

EARTH BRUNCH 25.00

Includes

- 1 GLASS CRÉMANT OR MIMOSA
- 1 COFFEE OR TEA
- 1 MAIN DISH from good morning section
- 1 DESSERT

AIR BRUNCH 35.00

Includes

- 1 GLASS CRÉMANT, MIMOSA OR MICHELADA
- 1 COFFEE OR TEA
- 1 MAIN DISH from brunch or egg specials section
- 1 DESSERT

GOOD MORNING

- HOMEMADE ALMOND GRANOLA** Greek yoghurt, honey, fresh berries **v** g,h 11,0
- WAFFLE WITH FRESH BERRIES** fresh berries, chocolate ice cream, cashew crunch **VE** a,h 11,0
- FRENCH TOAST** cinnamon brioche, berry compote, dulce de leche sauce, vanilla chantilly cream **v** a,g,c 11,0
- PASTRIES** marmalade, dulce de leche, Nutella, butter **VE** a 10,0

FOR THE TABLE

- GUACAMOLE** plantain chips, totopos **VE** 9,5
- CHORIZO & BRAISED OXTAIL EMPANADA** a,i,j,l 6,5
- SWEETCORN & PROVOLONE EMPANADA** **v** a,g,l 5,5
- SPINACH & SWEET PEPPER EMPANADA** **VE** a,l 5,0
- SELECTION OF 3 EMPANADAS** 15,0

BRUNCH SPECIALS

- CHICKEN & WAFFLE** crispy chicken, lime crema, beans, herb salad, pineapple hot sauce a,c,e,i,j 22,0
- CRISPY CAULIFLOWER TACOS** corn tortillas, crispy cauliflower, avocado, hot sauce, pickled red onion, coriander, lime, tomato salad **VE** 18,0
- CHILAQUILES VERDES** tortilla chips, tomatillo-jalapeño salsa, queso añejo, crema *Choose between brisket or two fried eggs* g,c 22,0
- OPEN STEAK SANDWICH** flank steak, peppers, chimichurri mayonnaise, gouda, homemade chips, small side salad a,g,l,f 22,0

EGG SPECIALS *served with pastries*

- BRIOCHE BENEDICT ROYALE** toasted brioche, cured salmon tartare, poached egg, ají amarillo hollandaise, avocado, chives a,d,g 22,0
 - AVOCADO SMASH** sourdough, avocado, two poached or fried eggs, herb salad, Aleppo chilli a,c,k,h,4 21,0
 - HUEVOS RANCHEROS** corn tortillas, black beans, two fried eggs, guajillo-morita chilli salsa, avocado, queso añejo, salsa macha *add chorizo +4.00* c,g,k 20,0
 - EGGS YOUR STYLE** served with 2 slices Sylter Brot c,g 17,0
- two scrambled , two fried eggs or as an plain omlette*
add extra egg +2,50
add chorizo +4.00
add ham +3.00
add feta & tomatoes +4.00

DESSERTS

- AFFOGATO** freshly brewed coffee, milk ice cream **v** g 6,5
 - FLAN** c,g 8,0
 - ICE CREAM & SORBET** **v/VE** two scoops 6,5
- Pure 72% Venezuelan bitter chocolate ice cream **v** f,g
Milk ice cream **v** c,g
Tropical fruit sorbet **VE**
Coconut and lime sorbet **VE**
Pink guava sorbet **VE**



- AJI AMARILLO** yellow Peruvian chili pepper (Peru)
- ASADO** Roasted (Latin america)
- AGUACHILE** cold chili sauce (Mexico)
- AÑEJO** aged (Latin America)
- ANTICUCHO** grilled beef skewer (Peru)
- CANCHA-MAIS** Dried, toasted corn kernels
- CORVINA** sea bass (Latin america)
- CARNITAS** braised pork (Mexico)
- CEVICHE** raw fish marinated in citrus (Peru)
- CHIMICHURRI** sauce made from parsley, garlic & chilli & herbs (Argentina)
- CHALAQUITA** Peruvian raw vegetables & chili salsa (Peru)
- EMPANADA** baked stuffed pastry (Argenita)
- GUAJILLO** type of dried chili pepper (Mexico)
- GAUES SOURDOUGH** sourdough from local artisan bakery by the Gaues brothers (Hamburg)
- LECHE DE TIGRE** dressing made from citrus, chili, coriander, onion (Peru)
- MOLE POBLANO** a thick and spicy chili cacao sauce (Mexico)
- NIXTAMAL** a dough made from dried ground corn maize (Mexico)
- PERUANO** peruvian
- PÃO DE QUEIJO** cheese bread (Brazil)
- QUESO** cheese (Latin America)
- SALSA CRIOLLA** Salsa made with peppers & onion in oil (Argentina)
- TIRADITO** sliced raw d in spicy citrus sauce (Peru)
- TORTILLA** a thin, flatbread made from fresh nixtamal (Mexico)
- TOTOPOS** fried corn tortillas
- TOSTADA** toasted or deep fried tortillas with toppings (Mexico)
- ZARANDEADA** Smoky marinade with mild spice (Mexico)

RHUBARB HOSPITALITY COLLECTION

WIFI - Br@z!L2026*

V = Vegetarian; VE = Vegan. Declarable additives: 1 - with food coloring; 2 - with preservative; 3 - with anti-oxidant; 4 - with flavor enhancer; 5 - sulphurised; 6 - blackened; 7 - with phosphate; 8 - with milk protein (in meat product); 9 - contains caffeine; 10 - contains quinine; 11 - with sweetener; 13 - waxed. Declarable allergens: a - cereals containing gluten; b - crustaceans and products thereof; c - eggs and products thereof; d - fish and products thereof; e - peanuts and products and products thereof; f - soy (beans) and products derived therefrom; g - milk and products thereof; h - nuts; i - celery and products thereof; j - mustard and products thereof; k - sesame seeds and products thereof; l - sulphur dioxide and sulphites; m - lupine and products thereof; n - molluscs and products thereof.

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. All prices include VAT. 16.09.26..