



LATIN AMERICAN BRUNCH

A Feast of Bold Flavours, Fresh Ingredients, and Lively Rhythms, Perfect For Sharing and Celebrating Together.

• AED 400 • HOUSE PACKAGE

• AED 300 • SOFT PACKAGE

STARTERS

PUPUSAS PEPIADA
Cornmeal Cake, Pulled Chicken & Cheese.

SALAD MEXICANA (V)
Corn & Mix Greens, Sour Cream
Accompanied with Crispy Tortilla.

CAUSA
Aji Chili Potato, Crab Meat & Avocado.

ANTICUCHO
Peruvian Spiced Smoked Grilled Beef Skewers.

MAIN

Select Your Favourite Main Course

MOLE
Chicken Breast Cooked with
Aromatic Mexican Sauce & Avocado Rice.

TALLA
Roasted Tiger Prawn
in Adobo & Cilantro Salsa.

PIZZA RANCHERA (V)
Jalapeño, Bell Peppers, Nachos, 'Salsa Verde',
Tomato & Mozzarella.

DESSERTS

CHURROS
Served with Chocolate & Cinnamon Dip.

GRANITA
Hibiscus & Raspberry 'Grattachecca'
With Fizzy Lime Foam.

BEVERAGE SELECTION

BY THE GLASS
Prosecco | White Wine | Rosé Wine | Red Wine

COCKTAILS
Espresso Martini | Passion Fruit Martini
Mojito | Aperol Spritz | Margarita

SPIRITS
Vodka | Gin | Rum | Tequila

BEER
Corona | Heineken

MOCKTAILS
Mojito | Passion Fruit Mojito
Nada Colada | Virgin Mary | Lemon & Mint

SOFT DRINKS
Ginger Ale | Coca Cola | Coca Cola Zero
Sprite | Sprite Light

COFFEE
Espresso | Double Espresso | Americano | Latte
Cappuccino | Macchiato | Double Macchiato

TEA
Earl Grey Tea | Assam Breakfast Tea | Chamomile Tea
Jasmine Tea | Green Tea

FRESH JUICES
Orange Juice | Watermelon Juice

WATER
Still Water | Sparkling Water

Prices are in AED, inclusive of 5% VAT and subject to 10% service charge

"Please notify our team of ingredient modification, dietary needs or allergies. We accommodate intolerances, but due to specific ingredients we may be unable to cater to all your allergies and preferences. Changes may occur due to the availability of seasonal ingredients".