

LUNCH & DINNER

GREAT BEGINNINGS

BUFFALO WINGS

Deep fried classic chicken wings, drizzled in buffalo hot sauce, served with celery sticks and French fries, with your choice of ranch or Roquefort dressing.

RIB EYE TACOS	\$229

Three generous onion and rib eye sauté corn tortilla tacos, served with hot fresh chiles and guacamole.

CHICKEN QUESADILLAS _ \$142 Two flour tortillas stuffed with refried black beans, shredded chicken breast and manchego cheese, served with fresh quacamole and salsa.

GUACAMOLE WITH TORTILLA CHIPS_____ \$89 Classic Mexican appetizer, based on freshly smashed avocado

mixed with tomato, onion and cilantro, served with crispy corn tortilla chips.

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\$93

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TORTILLA SOUP Tomato broth served with fried tortilla juliennes, avocado dices, fresh cheese and cream.

CHICKEN CONSOMMÉ WITH WHITE RICE_\$85 Vegetables and breast chicken consommé, served with Mexican style white rice, shredded chicken breast garnished with fresh cilantro, onion and lime.

SALADS

ADD TO YOUR SALAD A PORTION FROM OUR GRILL: CHICKEN \$57 / SHRIMP \$68 / FLANK STEAK \$63

CAESAR SALAD \$159 Dressed a la minute romaine lettuce leaves, seasoned with

grated parmesan cheese and fine herbs bread croutons.

GREEK SALAD Chopped romaine lettuce, tomato wedges, red onion rings

and black olive mix, dressed with basic vinaigrette and a touch of fresh grounded black pepper. TUNA SALAD STUFFED HALF AVOCADO \$156

Tuna salad stuffed half avocado, over a shredded lettuce bed, served with salty crackers.

FROM OUR GRILL

12 OZ *BLACK ANGUS RIB EYE STEAK

Garnished with an oven baked potato with fresh cream and fresh bacon crisps, served with sauté fresh chiles.

FLANK STEAK FAJITAS \$257 Marinated grilled flank steak sauté with red onions, roasted mushrooms and bell peppers served with guacamole. Add cheese! (+\$26)

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CHICKEN FAJITAS_____

\$168

Grilled chicken breast sauté with bell peppers, roasted mushrooms and red onions served with guacamole. Add cheese! (+\$26)

\$249

\$273

\$267

GRILLED FLANK STEAK

Served with baked potato topped with cream, fried bacon and fine herbs grilled vegetables.

GRILLED SALMON FILLET

Sesame crusted dipped in tomarind sauce, served with fine herbs roasted vegetables and rustic mashed potatoes. 6 C#J

MAIN COURSES

ANGUS BEEF HAMBURGER

6oz of 100% beef grilled cheese burger, with tomato, lettuce, red onion and pickled gherkins served with French fries and condiments.

CRISPY BREADED SHRIMPS \$239

Deep fried breaded crispy shrimps, served with homemade dressings, yellow lemon wedges and french fries.

GRILLED FLANK STEAK HOMEMADE \$232 **BREAD SANDWICH**

Juicy grilled meat, served over a rosted onion bed, covered with manchego cheese, refried beans, avocado and chipotle mayonnaise served with french fries or house salad.

BREADED FISH FILET \$228 Deep fried breaded fresh water fish filet, served with homemade special tartar sauce and mix salad.

TO GO **ON THE FLY/CIABATTA PANINIS**

SERVED WITH POTATO CHIP

LIGHT \$124 Turkey breast, spinach and fresh cheese with a yellow mustard and light mayonnaise.

BROKINNI \$129 Grilled chicken breast, fried bacon, chipotle caramelized

onions, red lettuce leaves, yellow mustard and mayonnaise.

CROISSANT

Classic French bread with ham and cheese, garnished with tomato, onion and lettuce.

TAKE WITH YOU SOME SWEETNESS **GOURMET PASTRIES**

Small portions of freshly baked pastries imported from Spain and France directly to your table.

One piece	\$23
Basket (3 pieces)	\$59
Chocolate cookie	\$53
Double chocolate cookies	\$53
Walnut white chocolate cookie	\$53

SOME FRESHNESS FOR THE ROAD

CUP OF YOGURT WITH RED FRUITS ____ \$93

AND GRANOLA. Strawberries, blackberries and raspberries mix, macerated with brown sugar, covered

with natural yoghurt and granola. CAESADSALAD \$159

CAESAR SALAD	\$159
GREEK SALAD	\$159

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CHICKEN \$57 / SHRIMP \$68 / FLANK STEAK \$63
ADD TO YOUR SALAD A PORTION FROM OUR GRILL:

BB

SOFT DRINKS FROM OUR COFFEE BAR

Our coffee is the result of the mix of

Chiapas, Veracruz and Oaxaca best grains. Regular black *All you can drink \$48

Every morning freshly brewed.	_\$48
Espresso	_\$42
Espresso doppio	_\$49
Espresso lungo	_\$48
Capuchino	_\$59
Café latte	_\$59
Café mocha	_\$69
Cold or hot Chocolate	_\$65

Add a touch of flavor to your drink_\$17

TEA

Our selected offer of loose _____\$53 leaf teas

Wild raspberry hibiscus / Coconut mango Chai spice / Meyer lemon / Peppermint Mango passionfruit / Chocolate orange English Breakfast / Premium green

Latte Tea	\$69	

Chai Latte. Vanilla / Spices_____\$81

BROKINNI SPECIAL DRINKS

San Pellegrino Limonatta 330 ml_\$49 San Pellegrino Aranciatta 330 ml_\$49 **Perrier** 330 ml ______\$49 Bottled natural coconut water 330 ml_\$48

AT THE SODA FOUNTAIN

Healthy Brokinni Juice. Delicious_\$59 green juice made of orange, pineapple, celery and parsley. Freshly squeezed orange juice LARGE \$54 Orangeade LARGE_____\$54 Lemonade LARGE_____ \$54 Milkshakes: Chocolate / Vanilla____\$68 Stawberry Smoothies: Stawberry / Mango / Berries \$68 Sodas_ _\$45

Coke 355ml Light Coke 355ml Zero Sugar Coke 355ml Fanta 355ml Sprite 355ml Sprite Zero 355ml Fresca 355ml Lift 355ml Bottled Ciel Water 600ml Ciel Mineral 335ml

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BRANDY

Torres 10 60ml

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Cuervo Tradici Don Julio Rep Herradura Bla Mtro. Tequile Diamante 60m Don Julio 70

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400 Conejos-. Espadín 60ml

. Absolut Azul Grey Goose 60 Stolichnaya 60

The Macallan **Buchanans** 12 **Chivas Regal** J Walker E Ne J Walker E Roi Jack Daniels 6

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BAR

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\$95

RUM

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Appleton State 60ml	_\$83
Bacardi Blanco 60ml	_\$76
Matusalen Platino 60ml	_\$81
Bacardi Añejo 60ml	_\$76
Zacapa 23 60ml	_\$153
Havana 7 60ml	_\$98

TEQUILA

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oosado 60ml_	_\$131
anco 60ml	_\$128
ro Dobel	
nl	_\$136
60ml	_\$136

MEZCAL

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Alipús-San Juan 60ml_____\$135

VODKA

60ml	_\$98
0ml	_\$149
0ml	_\$98

WHISKY

12 60ml	_\$180
2 60ml	_\$142
12 60ml	_\$143
egra 60ml	_\$145
ja 60ml	_\$106
60ml	_\$111

LIQUEUR

\$73
\$73
\$96
\$96
\$84
\$74
\$79
\$84

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Beefeater 60ml	_\$112
Bombay Sapphire 60ml	_\$123
Hendricks 60ml	_\$129

WHITE WINE

Cune Blanco Semi Dulce 375ml_\$	204
Casa Madero Chardonnay 375ml_\$	460
L.A. Cetto Blanc de Blancs 187ml_\$	93
L.A. Cetto Zinfandel	
(Rosado) 187ml\$	93

RED WINE

Dehesas Viejas 375ml	\$320
Sta Carolina 375ml	\$234
Casa Madero Cabernet	
Sauvignon 375ml	\$448
Cune Crianza 187ml	\$150
Dehesas Viejas 187ml	\$142

BEER

Corona 355ml	\$54
Corona light 355ml	\$59
Victoria 355ml	\$56
Modelo Especial 355ml	\$59
Negra Modelo 355ml	\$59
Pacifico 355ml	\$56
Bud Light 355ml	\$75
Michelob 355ml	\$79
Stella Artois 330ml	\$79
Extra de Michelada	\$19
Extra de Clamato	\$35
Clamato Natural	\$56

COCKTAIL

Frozen Margarita	_\$149
Mango Deck	\$149
Piña Colada	\$149
Mojito	\$149
Berry Gin	_\$149
Sangría	_\$149



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