## **BREAKFAST**



Prices include 13% VAT and 10% service tax

FRUIT BOWL / Ø 5.000 A variety of fresh tropical fruit.	HOT DRINKS	
TROPICAL YOGURT &	FRENCH PRESS COFFEE_	₡ 2.600
	ESPRESSO	₡ 1.650
	DOUBLE ESPRESSO	₡ 3.300
OMELETTE \$\psi 8.000\$ Two pasture-raised eggs with your choice of local cheese, goat cheese, ham, mushrooms, tomato, sweet pepper, and onion. Served with mini potatoes, and salad.	AMERICANO	¢ 1.600
	CAPPUCCINO	<i>₡</i> 2.750
	LATTE	¢ 2.750
	MOCHACCINO	₡ 3.300
BENEDICT EGGS \$\pi\$ 10.000  Poached pasture-raised eggs with bacon or salmon. Served with a corn muffin, spinach, hollandaise sauce, and mini potatoes.	MACCHIATO	₡ 2.100
	CORTADO	₡ 1.650
	FLAVORED LATTE	¢ 4.200
FRENCH TOAST & \( \bigcirc \omega \) \( \big	FLAVORED TEA	<i>-</i> <b>₡</b> 1.650
	HOT CHOCOLATE	- ₡ 2.100
PANCAKES & # 7.000  Soft & fluffy served with fresh fruit, chocolate, and maple syrup.		
BLT SANDWICH & 🕾 ¢ 8.000	COLD DRINKS	
Homemade brioche bread, chipotle mayonnaise, tomato, avocado, romaine lettuce, bacon, and your choice of pasture-raised eggs: Costa Rican style omelette, fried or scrambled eggs.	FRESHLY SQUEEZED ORANGE JUICE	_ ₡ 2.750
	FRUIT JUICE BLEND (SEASONAL)	_ <b>₡</b> 2.750
PINTO BURRITO & \( \otimes \)	CHOCOLATE	₡ 2.100
	FRAPPÉ	₡ 5.800
	SPARKLING WATER 750ML	₡ 4.400
	STILL WATER 750ML	<i>₡</i> 3.300
TYPICAL 🕾 Ø 8.000	MIMOSA	₡ 5.500

Traditional rice and beans (Gallo Pinto), two pasture-raised eggs in any style, homemade tortillas, local fresh cheese, and ripe plantain.
\*Plant based option.







**BLOODY MARY** \_\_\_\_\_\_ \$\psi\$ 7.400