

2020 BRUNCH

ÑAÑO

ECUADORIAN KITCHEN

AMERICANO \$15

BACON, PANCAKES AND ANY STYLE EGGS.

ANDES \$17

CHORIZO. 2 POTATO PATTIES FILLED WITH CHEESE. PEANUT SAUCE. ANY STYLE EGGS. AVOCADO.

PILLO \$17

FRIED PORK CHUNKS. SCRAMBLED EGGS WITH HOMINY. QUESO FRESCO. AVOCADO.

POLLO A LA PARRILLA \$17

GRILLED CHICKEN. YUCA FRIES. ANY STYLE EGGS. AVOCADO.

TUCO \$17

ROAST PORK IN BEER. RICE AND LENTILS WITH QUESO FRESCO. NY STYLE EGGS. AVOCADO.

CALENTADO \$19

GRILLED SIRLOIN STEAK IN SAUCE. RICE AND BEANS. ANY STYLE EGGS. AVOCADO.

ÑAÑO \$19

SHRIMP IN SAUCE. GREEN PLANTAIN HASH ROLLED IN WITH PORK AND QUESO FRESCO. AVOCADO.

LOMITO SALTADO \$25

SIRLOIN STEAK STRIPS WITH ONIONS AND PEPPERS. YELLOW RICE. POTATOES. FRIED EGGS.

STEAK AND EGGS \$25

GRILLED NY STRIP AND ANY STYLE EGGS.

EXTRAS

FRENCH ROLLS	\$1.00
SWEET OR GREEN PLANTAINS	\$4.00
SMALL AVOCADO SALAD	\$8.00

\$6 WELL VODKA/TEQUILA/GIN/WHISKEY
OR
\$30 BOTTOMLESS MIMOSAS
OR
\$40 BOTTOMLESS WELL DRINKS
2 HOUR MAX