

Breakfast



YOGURT & FRUIT BOWL \$7

PLAIN YOGURT WITH MIXED FRUITS, HONEY & HOME MADE GRANOLA

OATMEAL \$6

OATMEAL WITH HOME MADE GRANOLA & CINNAMON

AVOCADO TARTINE \$13

AVOCADO SPREAD ON TOAST WITH GRAPE TOMATOES & CILANTRO

SMOKED SALMON TARTINE \$14

GOAT CHEESE, AVOCADO & PICKLED RADISH

STACK OF PANCAKES \$15

STACK OF 3 CLASSIC PANCAKES

WAFFLES \$16

CLASSIC BELGIAN WAFFLES

FRENCH TOAST \$14

BRIOCHE TOAST SOAKED IN CINNAMON EGG BATTER WITH A GOLDEN CARAMELIZED FINISH

CHORIZO SCRAMBLE \$10

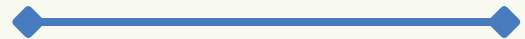
SPANISH CHORIZO & CHEDDAR CHEESE SCRAMBLE WITH BRIOCHE TOAST

CHEESE OMELETTE \$10

RICOTTA CHEESE, GRATED PARMESAN & CHILI OIL WITH BRIOCHE TOAST

VEGGIE OMELETTE \$10

ONIONS, PEPPERS, ASPARAGUS, MUSHROOMS & TOMATOES TOPPED WITH GRATED PARMESAN & BRIOCHE TOAST



Breakfast sides

BACON \$3

HAM \$3

PLAIN SCRAMBLE \$4

2 FRIED EGGS \$4

HOUSE POTATOES \$7

SIDE OF FRUITS \$7

Sweet add-ons

CHOCOLATE CHIPS \$2 NUTELLA \$2

GRANOLA \$1 DULCE DE LECHE \$2

SEASONAL FRUITS \$3 FRUIT PRESERVE \$4

CARAMELIZED BANANA & WALNUTS \$4

Fritattas

MEAT

APPLEWOOD SMOKED BACON, HAM, CHORIZO, ONIONS, PEPPERS & CHEDDAR CHEESE

\$20

SMOKED SALMON

SAUTEED RED ONIONS, GOAT CHEESE, TOPPED WITH SMOKED SALMON

\$17

VEGGIE

RED ONIONS, PEPPERS, TOMATOES, MUSHROOMS TOPPED WITH PESTO & MOZZARELLA

\$15

Eggs Benedict

CHOOSE BETWEEN A BRIOCHE BUN OR "ALCAPURRIA" BASE COMES WITH HOUSE POTATOS

✦ HAM & BACON

\$15

✦ SMOKED SALMON & AVOCADO

\$18

✦ PULLED PORK

\$18

✦ LOBSTER & GARLIC BUTTER

\$19

Brunch



CHICKEN & WAFFLES \$20

BELGIAN WAFFLE STACKED WITH FRIED CRISPY CHICKEN, BACON TOPPED WITH ONE EGG & YOUR CHOICE OF REGULAR HONEY BUTTER OR SPICY HONEY BUTTER

FRENCH TOAST SANDWICH \$20

BLACK FORREST HAM, BACON, 2 EGGS, SWISS CHEESE BETWEEN 2 FRENCH TOAST SLICES

CROQUE MADAME \$17

THICK BRIOCHE TOAST DIPPED IN BECHAMEL, SEARED AND SERVED OPEN FACED WITH GRUYERE, HAM & BACON TOPPED WITH AN EGG.

STEAK & EGGS

BOTH SERVED WITH 2 EGGS ANY STYLE & HOUSE POTATOES

✦ RIB EYE \$60

16OZ BUTTER BASTED RIB EYE

✦ SKIRT STEAK \$40

14OZ SKIRT STEAK SERVED WITH CHIMI

BREAKFAST SANDWICH \$13

BLACK FORREST HAM, BACON, CHEDDAR CHEESE, 2 EGGS, LETTUCE, TOMATO, RED ONIONS & MAYONAISE



Boozy Drinks

Espresso

“SIRENITA” MARTINI \$10

vodka, passion fruit liqueur, lime & topped with cava

BLOODY MARY \$10

vodka, tomato juice, lime, tabasco, worcestershire & pickled veggies

IRISH COFFEE \$10

Irish whiskey, hot coffee, sugar & topped with whipped cream

ESPRESSO MARTINI \$11

Vodka, coffee liqueur & espresso

MIMOSA GLASS \$10

Cava with your choice of any juice

MIMOSA BUCKET \$45

A bottle of cava with a carafe of your choice of any juice

JUICES

★ FRESHLY SQUEEZED ORANGE JUICE \$7

★ WATERMELON \$7

★ PASSION FRUIT \$7

★ TROPICAL CHERRY \$7

★ LEMONADE \$7



LATTE \$4 6OZ \$6 12OZ

CAPPUCCINO \$4 \$6

AMERICANO \$3 \$4.50

MOCHA \$4.50 \$6.50

LAVENDER LATTE \$5.50 \$6.50 

MADLEINETM LATTE \$5 \$6.50 

HOT CHOCOLATE \$4 \$5.50

CHAI LATTE \$4 \$5.50

MATCHA LATTE \$4 \$5.50

TEA (VARIETY) \$2 \$3.50

2OZ

ESPRESSO \$3

MACHIATTO \$3.50

5OZ

CORTADO \$3.75

COFFEE EXTRAS

EXTRA SHOT ESPRESSO \$1

WHIPPED CREAM \$1

ALMOND MILK \$0.75

OAT MILK \$0.75

SYRUPS \$0.75

★ VANILLA

★ CHOCOLATE

★ CARAMEL

★ HAZELNUT

★ ALMOND

★ HOUSE LAVENDER



SERVED WITH WHIPPED CREAM

Starters

SOUP OF THE DAY \$7

Ask your server for today's soup

CALAMARI \$12

fried calamari with salsa verde

COD RISOTTO CROQUETTES \$13

Served with roasted red pepper aioli

PULLED PORK WONTON NACHOS \$19

slow cooked pork, "salsa verde", cheddar cheese, grape tomatoes, corn & black beans.

OCTOPUS SALAD \$18

octopus served in a citrus vinaigrette with tostones

FISH BITES \$11

Beer battered & fried Mahi with "salsa verde"

GRILLED OCTOPUS \$17

Marinated in oil & herbs, served with chimichurri sauce

ARANCINI & PROSCIUTTO \$12

3 cheese arancini served over marinara, topped with prosciutto

RABBIT EMPANADILLAS \$12

Local rabbit empanadillas with cilantro aioli

Burgers & Sandwiches

Choose a side of home made french fries or onion rings

BOHO BURGER \$22

Homemade 8oz burger patty with spicy mayo relish caramelized onions, lettuce, tomato, bacon & swiss cheese

CLASSIC BURGER \$21

Homemade 8oz burger patty with lettuce, tomato, pickles, red onions, ketchup, mustard, cheddar cheese & bacon

CHICKEN SANDWICH \$20

Fried chicken breast with home made cole slaw, honey mustard & pickles

VEGGIE BURGER \$16

5oz panko crusted veggie patty with lettuce, tomato, avocado & honey mustard

CAPRESSE SANDWICH \$17

Home made basil pesto, fresh tomato & burrata cheese on homemade focaccia



Main dishes



Change your side for \$5 extra

ANGUS SKIRT STEAK \$38

10oz grilled skirt steak with home made chimi & 3 cheese risotto

STEAK AU POIVRE \$55

16oz pan seared rib eye with a creamy cognac sauce & cracked peppercorns alongside truffle fries

MAHI FILET \$23

Mahi filet served with lemon caper cream sauce & tostones

SALMON FILET \$27

Salmon filet served on a bed of creamy gnocchi

FISH TACOS \$17

Beer battered mahi served with salsa verde slaw & pickled onions

TIRKI CHICKEN \$23

Grilled chicken marinated in spices, served with chunky mango salsa & "arroz mamposteo"

CAESAR SALAD \$12

Chiffonade style romaine lettuce, home made crutons, walnuts, lemon ceasar dressing & topped with finely shaved parmesan cheese

Add grilled chicken breast + \$8

LINGUINE

Choose your sauce:

- ◆ Alfredo ◆ Tomato & herbs ◆ Oil & garlic
- ◆ Pesto ◆ creamy pesto

Choose your protein:

- ◆ Chicken ◆ Shrimp ◆ Skirt Steak ◆ Veggies
- \$17 \$22 \$35 \$14

Sides

- ◆ **grilled veggies**
- ◆ **tostones**
- ◆ **onion rings**
- ◆ **truffle fries**
- ◆ **french fries**
- ◆ **gnocchi**
- ◆ **side salad**
- ◆ **mash of the day**
- ◆ **mamposteo**
- ◆ **risotto**

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"



Pizza

Served thursday thru monday starting at 2:00pm

APPS

- ◆ **Garlic bread knots (12) \$13**
- ◆ **Capresse salad \$8**
- ◆ **Arugula salad \$8**
Lemon vinaigrette, tomatoes fresh parmesan & radishes

◆ **ARIES**

Chimi sauce, dominican salami, amarillitos, mozzarella & queso fresco
8" \$18 14" \$21 18" \$28

◆ **TAURO**

Marinara, chicken, chorizo, bacon, pepperonccini, mozzarella & compound honey with garlic
8" \$19 14" \$23 18" \$29

◆ **GEMINI**

Bechamel sauce, potato gratin, bacon, parmesan & truffle oil.
8" \$18 14" \$21 18" \$28

◆ **CANCER**

Marinara, shrimp, lobster, calamari & mozzarella
8" \$18 14" \$24 18" \$29

◆ **LEO**

Marinara, tomato confit, cherry tomatoes, herb infused oil & topped with fresh burrata
8" \$17 14" \$23 18" \$26

◆ **VIRGO**

Pesto sauce, pulled pork, amarillitos & mozzarella
8" \$17 14" \$23 18" \$28

◆ **LIBRA**

Marinara, asiago, parmesan, feta & mozzarella
8" \$15 14" \$18 18" \$26

◆ **SCORPIO**

Marinara, pepperoni, mozzarella & compound honey with garlic
8" \$15 14" \$18 18" \$26

◆ **SAGITTARIUS**

Pesto sauce, smoked salmon, capers, pickled onions, mozzarella & compound honey butter with garlic
8" \$18 14" \$21 18" \$28

◆ **CAPRICORN**

Marinara, goat cheese, veggies & topped with fresh arugula
8" \$17 14" \$21 18" \$23

◆ **AQUARIUS**

Marinara, mozzarella topped with fresh burrata & a swirl of fresh basil pesto
8" \$15 14" \$21 18" \$28

◆ **PISCES**

Bechamel, chicken, bacon & mozzarella
8" \$15 14" \$19 18" \$24

◆ **SCEPTIC**

Mushroom sauce, fresh veggies, plant based cheese on cauliflower dough 8" \$18



Cocktails



PASSIFLORA SPRITZ **\$13**

apéritif, passion fruit liqueur, orange bitters & topped with cava

LAVENDER COLLINS **\$12**

gin, lime juice, lavender syrup & club soda

PINK PARADISI **\$12**

vodka, elderflower liqueur & grapefruit juice

MALVERDE **\$12**

mezcal, cucumber & herbs shrub and lime

SPICY GUAJAVA **\$13**

reposado tequila, orange liqueur, guava reduction, habanero syrup & hibiscus tea



Wine List



GLASS
\$10

SPARKLING WINE



	CAVA BRUT+ VILLA CONCHI SPAIN	\$30
	CAVA BRUT ROSE+ VILLA CONCHI SPAIN	\$30
	ALBARIÑO BRUT+ DANZA SPAIN	\$40
	PROSECCO+ CANELLA ITALY	\$35
	PROSECCO ROSE+ JOSH ITALY	\$40
	CARTE D' OR CHAMPAGNE+ DRAPPIER FRANCE	\$90
	BLANC DE BLANCS CHAMPAGNE+ DRAPPIER FRANCE	\$95
	ROSE DE SAIGNEE CHAMPAGNE+ DRAPPIER FRANCE	\$100
	LA CUVÉE CHAMPAGNE+ LAURENT PERRIER FRANCE	\$90
	CUVÉE ROSE CHAMPAGNE+ LAURENT PERRIER FRANCE	\$110

WHITE WINE



	PINOT GRIGIO+ LAGARIA ITALY	\$25
	ALBARIÑO+ LEIRA SPAIN	\$35
	CHARDONNAY+ FOLLY OF THE BEAST CALIFORNIA	\$35
	WHITE BLEND+ MENAGE A TROIS CALIFORNIA	\$30
	TEMPRANILLO BLANCO+ NIVARIUS SPAIN	\$35
	SAUVIGNON BLANC+ THE CROSSINGS NEW ZEALAND	\$40
	ALBILLO MAYOR+ CILLAR DE SILOS SPAIN	\$40
	CHARDONNAY+ SILVERADO CALIFORNIA	\$55





**GLASS
\$10**

ROSE

ROSE+ THE PALE FRANCE	\$35
ROSE+ WHISPERING ANGEL FRANCE	\$40

RED WINE

TEMPRANILLO+ TRUS SPAIN	\$45
TEMPRANILLO+ RODA SPAIN	\$65
CHIANTI+ CASTELLO BANFI ITALY	\$50
MALBEC+ FINCA LALANDE ARGENTINA	\$25
PINOT NOIR+ FOLLY OF THE BEAST CALIFORNIA	\$35
PINOT NOIR+ MEIOMI CALIFORNIA	\$40
PINOT NOIR+ CLOUDLINE CALIFORNIA	\$40
PINOT NOIR+ BELLE GLOSS CALIFORNIA	\$80
MERLOT+ NAPA CELLARS CALIFORNIA	\$30
CABERNET+ BONANZA CALIFORNIA	\$40
CABERNET+ JOSH RESERVA CALIFORNIA	\$40
CABERNET+ SILVERADO CALIFORNIA	\$80
CABERNET+ STAGS LEAP CALIFORNIA	\$110
CABERNET+ CAYMUS CALIFORNIA	\$110
RED BLEND+ OPUS ONE 2016 CALIFORNIA	\$750

