BREAKFAST



5.500



Prices include 13% VAT and 10% service tax

FRUIT BOWL Ø Ø 5.000 A selection of fresh tropical fruit.	HOT DRINKS	
TROPICAL	FRENCH PRESS COFFEE	₡ 2.600
YOGURT & & C & 6.000 Homemade natural yogurt and granola served with fresh seasonal. fruit.	ESPRESSO	₾ 1.650
	DOUBLE ESPRESSO	₡ 3.300
	AMERICANO	₡ 1.600
OMELETTE \$\psi\$ 6.000 Two pasture-raised eggs with your choice of: Turrialba cheese, goat cheese, ham, mushrooms, tomato, sweet pepper, and onion. Served with mini potatoes and salad.	CAPPUCCINO	₡ 2.750
	LATTE	₡ 2.750
	MOCHACCINO	₡ 3.300
	массніато	₡ 2.100
FRENCH TOAST & Ø Ø 6.000 Homemade brioche bread served with fruit jam, cashew coconut, and maple syrup.	CORTADO	₡ 1.650
	FLAVORED LATTE	₡ 4.200
PANCAKES &	FLAVORED TEA	₡ 1.650
Soft and fluffy served with banana, strawberries, toasted coconut and maple syrup.	HOT CHOCOLATE	₡ 2.100
OPEN SANDWICH & 6.000 A slice of sourdough bread, with your choice of white or whole wheat, topped with guacamole, spinach, Turrialba cheese, cherry tomatoes, and two pasture-raised eggs cooked to your preference.	COLD DRINKS	
	FRESHLY SQUEEZED ORANGE JUICE	₡ 2.750
PINTO BURRITO © 6.000 Flour tortilla filled with Gallo Pinto, omelette made with pasture-raised eggs, local cheese, ripe plantain, and sour cream. Served with pico de gallo and guacamole. *Plant-based option.	FRUIT JUICE BLEND (SEASONAL)	₡ 2.750
	CHOCOLATE	₡ 2.100
	FRAPPÉ	₡ 5.800
	SPARKLING	



Traditional rice and beans (Gallo Pinto), two pasture-raised eggs any style, homemade tortillas, Turrialba cheese, guacamole and

TYPICAL 🌦 _

ripe plantain.
*Plant-based option.



_ **¢** 8.000





STILL WATER 750ML # 3.300

BLOODY MARY ______ \$\psi\$ 7.400

WATER 750ML

MIMOSA _____