romaine lettuce, roasted jalapeño 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 CAMARÓN
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

** PLEASE NOTE THAT A 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

INCLUDE ONE ENTREE PER PERSON:

PULPO A LAS BRASAS + \$0
Grilled octopus with olive oil, paprika and sea salt

PAN SEARED SALMON + \$0
Tamarind, mezcal sauce, crispy kale

TAMPIQUEÑA + \$10
Grilled skirt steak, served with red rice, rajas, black beans and enmolada

HUACHINANGO +\$28
Butterflied whole snapper served with white rice

SHORT RIB BRASEADA 8OZ +\$30
Braised short rib in agave demi-glace. Served with potato-guajillo puree

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

MEDITERRANEAN BRANZINO +\$35
Baked branzino stuffed with lemon, garlic, thyme, and shallots. Served with a lemon vinaigrette

RAW BAR MENU

ALASKAN KING CRAB LEGS 1 LB \$80

SWEETS

CHURROS
Served with Cajeta

MANGO SORBET
Tajin

CHOCOLATE BROWNIE
Served with pecans, pistachios and confectioner sugar on top.

VANILLA ICE CREAM

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**2 Hours limit*



DRINK MENU

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