



Tapas BRUNCH

THE RESTAURANT at Tierra del sol

Avocado toast	\$8
Sourdough toast, avocado, arugula, sunny side up egg, cotija cheese	
French toast	\$9
Strawberry, banana, coconut, Nutella, and whipped cream	
Eggs Benedict	
Traditional Butcher's ham, English muffin, hash brown, hollandaise	\$6
Norwegian smoked salmon, English muffin, hash brown, hollandaise	\$8
Huevos Rancheros	\$12
2 eggs in tomato sauce, baked beans, chorizo, avocado, cotija cheese, shishito pepper	
Jamon Serrano & Manchego <i>(shareable)</i>	\$28
Tomato, garlic, olive oil, fig jam, sourdough	
Mezze plate	\$12
Hummus, tamarind, eggplant, and marinated olives served with pita chips.	
Angus tartare	\$13
Truffle aioli, egg yolk cream, sourdough	
Ceviche	\$10
White fresh fish, Leche de Tigre, grilled corn, sweet potato crisp	
Tuna tostada	\$11
Flash seared tuna, wonton, avocado, aji Amarillo, soy glaze	
Mediterranean shrimp	\$13
Sauteed shrimp in garlic oregano, tomato, kalamata olives, capers, feta crumble, focaccia	

All prices in USD including taxes.

Salmon poke	\$14
Jasmine rice, avocado, carrots, wakame, edamame, miso glaze	
Balchi Pisca	\$12
Fresh fish patty, pickled red onions, curry Madame Janette aioli.	
Crispy Pork Belly	\$12
Papaya kimchi, lemongrass chili sauce	
Gyozas	\$11
Chicken & mushroom dumpling, ginger garlic tare	
Picanha	\$13
Yucas bravas, salsa Verde	
Albondigas	\$10
Meatballs in tomato sauce, parmesan crumble	
Funchi Fries	\$7
Tomato chutney, cheese	
Mushroom Deluxe	\$13
Locally grown mushrooms, pumpkin risotto, beurre noisette truffle sauce	
Johnnycake	\$13
Pulled beef, avocado cream, pickled red onions, queso Blanco, and cilantro.	

DESSERT

Churros	\$10
Traditional fried dough, dulce de leche, vanilla ice cream	
Caramel flan	\$9
Lemon meringue, cookie crumble	
Cheesecake Brulé	\$10
Pop rocks, strawberry coulis	

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