

WITH LOVE FROM OUR KITCHEN



Breakfast

BENEDICT \sim \$12.99

2 poached eggs with hollandaise sauce, chives, multigrain bread + house green salad.

And your choice of:

Salmon ~ \$14.99 Canadian bacon ~\$14.19 Spinach ~ \$14.19

OMELETTE ~ \$12.10

Whole egg or egg whites with chopped tomatoes & onions.

And your choice of:

Extra vegetables ~\$2.00 Brie cheese ~ \$1.32

$FRIED \sim 10.72

2 fried eggs + toasts + cream cheese + marmalade.

$SCRAMBLED \sim 10.72

classic scrambled eggs + toasts + avocado.

AVOCADO TOAST PLAIN ~ \$6.00

2 italian or multigrain bread with fresh sliced avocado.

And your choice of:

Smoked salmon + capers ~ \$9.95 2 eggs any style ~ \$8.50 fresh sliced tomatoes ~\$7.15

Bowls from the kitchen

 $YOGHURT \sim 6.59

Greek yoghurt + agave + granola + berries.

FRESH FRUIT BOWL ~ \$6.75

Deals & Waffles

TOASTS ~ \$5.00

Butter/cream cheese + marmalade.

WAFFLES~ \$10.9

(with your choice of 2 dips)

Mixed berries, whipped cream & melted chocolate Dulce de leche sauce & Nutella (Allow 10 min. for preparation)

Lunch

(Served from 11 to 3pm)

I. ROASTED CHICKEN GF~ \$13.70

Chicken, asparagus, onions, quinoa, mixed greens & avocado.

Enjoy with a glass of Pinot Grillo

2. TUNA SALAD GF~ \$13.75

Canned tuna in olive oil, fresh tomatoes & shredded boiled egg.

Enjoy with a glass of Rose

3. PROVOLONE ~ \$7.50

Classic provolone cheese with cherry tomatoes and bread served in iron saucepan.

Enjoy with a Beer

4. FIG BURRATA SALAD GF~ \$15.12

Italian burrata + fresh figs + arugula + prosciutto with pink salt, pepper, balsamic and olive oil.

Enjoy with a glass of Malbec

5. AVOCADO BOAT GF~ \$15.50

Avocado halves + cooked fresh salmon + fresh mango + mayonnaise served with a small green side salad. Enjoy with a glass of Champagne

6. QUINOA AVOCADO ROASTED SALMON GF~ \$15.75

Quinoa + roasted salmon + avocado. Enjoy with our Green Juice

7. MELANZANNE alla PARMIGIANNA ~ \$13.90

With mozzarella cheese, basil & tomatoes sauce. Enjoy with a glass of Malbec

8. SMOKED SALMON TARTLET ~ \$14.46

With poached egg and green salad. Enjoy with a glass of Champagne

9. MINI POSRTOBELLO & QUINOA BURGER GF~ \$13.50

With side of quiche and green salad. Enjoy with our fresh lemonade

10. SIGNATURE QUICHES GF~ \$13.00

Assorted quiches + green house salad, toasted almonds & dried cranberries

Enjoy with a glass of Malbec



Espresso hot coffees

Vainilla bean ~ \$3.10 Hot chocolate ~ \$5.00

CUP 2 OZ.

Espresso ~ \$3.27 Espresso macchiato~ \$3.27

CUP 6 OZ.

American ~ \$3.27 Cappuccino ~ \$4.59 Latte macchiato ~ \$4.59 Lungo (Double) ~ \$4.59

Espresso iced coffees 12 oz. ICED LATTES

Iced latte ~ \$5.50

Caramel iced latte ~ \$6.00

Hazelnut iced latte ~ \$6.00

Vainilla iced latte ~ \$6.00

Chocolate iced latte ~ \$6.00

American iced coffee ~ \$3.90

Iced latte machiatto ~ \$5.50

Iced cold foam cappuccino ~ \$5.10

Kids Menu

- I. SCRAMBLED CHIPS ~ \$8.50 Snack fries, scrambled eggs and ham
- 2. ROMAN GNOCCHI ~ \$9.50
- 3. ROASTED CHICKEN ~ \$9.20
 Roasted chicken with white rice

Iced teas

Iced matcha latte with almond milk

12 oz. ~ \$8.50

Chai Latte 12 oz. ~ \$5.50

Tropical Garden iced Tea ~ \$4.45

Teas

Selection of teas ~ \$3.57

Culture Juices 12 oz.

Freshly squeezed orange juice ~ \$4.60 Freshly squeezed lemonade ~ \$4.40

GREEN JUICE ~ \$7.15

Green apple + spinach + celery + orange

CARROT JUICE ~ \$7.15

Just carrots

RED JUICE ~ \$7.15

Red apples + berries + Orange

Wines by Glass

ROSE WINE ~ \$7.00

RED WINE MALBEC ~ \$7.00

WHITE WINEPINOT GRILLO
~ \$7.00

BEER STELLA ARTOIS ~ \$6.50

CHAMPAGNE POMMERY POP (187 ML) ~ \$18