

Summer BRUNCH

EVERY SATURDAY | 1PM - 4PM

BRUNCH BITES

TZATZIKI WITH PITA (G,D)

A Plate of Creamy, Refreshing Tzatziki,
Served with Warm, Soft Pita

GRILLED PEACH & BURRATA SALAD (G,D,N)

Grilled Peaches, Burrata, Arugula, and Almonds with
a Honey-Balsamic Dressing

CRAB AND AVOCADO SPRING ROLLS (S,G,SE)

Crispy Spring Rolls with Crab, Avocado, and Herbs,
served with Soy-Ginger Sauce

SHRIMP, MANGO, AND AVOCADO SALAD (S,G)

A tropical Salad with Shrimp, Mango, Avocado, and
Greens, Tossed in a Zesty Lime-Cilantro Dressing

SUMMER MAINS

RATATOUILLE PROVENÇALE (VG)

Slow-cooked Summer Vegetables with Herbs
and Garlic. Served with Crusty Bread

OR

GRILLED LAMB CHOPS (D)

Grilled Lamb Chops Marinated in Olive Oil, Garlic,
and Herbs, Served with Ratatouille or Roasted
Potatoes

OR

BAKED SEABASS (S,D)

Fresh Seabass Baked with Rich Tomato Caper
Sauce and Touch of Basil

OR

GRILLED CHICKEN WITH SALSA (D)

Grilled Baby Chicken with Fresh Pico de gallo
and Baby Potatoes

OR

KOREAN BBQ BEEF (SE,D)

Caramelized Marinated Beef with Rice, Kimchi,
and Pickled Veggies

OR

PASTA ALLA CAPRESE (D,G)

Al dente Paradelle Tossed with Cherry Tomatoes,
Mozzarella, Basil, and Balsamic Glaze

WARM SHARES

SPICY ROASTED CAULIFLOWER (V,D,G)

Crispy Harissa-Roasted Cauliflower with
Tangy Yogurt Dip

MAPLE MUSTARD WINGS (G)

A Sweet and Tangy Combination of Maple
Syrup and Dijon Mustard

WATERMELON CEVICHE (V)

Flavored Marinated Watermelon Served with
Nikkei Sauce, Crunchy Choclo Corn

ADD A LITTLE MORE

JACKET POTATO (D,V)

Crispy Lemon-Garlic Potatoes with Parsley
and Sour Cream Dip

OR

BAKED GIANT BEANS (D,V)

Tender Giant Beans in Herbed Tomato Sauce

OR

CREAMY SPINACH (D,G,V)

Spinach Cooked in Rich Creamy Parmesan
Bechamel Sauce

OR

GRILLED WHITE ASPARAGUS (VG)

White Asparagus Grilled with Extra Virgin Olive
Oil & Topped with Roasted Almonds

THE SWEET SPOT

PEACH BERRY MOUSSE (G,D)

Peach Mousse, Mixed Berries Compote,
Berries

OR

PASSION FRUIT CHEESECAKE (G,D)

Cold Cheesecake, Mango Gel, Berries

CHOCOLATE VARIATIONS (G,D,N,E,G)

Chocolate Mousse, Chocolate Disk, Cookie
Crumble, and Chocolate Ice Cream

Allergens: Egg (E), Nuts (N), Seafood (S), Dairy (D), Gluten (G), Vegetarian (V), Sesame (SE)

GASTRO KITCHEN

WINES

RED

Berri Estate | Cabernet Sauvignon | Malbec | Merlot
(Australia)

WHITE

Berri Estate | Chardonnay | Sauvignon Blanc | Shiraz
(South Africa)

ROSÉ

Berri Estate Rose (Australia)

SPIRITS

VODKA

Absolut

GIN

Tanqueray

RUM

Havana club 3

WHISKEY

Ballentine's Finest

COCKTAILS

BOTANIC WHISPER

Tanqueray Gin, Kaffir Lime Leaf, Citrus,
Elderflower, Soda

SIP TRIP MARGARITA

Rosemary, Green Chilli, Olmeca Blanco, Citrus,
Agave, Triple Sec, Strawberry

THE CUBAN SAILOR

Havana Club 3, Mango, Orgeat, Citrus,
Lemongrass, Soda

BEERS

STELLA

AMSTEL

PERONI

MOCKTAILS

PEACHILICIOUS

Peach Puree, Black Tea, Lychee, Lemon Juice,
Soda

RASPBERRY MINT FIZZ

Raspberry Puree, Lime, Mint, Ginger Ale

SOFT DRINKS

FANTA

SPRITE

COKE

DIET COKE