



OCEAN FRONT BISTRO

# Easter Brunch Menu

SUNDAY, MARCH 31, 2024 | 11:00 AM - 4:00 PM

## RAW BAR

Tropical Ceviche  
Shrimp Cocktail  
King Crab Legs  
Cod Serenata

## CHARCUTERIE & CHEESE

Smoked Salmon  
Assorted Cheeses  
Assorted Cured Ham  
Local Fruit Jam  
Artisanal Bread  
Assorted Tropical Fruits  
Local Honey  
Tapenade

## SALADS

Local Pasta Salad  
Roasted Red Peppers, Onions  
Spinach  
Roasted Pumpkin, Kale, Asparagus, Pepitas,  
Feta Cheese Passion Fruit Vinaigrette  
Organic Mixed Greens  
Assorted Toppings, Assorted Dressings

## HOT STATION

Vegan Sancocho  
Organic Chicken Breast  
Roasted Pineapple Salsa  
Shakshuka  
Eggplant, Tomato, Egg  
Seafood Fideua  
Local Sausage

## CASSEROLES

Mocha Coffee French Toast  
Bacon  
Frittata  
Pancetta, Squash, Tomato  
Buttermilk Pancakes  
Mixed Berries, Mascarpone

## CARVING STATION

Parrillada  
Swordfish  
Picanha  
Entraña  
Ojo de Bife  
Chimichurri, Sweet Aji Salsa

## LIVE OMELETTE & EGGS STATION

Assorted Toppings

## HOUSE MADE PASTA STATION

Choice of Sauce: Pomodoro, Cilantro Pesto,  
Smoked Bechamel

## DESSERTS & PASTRIES STATION

**\$89++ PER PERSON**

**\$40++ PER CHILD UNDER THE AGE OF 12**  
**MOËT BRUT SPECIAL \$80++ PER BOTTLE**  
**LIVE MUSIC**

Prices do not include taxes nor gratuities. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.