



- DESAYUNO -
BREAKFAST

GALLO PINTO GUANACASTECO \$13,50

Huevos al gusto, tortilla palmeada, queso fresco de nuestra finca, plátano maduro y natilla.

Served with your choice of eggs, homemade tortilla, fresh farm cheese, sweet plantain and sour cream.

GALLO RANCHERO \$13,50

Huevo frito, queso fresco a la plancha, tortilla palmeada, aguacate, frijoles arreglados, arúgula y culantro, salsa de tomate tradicional. Servido con natilla con comino.

Fried egg, fresh grilled farm cheese, avocado, black beans, arugula and cilantro, served on top of a homemade tortilla with ranchero sauce and side of cumin sour cream.

AVOCADO TOAST \$13,50

Pan integral, aguacate, huevo frito, queso Bagaces y brotes de la huerta.

Whole wheat bread, mashed avocado, fried egg, topped with Bagaces farm cheese and garden greens.

BREAKFAST SANDWICH \$16

Hummus de garbanzo y frijoles blancos, omelette con queso mozzarella, tocino, arúgula, aguacate, chile morrón con pesto y salsa ranchera.

Cheekpeas and white beans hummus, egg omellette with mozzarella cheese, bacon, arugula, avocado, sweet pepper with pesto and ranchera sauce.

CARIBBEAN FRENCH TOAST \$14

Pan de banano preparado con leche de coco y canela; fresas, banano, hierbabuena, coco y semillas de marañón. Servido con sirope de tapa dulce y lavanda.

Homemade banana bread with coconut milk and cinnamon, strawberries, banana, fresh mint, coconut and cashew nuts. Served with a lavender and sugar cane syrup.

HOMEMADE PANCAKES \$13

Banano, fresas, hierba buena, semillas de girasol.
Salsas a escoger: Chocolate / Sirope de lavanda y tapa dulce

Banana, strawberries, mint sunflower seed.

Sauce to choose: Chocolate / Sweet lavender and lime sugercane syrup

CHIA PUDDING \$12

Leche de coco, granola, servida con frutas de temporada con albahaca y estragón.

Coconut milk, homemade granola, served with seasonal fruit, basil and tarragon.