

## Rio Bhongo breakfast

Includes chilled juice & smoothies, freshly brewed coffee or tea and all the stations from our latin market \$32

## continental breakfast

Includes chilled juice & freshly brewed coffee or tea, choice of pastries, market-fresh fruits, cereals & cold station \$19

## build your own breakfast

¿CÓMO QUIERE SUS HUEVOS? (w)  Egg any style, creole tomato sauce, mini potato with chimichurri, toast or corn tortilla	\$9	TOSTA'O ( ) ( ) ( ) ( ) ( ) Brioche toast with polenta & oats, almond butter, strawberry compote, mocha sauce	\$11
tortilla		BLUE ZONE (S) (I) (N) (W)	\$13
¿Y SU OMELET?	\$11	Greek Yogurt with homemade papaya jam, wild berries, pumpkin seed, crispy kale & chia granola	ΨΙΟ
		COCO-BOWL (S) (W)	\$11
GALLO PINTO  Our traditional rice & beans with beef stew, ripe plantain, cheese curd & fried or	\$16	Oatmeal served with coconut milk & carao syrup, raisin, wild berries & dried coconut	
scramble eggs		CARTAGO (a) (a) (b)  Sliced seasonal fruit with greek yogurt and	\$10
RANCHERO (1)	\$13	our signature banana bread	
Corn tortilla with local smoked cheese,			<b>.</b>
refried beans, chipotle ranchero sauce, avocado & fried egg		TOAST (*) (*) White or whole wheat bread toast, butter, honey & homemade marmalade	\$6
BENEDICTO (V) (i)	\$14		
Tomato muffin, smoked salmon or soft bacon, coffee hollandaise sauce, cheese curd & grilled zucchini		PASTRY BASKET (*) (*) Assorted sweet & savory bread from our bakery	\$11
cara a grinca zacernin		barter y	\$5
BURRITO ® W W	\$10	FRESHLEY SQUEEZED JUICE	
Spinach flour tortilla, avocado, gallo pinto,			\$7
sweet plantain, pico de gallo & vegan chipotle sauce		SMOOTHIES	\$12
cripotic sauce		WITH A LITTLE KICK	ΨΙΖ
MAICERO (V) (i)	\$14	Mimosa, Bellini, Bloody Mary	
Coriander & sweet corn waffle gratin with palmito cheese, smoked salmon, sugar			





cane syrup & baby rocket - fennel salad









