



LUNCH

The One Lettuce Caesar Salad \$ 19
Organic salanova lettuce, crispy noodles, house caesar dressing

ADD ONS:

Grilled chicken 12 | Shrimp 15 | Pan Seared Salmon* 15

Caribbean Chinese Noodle Chicken Salad \$ 20

Rice angel hair noodles, fresh pineapple, pan seared chicken breast, house unique caribbean-asian dressing, fresh veggies

Cauliflower Nation \$ 23

Mole, sous vide cauliflower, mixed greens, citrus chimichurri

Steak et Frites \$ 53

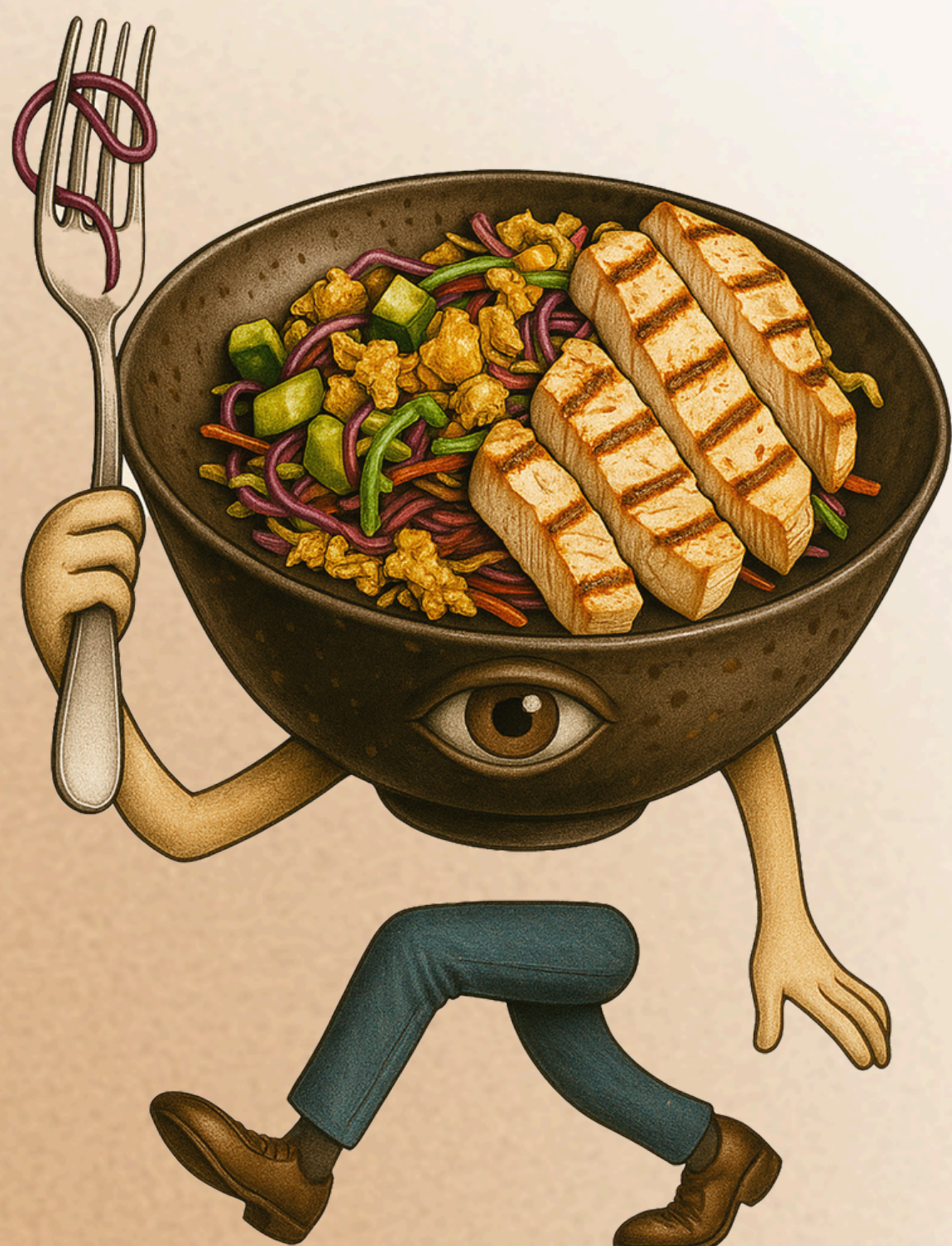
10 oz grilled NY strip*, house made compound butter, fries

Crispy Tuna Poke Pillow \$ 23

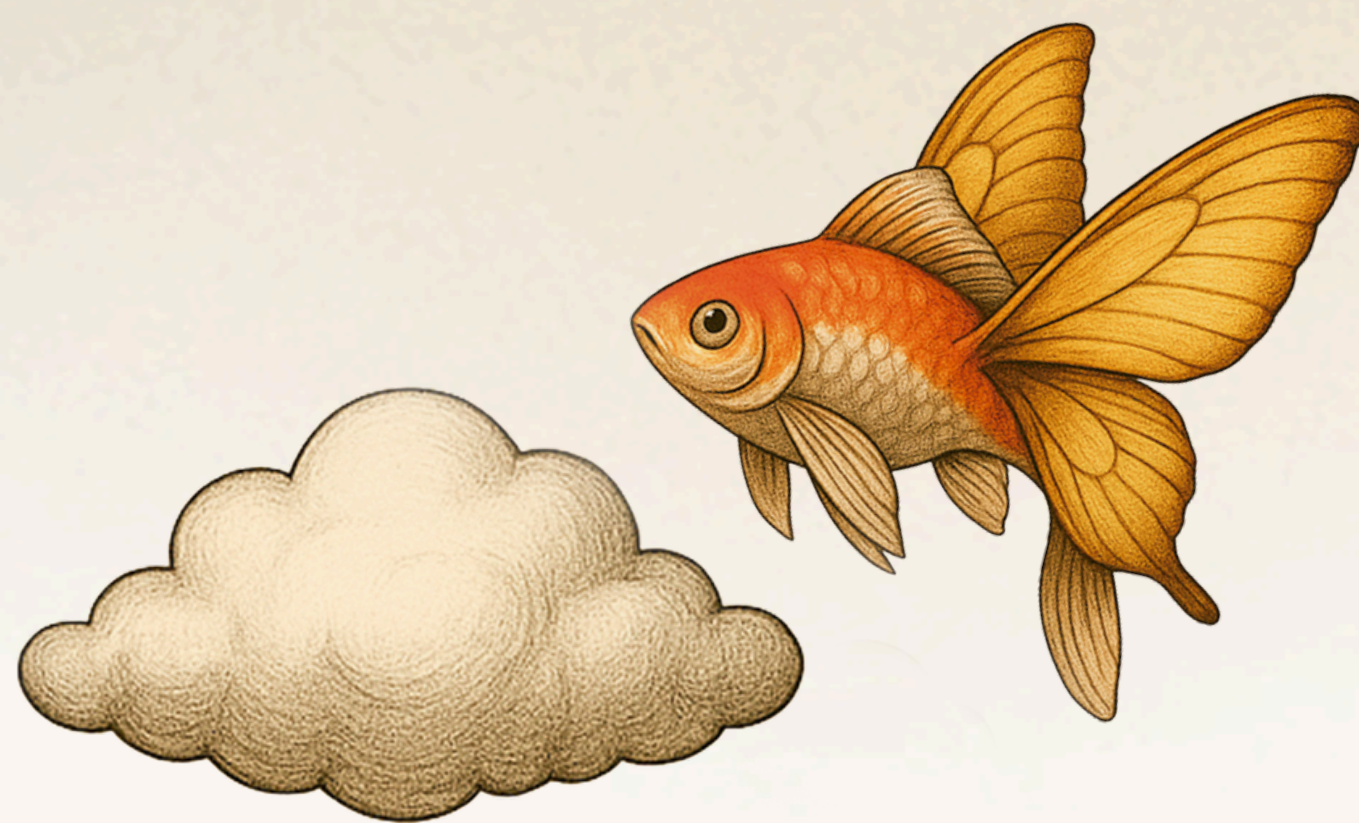
Sushi grade tuna*, jalapeños, mango, wakame, togarashi, rice paper, avocado

Pan Seared Salmon \$ 36

7 oz organic salmon*, confit potatoes, citrus-broccoli puree, beet reduction, blood orange gel, asparagus



Surreal



BETWEEN BREADS

Focacciella \$ 21

Homemade focaccia, sun-dried tomato mayo, pesto, arugula, mortadella, burrata, balsamic glaze

Bikini Croque Madame \$ 19

Honey turkey breast, cotto ham, homemade white bread, bechamel, sunny side egg*

Monster Grilled Cheese \$ 18

Smoked gouda, muenster, marinara sauce

Nashville Smoked Brisket Sandwich \$ 23

Sliced brisket, cheddar cheese, broccoli salad with cranberries, guajillo-pineapple bbq, homemade sourdough

Spicy Beef Saigon with Pineapple \$ 23

Pineapple cole Slaw, serrano pepper mayonnaise, roast beef, skirt steak, garlic-sriracha soy glaze, homemade baguette, fries

Passion-Q Burger \$ 19

100% organic ground beef*, Syrah caramelized onion, maple Bacon, passion fruit BBQ, white Cheddar cheese, arugula, pickles, atomic fries



BRUNCH

Omelette \$ 12

Roasted potatoes, toast

Add ons:

Cotto ham \$ 3, bacon \$ 3, mushrooms \$ 2, mixed cheese \$ 1, spinach \$ 1, goat cheese \$ 2, sous vide lemon asparagus \$ 2, burrata \$ 3, cherry tomatoes \$ 2

Bread Basket Feast \$ 17

1 croissant, focaccia, sourdough, butter & seasonal house-made jam

Surreal Combo Breakfast \$ 19

2 pancakes, 2 eggs*, bacon, roasted potatoes, whipped butter

Tomato Puff Pastry Tart \$ 14

Ricotta cheese, cherry tomato, house pesto, lemon zest, fresh basil

House Greek Yogurt \$ 13

Seasonal fruits, homemade granola

Supreme Croissant Salmon Sandwich \$ 19

Aperol cured salmon*, mixed greens, avocado, fennel cream.

Tequeños \$ 12

Croissant dough, cheese, mango & sweet plantain sauce



PIZZAS

Marguerita \$19

Housemade tomato sauce, burrata, fresh basil, roasted garlic olive oil

Pepperoni Honey \$21

House-made tomato sauce, mozzarella & parmesan, pepperoni, spicy garlic-chili honey

Cheese \$18

House-made tomato sauce, mozzarella & parmesan



DESSERTS

Chocolate Lava Cake Service \$ 21

Make it a double! \$ 31

Vanilla soft serve ice cream, chocolate, feuilletine, dulce de leche

"Guangerine" New York Cheesecake \$ 15

Guava and tangerine, cream cheese, butter cookie

Reinvented Key Lime Pie \$ 13

Lemon foam, meringue, graham crackers, yuzu gel

Upside Down Impossible Pineapple-Flan Cake \$ 15

Passion fruit syrup, pound cake, vanilla flan, coconut ice cream



SIDES & EXTRAS

Prosciutto \$5
Pepperoni \$5
Anchovies \$3
Burrata \$8
Egg* \$4
Cotto Ham \$4
Bacon \$4

Grilled Chicken \$12
Pan Seared Salmon* \$15
(5) Shrimp \$15
Breakfast Potatoes \$6
Pancakes \$6

Mixed Green Salad \$6
Atomic Fries \$6
Asparagus \$7
Mushrooms \$4
Cherry Tomatoes \$5



OUR FAMOUS PASTRIES

Butter Croissant \$5

Almond Croissant \$6

Pain au Chocolat \$6

Choco Almond Croissant \$6

Nutella Croissant \$6

Ham & Cheese Croissant \$6

Bacon, Egg, & Cheese Croissant \$13

Cinnamon Roll \$5

Chocolate Orange Muffin \$5

Cinnamon Walnut Muffin \$5

Raspberry White Chocolate Cookie \$4.5

Chocolate Nutella Cookie \$4.5

Halva Pistachio Cookie \$5.5

