

## Starters

### Classic Biscuits

Freshly baked biscuits paired with two irresistible jams: red berries with hibiscus and pineapple with rosemary.

 15

### Parfait

Velvety coconut yogurt topped with a succulent seasonal fruit and our meticulously crafted homemade granola.

12

### Baked Good of the Day

Matcha "Concha", Vainilla "Concha", Pain au Chocolat, Daily Special.

9 EA

## Brunch Delights

### Rosmaní Salad

Blend of berry sorbet, creamy goat cheese, arugula, mezcal vinaigrette, candied pecans and strawberries.

  20

### Berry Blintz

Delightful blend of a tender crepe filled with velvety ricotta cheese and crowned with a berry compote.

22

### Buttermilk Berry Pancakes

Fluffy pancakes, served with whipped cream, drizzle of sweet maple syrup, and a mix of berries.

18

### Carrot Cake Pancakes

Soft pancakes infused with a combination of pecans and cranberries, elegantly crowned with a drizzle of luscious cream cheese frosting and maple syrup.

 22

## Brunch Classics

### Croque Madame

Brioche Bun enveloped in a rich cheese sauce and crowned with a perfectly fried egg. Paired with an arugula salad.

22

### Avocado Toast

Featuring creamy avocado slices on a toast. Crowned with a gently sunnyside egg, crumbled feta cheese, vibrant "salsa macha," cherry tomatoes, and everything bagel.

17

### Chicken and Waffles

Crispy fried chicken on top of fluffy waffles, drizzled with maple syrup and dusted with a light sprinkle of powdered sugar.

24

## Signature Dishes

### Chilaquiles Suizos

"Queso fresco", "salsa cremosa", beans, and a flavorful "Xnipec" sauce. Topped with a sunny side egg and cilantro.

24

### Chilaquiles de Cochinita

Crispy chips, "salsa roja," crumbled "queso fresco," "crema", "Xnipec" sauce and succulent "cochinita pibil".

 24

### Chilaquiles de Mole Coloradito (Oaxaqueño)

Mole sauce, beans, the vibrant kick of "xnipec", cilantro, eggs, and a sprinkle of "queso fresco". Crafted with authenticity in mind, our ingredients are directly imported from Oaxaca.

 24

### Enchiladas de Morita

Generously filled with a delectable combination of "queso fresco", "salsa de morita" and a succulent 6 oz RibEye.

 32

### "Huevos Motuleños"

Sunny side egg accompanied by a savory blend of black beans, "queso fresco", ripe fried plantains and "salsa roja" on top of a corn "tostada".

 20

### "Molletes de Picanha"

Toasted "bolillo" rolls topped with tender picanha, black beans, cheese, and authentic Mexican flavors.

20

### "Molletes de Cochinita"

Toasted "bolillo" rolls topped with savory cochinita, black beans, cheese, and authentic Mexican flavors.

20

## Sunny Side Selection

### Omelette Poblano

Flavorful omelette showcasing the rich poblano taste, enhanced with sweet corn and poblano pepper strips, accompanied by a side of crispy "patatas bravas".

22

### White Omelet

Mix of fresh vegetables, and crumbled feta cheese. Drizzled with zesty "salsa roja" and garnished with peppery arugula.

 21

### Steak and Eggs

Grilled to perfection, served with crispy "patatas bravas" and enhanced by a "Tres Chiles" sauce.

34

### "Huevos al estilo Veracruz"

Four tortillas generously filled with a "huevo a la mexicana", bathed in flavorful bean sauce, topped with sour cream, crumbled queso fresco, Xnipec and delicately garnished with micro cilantro.

24

### Brunch Burger

Juicy beef patty, crispy bacon, a hint of spicy peanut butter, a perfectly cooked egg, melted colby jack cheese and refreshing arugula, served with a side of "patatas bravas".

27

Enhance your experience with an additional serving of chicken, available for a nominal fee of 8.

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

## Signature drinks

Traditional Lemonade	4.50
Cucumber Lemonade	4.50
Passion Fruit Sunset	4.50
Classic White Sangria	9
Pretty Pink Rose Sangria	9
Red Wine Sangria	9
Bloody Mary	8

## Juice

Green Glow	6
Golden Orange	6
Berry Happy	6
Sunny Carrot	6

## Sparkling Bar

Classic Mimosa	8
Berry Mimosa	9
Lychee	9
Dragon Fruit	9
Passion Fruit Bliss	9
Bellini	9
Blushing Raspberry Bellini	9

## Coffee

Americano (Includes refill for a second cup)	5
Decaffeinated	4.50
Caffé Macchiato	4.50
Espresso	4.50
Cappuccino	6
Velvet Dream Latte	6
Latte with honey	6
Vainilla Latte	6
Affogato	6
Matcha Latte	6
Chai Latte	6
Rosmani's Classic Hot Chocolate	6

## Tea

Chamomile	5
Green Tea	5
Lime-Ginger	5
Jasmine Tea	5
Cinnamon	5
Rosmani's Tea	5

## Milk Options

Whole Milk	1
Lactose Free	1
Soy	1
Almond	1
Oat	1
Coconut	1

Alcoholic beverages are not for sale to individuals under the age of 21. We strictly adhere to legal regulations, and identification may be required for age verification. Drink responsibly. Consuming alcoholic beverages during pregnancy can cause birth defects. If you have any health concerns, please consult with your server or a member of our staff.