ADEA

BREAKFAST MENU

LOCAL & SEASONAL FRUIT PLATE 570

Fresh Mint, Lime

SMOKED SALMON AND NEW YORK BAGEL 580

Cream Cheese, Tomato, Persian Cucumber, Capers

HOUSEMADE GRANOLA 420

Seasonal berries, Mexican Vanilla Yogurt, Organic Honey

AVOCADO TOAST 440

Rustic Levain, Herb Ricotta, Lemon Oil, Fresh Herb Salad

Add Egg Any Style 115

BUTTERMILK PANCAKES 500

Blueberries or Chocolate Chips Vermont Maple Syrup

GRILLED FRENCH TOAST 530

Preserved Plums, Marcona Almonds, Maple Syrup, Mascarpone

FARM FRESH EGGS ANY STYLE 570

Choice of Applewood Smoked Bacon or Sausage Served with MAREA Breakfast Potatoes

MAREA BREAKFAST BURRITO 600

Scrambled Eggs, Bacon, Avocado Asadero Cheese, Black Beans, Flour Tortilla, Salsa Verde, Salsa Ranchera

ARROZ DE PUEBLO 540

Mexican Rice, Pancetta, Spicy Black Beans, Fried Egg, Sour Cream

HUEVOS SINCRONIZADA 540

Asadero Cheese, Black Forest Ham, Fried Egg, Guajillo Sauce

BAKED EGGS SHAKSHUKA 670

Sunny Side up Eggs Baked in Moroccan Spiced Tomato Stew, Asparagus and Squash, Levain Toast

LOBSTER AND EGGS FLORENTINE 790

Poached Eggs, Lobster and Spinach on Ciabatta, Parmesan-Gruyere Gratin

SIDES

Toast 75

One Egg Any Style 85
Smoked Bacon 170
Pork or Chicken Sausage 170
Sliced Avocado 115
Marea Breakfast Potatoes 150

BEVERAGES

Smoothie of the Day 320 Coffee & Tea 190 Espresso 215 Latte 260

Capuccino 260

Freshly Juice 280

Orange / Grapefruit / Green / Juice of the Day