

SUNKEN BAR

Coffee Specials

<u>Punch Brew</u>	\$8
<i>Red apple, cinnamon, basil, honey, peach</i>	
<u>Chamo Milk</u>	\$9
<i>Chamomile, jasmine petals, macerated lemon grass, pineapple juice, coconut milk, cinnamon, ginger syrup</i>	
<u>Mojito Latte</u>	\$8
<i>Green tea, natural mint syrup, shot of espresso, half cream</i>	
<u>Massala</u>	\$9
<i>Almond milk, massala, cinnamon, basil syrup</i>	
<u>Citrus</u>	\$8
<i>Citrus Punch, vanilla, cinnamon, orange juice, espresso</i>	
<u>Golden Latte</u>	\$10
<i>Cardamom, turmeric, ginger, clarified butter, coconut milk, cinnamon</i>	

Mimosas

<u>Cosmo</u>	\$17
<i>Cointreau, vodka, lemon juice, cranberry</i>	
<u>Sweet Baja</u>	\$13
<i>Damiana Liqueur, passion fruit, peach, vanilla</i>	
<u>Bubbles Hibiscus</u>	\$13
<i>Hibiscus concentrate, Ancho Reyes</i>	
<u>Sunrise</u>	\$13
<i>Chambord, watermelon, lemon juice</i>	
<u>Fleur</u>	\$13
<i>St. Germain, lemon juice, pineapple</i>	

Prices in USD. 16% tax included. 15% service charge will be added.
Is prohibited the sale of alcohol to minors under 18 years.

Panini Menu

8 am - 2 pm

*Served with sweet potato fries or lettuce and tomato salad
or potato salad with chives and mustard*

The Cape English Muffin \$19

Ham, bacon, pork sausage, fried egg and cheddar cheese

Lox Salmon Bagel \$21

with goat cheese, lettuce, capers, onion and lemon

Iberian Ham \$27

with ramonetti cheese, arugula and truffle mayonnaise

Rosted Pepper Picanha \$22

with swiss cheese, pickle sauce and mustard

Grilled Pesto Chicken \$19

with grana padano cheese, dried tomato, basil and arugula

Three Cheese: Brie, Raclette & Mozzarella \$17

with heirloom tomato, arugula, basil and kalamata olive

Avocado Toast \$17

with tomato and herb salad

add:

scrambled or hard egg \$5

lox salmon \$7

iberian ham \$10

smoked bacon \$4

feta cheese and kalamata olive \$4

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Cocktails

Sharp

Rojo Armónico	\$13
<i>Armónico Gin, Damiana Liqueur, hibiscus, cardamom, lemon juice</i>	
Cherry King	\$13
<i>Whiskey, Cherry Heering Liqueur, lemon juice, vanilla</i>	

Soft

The Cape	\$16
<i>Mezcal, basil, mint, pineapple, lemon, grapefruit, Angostura bitters</i>	
Pink Pink	\$13
<i>Tequila, pineapple, agave syrup, grapefruit soda</i>	
Rosemary Orange	\$13
<i>Gin, Aperol with rosemary, lemon, pineapple</i>	
Smoking Watermelon	\$13
<i>Tequila, Cointreau, watermelon, ginger, lemon</i>	
Cabo Sunset	\$13
<i>Vodka, passion fruit, basil syrup, strawberry purée, tonic</i>	

Appetizers

Starters

<i>Grilled baja oysters, spiced “diabla” salsa, pineapple relish, garlic chip</i>	\$18
<i>Grilled baja oysters, herb butter, Grana Padano cheese</i>	\$19
<i>Kanikama & spiced octopus maki roll</i>	\$19
<i>Catch of the day nigiri (3)</i>	\$15
<i>Local catch skewers “Zarandeado” style, roasted eggplant purée</i>	\$17

Sharp

<i>Bacon wrapped BBQ shrimp</i>	\$28
<i>Braised beef short rib mac & cheese sandwich, fries</i>	\$19
<i>Grilled mushroom pizza, feta cheese</i>	\$18

Sweets

<i>Blueberry lavender panna cotta</i>	\$6
<i>Rosemary guava cheesecake, brioche and pecan crust</i>	\$8