# MARKED | WEEKEND RESORT

## ALL INCLUSIVE BUBBLES BRUNCH

Celebrate midday indulgence with unlimited small plates & bottomless Prosecco | 095

### PASSED BITES

**ROAST CHICKEN COXINHA** brazilian croquette + huancaina

**MUSHROOM COXINHA** porcini + truffle mayo (V)

**SMOKED SALMON TOSTADA** whipped crème fraiche + avocado + cilantro crema + guindillas + everything bagel seasoning (GF)

**MUSHROOM TOSTADA** jalapeño oil + horseradish + tomatillo salsa + queso (V)(GF)

**CEVICHE** shrimp + avocado + cucumber + red onion + peruvian popcorn + chili (GF)

**WATERMELON SALAD** jalapeño + mint + cotija (V)(GF)

**GRILLED SHISHITO PEPPERS** lime vinaigrette + chipotle lime salt + cured egg yolk (V)(GF)

### ORDER SHAREABLES FROM YOUR SERVER

**GREEN SALAD** mixed greens + guava vinaigrette + pickled onion + crispy plantain + goat cheese + avocado (V)(GF)

**MANCHEGO BISCUIT BENEDICT** salmon or back bacon or mushroom + poached egg + hollandaise

**PATATAS BRAVAS** crispy potatoes + huancaina + aioli + fried egg (V)(GF)

**STEAK + EGGS** picanha + chimichurri + fried egg (GF)

**FRENCH TOAST** sweet goji berry + chancaca syrup + pistachio (V)

**PANCAKES** kiwi + maple syrup + coconut (V)

**PORK BELLY BACON** grilled pork belly + house bbq sauce (GF)

**SAUSAGE** grilled chorizo sausage + maple piri piri (GF)

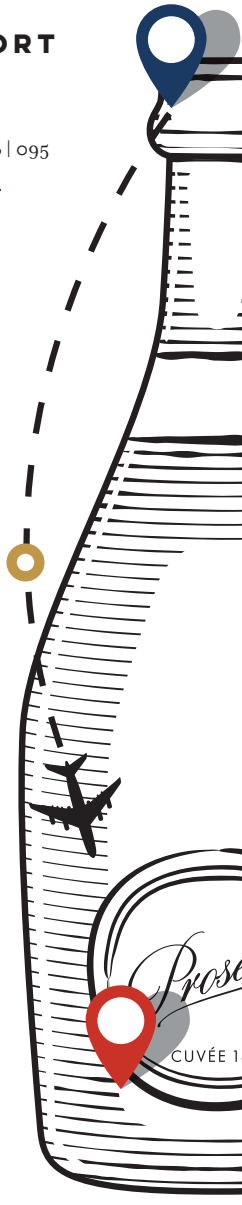
**CHURROS** banana caramel + white chocolate peanut butter sauce (V)

### MAKE IT A MIMOSA WITH UNLIMITED FRESH JUICES

Classic & seasonal favourites. Ask your server.

(V) Vegetarian (GF) Gluten Free

Allergy Statement: We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREENUTS, MILK ) as we share equipment to store, prepare and serve them.



*Brunch. The marriage of meals. The merging of morning into afternoon. The perfect excuse to pour some bubbles, drink some cocktails and savour the weekend. Enjoy your vacation.*

Maria Morales

## FRESH FRUIT COCKTAILS

**The Dante Garibaldi** **$16**
1.5oz
*Campari, Fresh Pressed Fluffy Orange Juice*

**Watermelon Spritz** **$16**
1.5oz
*Ketel One Cucumber & Mint Vodka, Aperol, Prosecco, Fresh Pressed Watermelon, Soda*

**Piña Colada** **$16**
1.5oz
*Plantation 3 Star Rum, Coconut, Fresh Pressed Pineapple*

**Apple Blossom** **$16**
1.5oz
*Tanqueray Gin, St-Germain, Fresh Pressed Green Apple*

**Cantaloupé** **$16**
1.5oz
*Amaro Nonino, Melon Liqueur, Fresh Pressed Cantaloupe*

**Grapefruit Twist** **$16**
1.5oz
*Sombra Espadin Mezcal, Cynar, Thyme, Fresh Pressed Grapefruit*

## MOJITO

**Corsair Mojito** **$19**
2oz
*Plantation 3 Star Rum, Lime Cordial, Mint, Lime, Coconut Sand*

## CAESARS

**Caesar Rojo** **$19**
1.5oz
*Ketel One Vodka, Akvavit, Grilled Shishito, Valentina Salsa Picante, Worcestershire, Clamato, Lime, Peppered Rim*

## CAIPIRINHAS

**MARKED Caipirinha** **$19**
2oz
*Leblon Cachaça, White Vermouth, Pandan, Lime*

**Caipiroska** **$19**
2oz
*Ketel One Cucumber & Mint Vodka, Green Chartreuse, Lillet Blanc, Absinthe, Lime*

## MICHELADAS

**Michelada Rojo** **$14**
*Corona + House Red Caesar Mix*

**Beer-Garita** **$19**
1.5oz
*Corona + Cazadores Blanco Tequila, Pierre Ferrand Dry Curaçao, Lime, Agave, Salt*