

# BREAKFAST

7am 'til 11am

All our gourmet breakfasts are served with a fresh colourful fruit plate.

Eggs your way: fried, scrambled or poached. Gluten free options available.

## Big Breakie 10.50

Chorizo, crispy bacon and two eggs your way. Served with grilled tomato, avocado\*, and fried cheese on toasted homebread.

## Breakfast Burrito 9.50

Bacon, gallo pinto and scrambled egg. Wrapped in a tomato salsa and melted cheese topped flour tortilla.

## B.E.L.T. Burger 7.00

Bacon, egg, lettuce and tomato. Served within our home buns.

## Nica Breakfast 8.00

🌱 Two eggs your way, gallo pinto, plantains and fried cheese. Served with salsa, sautéed tomato and onion, and corn tortilla.

## Western Breakfast 8.00

🌱 Two eggs your way, grilled tomato and avocado\*. Served on toasted.

## Cinnamon French Toast 6.50

Served with orange flavoured cane syrup and fruit compote.  
Or Lime & Honey Cream Cheese

## Omlette 8.00

Beautifully packed, stuffed with Bacon, onion, spinach and melted cheese. Served with a side of avocado\* and tomato salsa.

## Popoyo Pancakes 7.50

🌱 Perfectly light and fluffy, these come in your favourite flavour: Banana, choc chip, lime sugar, banana and choc chip, or classic plain. With a side of syrup.

## + Upgrade Any Breakfast

Bacon 2, Avocado\* 2, Egg 1.5,  
Pancake 1.5, Banana Bread 2  
Gallo Pinto 1, Fried Cheese 1,  
Toasted Home bread 0.5, Tortilla 0.5

## BAKE SHOP

### Daily Bakery Specials

These mouth-watering treats will do you good. Ranging from croissants, cakes to biscuits. Ask your server what's baked today.

## Banana Bread 5.00

🌱 Accompanied with cinnamon butter.

🌱 Suitable for vegetarians

🍷 Pairing suggestion

\* Seasonal item

Prices include 15% IVA (Nicaraguan Sales Tax)

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# BREAKFAST

## LIGHTER SIDE

<b>Homemade Oat Granola</b>	5.00
🍷 Honey sweetened and toasted to a perfect crunch. With milk or yogurt.	
<b>Coconut Pineapple Chia Pudding</b>	6.00
🍷 A superfood pudding	
<b>Cocoa Banana Parfait</b>	6.00
🍷 Delicious frozen banana and cocoa with yoghurt. Served with granola, flaked almonds, and honey.	
<b>Egg, Granola and Freshies</b>	7.00
Warm poached egg salad is mixed with dried cranberries, grated carrot, lettuce, and spring onions, cumin yoghurt.	
<b>B.E.A.R. Hug</b>	8.00
🍷 Beans, eggs your way, avocado and rice. Served with spinach and onion.	
<b>Banana Cinnamon Porridge</b>	5.00
🍷 This flavoursome bowl of energy is served refreshingly cold with cane syrup and cocoa.	
<b>Daily Fruit Plate</b>	4.50
🍷 Fresh colourful plate.	
<b>Toast, Butter, Jam</b>	3.50
2 Pieces of toast, with butter, house jam	

## SMOOTHIES

Available all day.

<b>Tropic Thunder</b>	4
Pineapple, passionfruit and mango.	
<b>Morning Jam</b>	4
Banana, honey, cocoa, peanut butter and milk.	
<b>Nomo Remix</b>	4
Pineapple, ginger and mint.	
<b>Monkey Fruits</b>	4
Banana, mango, lime, milk and condensed milk.	
<b>Healthy Green Machine</b>	4
Cucumber, spinach, celery, mint, pineapple and orange juice.	
<b>Havena Con Leche</b>	4
Oats, milk, cinnamon and honey.	
<b>+ Extra to Your Smoothie</b>	
Spoon of: Linseed 1, Cocoa 1, Cinnamon 1, Turmeric 1, Maringa 1, Amaranth 1, Chia 1, Coconut oil 1, Avocado 1, Peanut Butter 1	
<b>Daily Juice</b>	2
First come first served. Created and mixed every morning, our juices are refreshingly healthy and imaginative.	

🍷 Suitable for vegetarians

🍷 Pairing suggestion

\* Seasonal item

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# NOON TO NIGHT

12pm 'til 830pm

## BURGERS

You won't be disappointed. In-house made Ingredients, packed and stacked with wholesome fillings, served with a pile of home fries.

<b>Grilled Fresh Fish</b>	11.00
Subtly seasoned and accompanied with salad, rich tartar sauce and tomato cumin salsa.	
<b>Grilled Chicken</b>	9.50
Garden lettuce, ripe tomato, pickle, onions, aioli, tomato relish & warm melted cheese.	
<b>100% Local Ground Beef</b>	9.50
Garden lettuce, ripe tomato, pickle, onions, aioli, tomato relish & warm melted cheese.	
<b>Crispy Chicken</b>	9.50
Fresh cabbage pineapple slaw with aioli, tomato relish	
<b>BLT, Bacon, Lettuce, Tomato</b>	9.00
With a Garlic Aioli	
<b>Chix Pea Falafel</b>	8.60
🌱 Lettuce, marinated radish, red onion, and cucumber, with mint yogurt and hummus.	
<b>+ Fine-tune your Burger</b>	
Bacon 1.5, Avocado* 1.5, Egg 1.5, Cheese 1.5	

## TACOS

Fillings marinated in our secret spice blend, mixed with red bean salsa, cabbage salad. Three tacos served on oven-fresh corn tortillas.

<b>Damn Good Beef</b>	9.95
<b>First Class Fish</b>	9.50
<b>Great Chicken</b>	9.00
<b>Fried Fish</b>	9.00
<b>Stunning Veggie</b> 🌱	8.00

## HOME FOOD

<b>Aussie Meat Pie</b>	8.00
100% minced beef, covered with pastry and served with home fries	
<b>British Fish-n-Chips</b>	9.00
An absolute classic, morning caught fish served with homefries, cabbage slaw, Tartare.	
<b>Nica Coconut Shrimp</b>	11.00
Fried Coconut battered Shrimp, with sweet chilli sauce on a grilled banana	

## FOR THE KIDS

<b>Cheese Burger &amp; Fries</b>	5.50
<b>Fettucine Bolognese</b>	5.00
<b>Chicken Parmigiana</b>	6.50
<b>Bowl of Gio Pinto</b>	4.50

🌱 Suitable for vegetarians

🍷 Pairing suggestion

\* Seasonal item

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# APPETIZERS

Basket of Homefries 🌱 4.00

Hummus & Carrot Meze 7.50

🌱 Freshly cut carrot with homemade crackers.  
Choose one of the Hummus Flavours:  
Traditional, Beetroot or Basil

Tostones and Cheese 7.50

🌱 Traditional local dish, fried plantain chips served with thinly sliced grilled Nicaraguan cheese.

+ Extras for Meze and Tostones

Pico de Gallo 1.5, Guacamole 1.5, Pesto 1.5, Red Bean Salsa 1.5, Tomato relish 1.5, Hummus 1.5

Chips n Salsa 🌱 3.80

Nachos 8.00

🌱 Homemade corn chips, topped with salsa, melted cheese, guacamole\* and sour cream

Quesadillas 7.50

🌱 Grilled flour tortillas filled with melted cheese and beans. Served with guacamole\*.

+ Add to Nachos or Quesadillas

Chicken 3, Guacamole 1.5, Rice 1.5,  
Sour cream 1.5, Tomato salsa 1.5,  
Red beans 1.

# SALADS

Traditional Caesar 9.50

With bacon and egg topped with homemade croutons, parmesan cheese and creamy sauce.

Beetroot and Orange 🌱 9.50

Spinach, red onion, radish, lettuce, finished with fried chickpeas, crumbled cheese with a strawberry and balsamic dressing.

Classic Garden 🌱 7.80

Today's freshest vegetables tossed with a lime and garlic dressing.

Pumpkin Nicoise 🌱 9.50

Pumpkin, Potato, boiled egg, green olives, tomato, cucumber and green beans. Drizzled with turmeric tahini dressing, toasted sesame seeds.

Falafel Salad 🌱 9.50

Fried Falafel balls, with lettuce tomato, cucumber, spring onions, green beans, corn kernels, jalapeno, dried cranberries, with a curried aioli mayonnaise.

+ Extras for Salads

Chicken 3, Fish 3, Avocado 1, Red beans 1

🌱 Suitable for vegetarians

🍷 Pairing suggestion

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# MASTERPIECES

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## OFF THE GRILL

These prime cuts of superb local Nicaraguan meats come accompanied with Tomato basil ratatouille, sautéed potatoes and chimichurri salsa.

<b>Chargrilled Eye-fillet</b>	19.50
☼ Luis Felipe Edwards Merlot	4.50
<b>Chargrilled Churasco</b>	17.50
☼ Luis Felipe Edwards Merlot	4.50
<b>Grilled Chicken Fillet</b>	15.00
☼ Luis Felipe Chardonnay	4.50

## PASTA

Fettuccine is made onsite that makes for fresh pure pasta to bring out the dish's flavours. Served with rich garlic bread.

<b>Garlic Butter Shrimp</b>	13.00
Shrimp, in chilli garlic white wine butter sauce, with diced tomato, spinach, and Nica. cheese.	
☼ Luis Felipe Chardonnay	4.50
<b>Chicken Primavera</b>	12.00
Chicken with a rich red wine sauce of onion, tomato, pipain, eggplant, garlic and herbs.	
☼ Luis Felipe Chardonnay	4.50
<b>Pesto Fettacuine</b>	9.00
Simply perfect. Sautéed Fettuccine pasta lightly tossed in olive oil, seasoned with fresh Basil Pesto and cheese.	
☼ B & G Rose, D Anjou	4.50

## GRILLED FISH

Freshly caught daily in Astillero. Fish is beautifully presented on a bed of wild rice, coconut, spring onions, tomato, beans, with jalapeno and passionfruit butter.

15.50

## DAILY SPECIALS

Our talented chefs are given the freedom to create an array of original dishes using the freshest produce. Vegetarian specials are also available.

## DESSERTS

Treat yourself, you know you want too

### Chocolate Element Taster

All three 6.00 or 3.50 each

Chocolate Brownie, peanut butter moose

Chocolate Jaffa ganache ball with marshmallow

Chocolate Volcan pudding with a mocha cream cheese

**Lime Tart** 5.00

☼ Homemade biscuit base filled with lime curd.

Topped with meringue and passionfruit coulis.

**Cocoa Banana Parfait** 6.00

Yoghurt, Banana, Honey, Almonds

**Ice Cream Sundae** 3.00

+ Extra Ice Cream Scoop 1.00

☼ Suitable for vegetarians

☼ Pairing suggestion

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# DRINKS

## COCKTAILS

<b>Rock Bottom Caesar</b>	7.00
Fusion of vodka, lime juice, clamato juice,, habanero peppers, with dashes of Tabasco and Worcestershire sauce. Garnished with goodness.	
<b>Margarita</b>	6.00
Tequila shaken with triple sec, lime and a splash of guava juice and cranberry.	
<b>Popoyo Colada</b>	5.50
Blended white rum, pineapple and coconut syrup topped with a cherry and juicy pineapple	
<b>Sunset Sangria</b>	5.00
Robust red wine with tropical fruits, topped with a splash of club soda.	
<b>Rockito</b>	5.00
So fresh. Fresh lime, fresh mint, mint infused syrup, muddled with white rum.	
<b>Magnific Michelada</b>	4.00
Ice cold Toña mixed with lime, clamato juice, Worcestershire and tabasco.	
<b>Macuà</b>	4.00
Nicaragua's national drink. Guava juice, shaken with white rum and lime.	
<b>Smoothie Plus</b>	
Pick any smoothie and add a shot of your choice.	

## RUM

The rum of Nicaragua, Flor de Caña served with a mixer of your choice.

<b>Extra Lite</b> 4 years	2.00
<b>Añejo Clásico</b> 5 year	3.00
<b>Gran Reserva</b> 7 year	4.00
<b>Centenario</b> 12 year	6.00
<b>Centenario</b> 18 year	8.00

## RUM HAMPER

200ml of Flor de Caña with 1 mixer

<b>Gran Reserva</b> 7 year	7.00
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375ml of Flor de Caña with 2 mixers

<b>Extra Lite</b> 4 years	8.00
<b>Añejo Clásico</b> 5 year	9.50
<b>Gran Reserva</b> 7 year	12.00

## LIQUOR

Includes a mixer

<b>Whiskey Chivas</b> 12 year	8.00
<b>Tequila Patron</b>	7.00
<b>Beefeaters Gin</b>	6.00
<b>Whiskey Jameson</b>	5.00
<b>Vodka Absolut</b>	5.00
<b>Tequila Patron Café</b>	5.00
<b>Tequila Corrales Silver</b>	5.00
<b>Kahlua</b>	5.00

# DRINKS

## RED WINE

Glass, Luis Felipe Edwards Merlot, CHL	4.50
Luis Felipe Edwards Merlot, CHL	17.00
Santa Carolina Reserva Cab Sauv, FRA	21.00
Hardy's Nottage Hill Cabernet Shiraz, AUS	22.00
Fantini Sangiovese, ITA	24.00
Fantini Monte Pulicaino, ITA	25.00
Riscal Tempranillo, ESP	26.00
Graffina Malbec, ARG	29.00
Campo Viejo Tempranillo, ESP	32.00

## WHITE WINE

Glass, Luis Felipe Chardonay, CHL	4.50
Luis Felipe Chardonay, CHL	17.00
Riunite Mascato, ITA	18.00
Hardy's Nottage Hill Riesling, AUS	22.00
Fantini Pinot Grigio, ITL	23.00
Graffina Pinot Grigio, ARG	30.00

## ROSE

Glass, B&G 'D' Anjou	5.00
B&G 'D' Anjou Rose, FRA	21.00

## SPARKLING

Colon Demi Sec, ARG	21.00
Undagarra Brut, CHL	29.00

## Wine 375ml

Casillero de Diablo Cabernet Sav, CHL	12.00
Trapiche Malbec, ARG	11.00
Casillero de Diablo Sauvignon Blanc, CHL	12.00

## COLD BEERS

Victoria Classica	2.00
Victoria Frost	2.00
Toña	2.30
Corona	3.00
Mytos	3.50
Mytos Amber Ale	4.00
Campo Summer Ale	4.50
Campo Pale Ale	4.50
Smirnoff Ice	3.50

## SOFT

Hot Coffee / Tea	1.50
Soda Cans / Iced Tea	1.50
Coconut Water	2.00
Powerade	2.50
Red Bull	3.00
Water 1 ltr/ 1.5ltr	2/3.00

 Suitable for vegetarians

 Pairing suggestion

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