## BROKINNI

## LUNCH \& DINNER

## GREAT BEGINNINGS

 BUFFALO WINGSDeep fried classic chicken wings, drizzled in buffalo hot sauce
served with celery sticks and French fries, with your choice of
$\qquad$ - $\$ 168$ served with celery sticks and French fries, with your choice of ranch or Roquefort dressing.
RIB EYE TACOS $\qquad$ \$229 hree generous onion and rib eye sauté co
CHICKEN QUESADILLAS $\qquad$ $\$ 142$
Two flour tortillas stuffed with refried black beans, shredded chicken breast and manchego cheese, served with fresh guacamole and salsa.
GUACAMOLE WITH TORTILLA CHIPS $\qquad$ - $\$ 89$

Classic Mexican appetizer, based on freshly smashed avocado mixed with tomato,
corn tortilla chips.

## SOUPS

TORTILLA SOUP
P $\xrightarrow{\text { Ot...................................... }}$ 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 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 $\$ 159$
with Dressed a la minute romaine lettuce leaves, seasoned with grated parmesan cheese and fine herbs bread croutons. GREEK SALAD $\qquad$ rings Chopped romaine lettuce, tomato wedges, red onion rings and black olive mix, dressed with basic vinaigrette and a touch f fresh grounded black peppe
TUNA SALAD STUFFED HALF AVOCADO $\qquad$ $\$ 156$
tuna salad stuffed half avocado, over a shredded lettuce bed served with salty crackers.

## C FROM OUR GRILL

## FROM OUR GRILL

1202 *BLACK ANGUS RIB EYE STEAK $\qquad$ $\$ 369$ arnished with an oven baked potato with fresh cream and fresh bacon crisps, served with sauté fresh chiles FLANK STEAK FAJITAS $\qquad$ _\$257 Marinated grilled flank steak sauté with red onions, roasted mushrooms and bell peppers served with guacamole. Add cheese! (+\$26)

Grilled chicken breast sauté with bell peppers, roasted mushrooms and red onions served with guacamole.
Add cheese! ( $+\$ 26$ ) GRILLED FLANK STEAK $\qquad$ GRILLED FLANK STEAK
Served with baked potato topped with cream, fried bacon Served with baked potato topped
and fine herbs grilled vegetables
GRILLED SALMON FILLET $\qquad$ acon
$\mathbf{\$ 2 6 7}$
and fine Sesame crusted dipped in tomarind sauce, served with fine herbs roasted vegetables and rustic mashed potatoes.

## MAIN COURSES

ANGUS BEEF HAMBURGER
urgen $60 z$. red onion and pickled gherkins served with French fries and condiments.
CRISPY BREADED SHRIMPS $\qquad$ $\$ 239$ Deep fried breaded crispy shrimps, served with ho GRILLED FLANK STEAK HOMEMADE $\qquad$ GRILLED FLANK ST
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
Deep fried breaded fresh water fish filet, served with Deep fried breaded fresh water fish filet, served with homemade special tartar sauce and mix salad

## TO GO

ON THE FLY/CIABATTA PANINIS
LIGHT*ERVED WITH POTATO CHIP* $\$ 124$ Turkey breast, spinach and fresh cheese with a yellow mustard and light mayonnaise.
BROKINNI
II $\$ 12$ Grilled chicken breast, fried bacon, chipotle caramelized onions, red lettuce leaves, yellow mustard and mayonnaise. CROISSANT $\qquad$ Classic French bread with ham and
with tomato, onion and lettuce,
TAKE WITH YOU SOME SWEETNESS GOURMET PASTRIES
GOURMET PASTRIES
Small portions of freshly baked pastries imported
from Spain and France directly to One piece Basket ( 3 pieces
Double chocolate cookie
Double chocolate cookies
Walnut white chocolate cookie
SOME FRESHNESS FOR THE $\$ 53$
ROAD CUP OF YOGURT WITH RED FRUITS__\$93 AND GRANOLA. Strawberries, blackberries and raspberries mix, macerated whola. CAESAR SALAD $\qquad$ \$159 GREEK SALAD $\qquad$ $\$ 159$
$\$ 159$ ADD TO YOUR SALAD A PORTION FROM OUR GRILL:
CHICKEN $\$ 57$ / SHRIMP $\$ 68$ / FLANK STEAK $\$ 63$

## SOFT DRINKS

 FROM OUR COFFEE BAR Our coffee is the result of the mix of Regular black *All you can drink._ $\$ 48$ Regular black *All you can drinkEvery morning freshly brewed.
Espresso $\qquad$
$\qquad$ _\$42 Espresso doppio__ $\$ 49$ Espresso lungo $-\$ 48$
Capuchino $\qquad$ $\$ 59$
$-\$ 59$

Café mocha $\qquad$
$\qquad$ \$65
Cold or hot Chocolate__\$6

## TEA

Our selected offer of loose___\$53 leaf teas
Wild raspberry hibiscus / Coconut mango Chai spice / Meyer lemon / Peppermin English Breakfast/ Premium ate orang
Latte Tea $\qquad$ -\$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 $\$ 5$ Orangeade LARGE
— $\$ 5$ Lemonade LARGE__\$54 Milkshakes: Chocolate / Vanilla_ $\$ 68$

Smoothies: Stawberry / Mango / Berries $\$ 68$ Sodas $\$ 45$ Coke 355
Light Coke 355 ml
Zero Sugar Coke 355 m
Fanta 355 ml
Sprite Zero 355 ml
Fresca 355 ml
Lift 355 ml
Bottled Ciel Water 600 ml
Ciel Mineral 335 ml

## BAR

BRANDY

Torres 1060 ml _ $\$ 95$

## RUM

Appleton State 60 ml ___ $\$ 83$
Bacardi Blanco 60 ml $\qquad$ Matusalen Platino 60 ml - $\$ 81$ acardi Añejo 60 ml $\qquad$ $\begin{array}{r}\$ 76 \\ \mathbf{\$} \\ \hline\end{array}$ Bacardi Añejo 60 ml __\$76 Zacapa 23 60m
$\qquad$ $\$ 98$

## TEQUILA

Cuervo Tradicional 60 ml _ $\$ 81$ Don Julio Reposado 60 ml _ $\$ 131$ Herradura Blanco 60 ml ___ $\$ 128$ Mtro. Tequilero Dobel
Diamante 60 ml $\qquad$ _\$136 Don Julio 7060 ml __ $\$ 136$

## MEZCAL

400 Conejos-Joven-__ $\$ 109$ Espadín 60 ml Alipús-San Juan 60 ml __ $\$ 1$

## VODKA

Absolut Azul 60 ml $\qquad$ $\$ 98$
Grey Goose 60 m $\qquad$ $\$ 149$

## WHISKY

The Macallan $1260 \mathrm{ml} \quad$ _ $\$ 180$ Buchanans 1260 ml $\qquad$ $\$ 180$
$\$ 142$ Chivas Regal 12 60ml $\$ 142$ Walker E Negra 60 ml ___ $\$ 145$ J Walker E Roja 60 ml __ $\$ 106$ Jack Daniels 60 ml $\qquad$ \$111

## LIQUEUR

Chinchón dulce 60 ml __ $\$ 73$ Chinchón seco 60 ml _ $\$ 73$ Zambuca 60 ml - $\qquad$
Baileys 60 ml \$96
$\qquad$ \$84 Cinzzano Vermut Rojo 60ml \$74 Frangelico 60 ml - $\$ 79$

Ferreira Oporto 60 ml ___ $\$ 84$

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Beefeater 60 ml _............................................. Bombay Sapphire 60 ml ___ $\$ 12$ | Bombay Sapphire $60 \mathrm{ml}-\quad \$ 123$ |
| :--- |
| Hendricks 60 ml |

## WHITE WINE

Cune Blanco Semi Dulce 375ml_\$204 Casa Madero Chardonnay 375mL $\$ 46$ L.A. Cetto Blanc de Blancs 187 ml \$93 L.A. Cetto Zinfandel (Rosado) 187 ml $\$ 93$

## RED WINE

Dehesas Viejas 375 ml ___ $\$ 320$ Sta Carolina 375 ml _ $\$ 234$ Casa Madero Cabernet Sauvignon 375 ml $\qquad$ $\$ 448$ Cune Crianza 187 ml ___ $\$ 15$ Dehesas Viejas 187 ml ___ $\$ 14$

## BEER

Corona 355 ml __ $\$ 54$
Corona light 355 ml ___ $\$ 59$
Victoria 355 ml _ $\$ 56$
Modelo Especial 355 ml __ $\$ 59$ Negra Modelo 355ml__\$59 Pacifico 355 ml _ $\$ 56$ Bud Light 355 ml __ $\$ 75$ Michelob 355 ml _ $\$ 79$ Stella Artois $330 \mathrm{ml} \quad \$ 79$ Extra de Michelada $\$ 19$ Extra Cla Clamato Natural __ \$56

## COCKTAIL

Frozen Margarita__ \$149 Mango Deck__ $\$ 149$ Piñ Colada -\$149

Mojito $\qquad$ ——\$1 Berry Gin \$149 Sangría _ \$149


