

TO START

TULUM BOWL | 17

PAPAYA, PINEAPPLE, KIWI, BANANA, STRAWBERRY, COCONUT YOGURT, QUINOA CRISP, AMARANTH, HONEY-LIME DRIZZLE. (FRUIT VARIES DEPENDING ON SEASON).

YOGURT COBBLER | 13

WARM BAKED BERRIES COMPOTE, GREEK YOGURT, ALMONDS & OATS CRUMBLE, EXTRA VIRGIN OLIVE OIL.

BREAKFAST BOWL | 13

HOMEMADE MÜESLI, GRANNY SMITH APPLE, CHIA SEEDS, OATS, BANANA, BLUEBERRY, GRANOLA, BERRIES COMPOTE.

CARLOTA FRENCH TOAST | 16

THICK-CUT BRIOCHE SOAKED IN LEMON CUSTARD BASE, LEMON MOUSSE, MARÍA COOKIE CRUMBLE, LIME ZEST.

BREAD & BUTTER | 11

TOASTED BRIOCHE & SOURDOUGH, FRUIT MARMALADE.

E G G S

COCOTTE EGGS* | 19

SWEET POTATO, GRUYERE, PORK BELLY BITES, SWEET CORN CREAM, POACHED EGGS.

BENEDICT* | 18

POACHED EGGS, TOASTED BRIOCHE, AVOCADO, BACON, CHIPOTLE HOLLANDAISE.

SERRANO HAM, TOMATO & SPINACH OMELETTE | 19

CAGE-FREE EGGS, PARMESAN CHEESE, SIDE OF MIXED GREENS.

EGG TORTILLA & CONFITED TOMATOES (SPANISH OMELET)* | 16

EGG, POTATOES, CARAMELIZED ONIONS, PARMESAN CHEESE, ARUGULA, BASIL PESTO.

TURKISH EGGS & SPICY BUTTER* | 16

GARLIC-HERBS-SPICED GREEK YOGURT, POACHED EGGS, SPICES & CHILI BUTTER, SOURDOUGH TOAST.

ROTATING QUICHE | 9

S A L A D

SMOKED SALMON NIÇOISE SALAD | 19

ROASTED POTATOES, CHERRY TOMATOES, GREEN BEANS, SOFT-BOILED EGG, OLIVES, PICKLED SHALLOTS, DIJON-LIME VINAIGRETTE.

PEAR, BLUE CHEESE & WALNUTS | 17

CANDIED WALNUTS, ARUGULA, HONEY, LEMON ZEST, MUSTARD VINAIGRETTE. *ADD PROTEIN: CHICKEN +5 / SALMON +8*

BURRATA, HOT HONEY & SALTY GRANOLA | 18

FRESH BURRATA, ROASTED FIGS, SAVORY GRANOLA, LIME ZEST, BASIL, ARUGULA, TOASTED SOURDOUGH. (FRUIT VARIES DEPENDING ON SEASON).

C R Ê P E S

LEMON & BERRIES | 15

LEMON CUSTARD, BERRY COMPOTE, GREEK YOGURT MOUSSE, ALMOND CRUMBLE.

CAJETA (MEXICAN CARAMEL) & BANANA | 15

CARAMELIZED BANANA, CAJETA, TOASTED PECANS, CINNAMON WHIPPED CREAM.

MUSHROOM & GRUYÈRE | 16

SAUTÉED MUSHROOMS, GRUYÈRE, ARUGULA, CONFITED GARLIC-SOUR CREAM.

FIGS, BACON & HONEY-THYME GOAT CHEESE | 16

ROASTED FIG COMPOTE, BACON CRUMBLES, GOAT CHEESE, HONEY, BLACK PEPPER. (FRUIT VARIES DEPENDING ON SEASON).

DULCE CREPE | 17

WHIPPED CREAM, VANILLA ICE CREAM, STRAWBERRY SAUCE & CARAMEL, CRUSHED WALNUTS, POWDERED SUGAR.

NUTELLA STRAWBERRY BANANA CREPE | 17

BANANA, STRAWBERRIES, NUTELLA, CINNAMON, POWDERED SUGAR.

SANDWICHES

AVOCADO TOAST | 17

SOURDOUGH TOAST, SPICY AIOLI, AVOCADO, BACON, CHERRY TOMATO, ARUGULA, PARMESAN CHEESE.

CROQUE SEÑORITA* | 18

GRILLED BRIOCHE, TURKEY HAM, DIJONNAISE, CHARRED CORN BÉCHAMEL, MOZZARELLA MELTED CHEESE, FRIED EGG, MIXED GREENS.

GRILLED CHEESE SANDWICH & TOMATO SOUP | 16

SOURDOUGH, MOZZARELLA CHEESE CRUST & PARMESAN CHEESE, BACON & DATES CREAM CHEESE, SIDE OF TOMATO SOUP.

TUNA MELT | 17

TOASTED SOURDOUGH, TUNA SALAD, CARAMELIZED CARROT, AVOCADO, MOZZARELLA MELTED CHEESE, CUCUMBER.

GREENS SANDWICH | 17

SOURDOUGH, GRILLED ASPARAGUS, GRANNY SMITH APPLE, AVOCADO, ROASTED ZUCCHINI, SPINACH, SPROUTS, VEGAN MAYO, DIJON MUSTARD, EXTRA VIRGIN OLIVE OIL.

FRENCH DIP BAGUETTE | 19

POT-ROAST BEEF, GRUYÈRE CHEESE, CARAMELIZED ONION, HORSERADISH MAYO, AU JUS.

ONION SOUP PANINI | 16

CARAMELIZED ONION, GRUYÈRE AND SWISS CHEESE, SPICY MUSTARD, BEEF AU JUS.

GRILLED PANINI | 17

BACON, TURKEY, TOMATOES, SWISS CHEESE DIJONNAISE, SIDE GREEN SALAD.

SIDES

ROASTED VEGGIE BOWL | 7

HERBS & GREEK YOGURT DRESSING, GARLIC BUTTER.

BRAVAS SWEET POTATO WEDGES | 6

MILD CHILI DRESSING, CONFITED GARLIC AIOLI, TAJÍN.

MIXED GREENS SALAD | 6

LEMON, EXTRA VIRGIN OLIVE OIL, BLACK PEPPER.

TRUFFLED FRENCH FRIES & PARMESAN CHEESE | 6

PARSLEY, BLACK PEPPER.

GRILLED ASPARAGUS & HOLLANDAISE | 7

CHARRED ASPARAGUS, LEMON ZEST, CAPERS.

BACON | 4

EGGS (2) | 3

FLATBREADS

BURRATA + ARUGULA | 23

PESTO, MOZZARELLA, BALSAMIC GLAZE DRIZZLE.

PEPPERONI | 19

MARINARA SAUCE, MOZZARELLA, PEPPERONI.

SHORT RIB | 22

BRAISED SHORT RIB, CARAMELIZED ONIONS, MOZZARELLA, PICKLED SHALLOTS.

For

THE LITTLES:

CHICKEN TENDERS | 9

3 STRIPS WITH FRIES.

KIDS CHEESE PIZZA | 10

6 ADD PEPPERONI +2

WAFFLE | 9

ADD FRUIT +2
WITH MAPLE SYRUP, POWDERED SUGAR.

FRIES | 4.50



*THIS MENU ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.