

BREAKFAST

BREAKFAST PLATTER \$ 19.99

Two eggs any style, home fries, sausage, bacon, sour dough toast & short stack pancakes or french toast.

JARDÍN BREAKFAST BOWL \$ 15.99

Two eggs any style, sweet potatoes, corn, jalapeños, arugula, quinoa, chipotle maple & mayo.

HUEVOS RANCHEROS \$ 16.59

corn tostadas topped with black beans, organic fried eggs, house salsa roja, queso fresco, avocado & jalapeños

CHILAQUILES \$ 19.99

corn tortilla chips, salsa verde, organic sunny side eggs, mexican cheese blend, avocado, black beans & brown rice

STEAK & EGGS \$ 28.99

grass-fed skirt steak*, sautéed onions, organic sunny side eggs & avocado. Served with side of home fries & toast

BRUNCH BURGER \$ 21.99

grass-fed beef*, organic sunny side egg cheddar & bacon jam on a brioche bun. served with home fries.

BREAKFAST TACOS \$ 16.99

three organic scrambled egg tacos with onions & tomatoes, sausage or bacon, black beans, pico de gallo, cotija & avocado served with home fries & salsa verde

EGGS BENNY \$ 16.99

A toasted English muffin topped bacon jam, poached egg, sautéed kale, spinach and hollandaise sauce. Serve with home fries.

OMELETTE \$ 15.99

served with home fries. select three ingredients: onion, mushroom, sweet potato, spinach, jalapeños, bell peppers, cherry tomatoes, bacon, turkey bacon, sausage, American cheese, goat cheese, feta, cheddar, mozzarella, avocado \$3
sub. vegan cheddar \$2, vegan sausage \$6, vegan eggs \$5

PANCAKES \$ 17.99

Homemade pancakes served with whipped cream & mixed berries.

FRENCH TOAST \$ 17.99

Homemade challah bread french toast served with whipped cream & mixed berries.

GUAVA LAVA \$ 18.99

select one: challah french toast or pancakes, homemade guava jam, toasted coconut & whipped cream

COOKIES & CREAM \$ 16.99

select one: challah french toast or pancakes, crushed oreos, vanilla cream syrup, chocolate ganache & whipped cream

SIDES

Two Eggs	\$ 4.99	Sour Dough Toast	\$ 3.99
Bacon	\$ 2.99	Side Fruit	\$ 2.99
Turkey Bacon	\$ 2.99	Home Fries	\$ 2.99
Sausage	\$ 3.99	Vegan Sausage	\$ 3.99

STARTERS

GUACAMOLE \$ 15.99

fresh guacamole & yuca chips

BUFFALO CAULIFLOWER \$ 15.99

gluten-free breaded cauliflower, buffalo sauce & blue cheese crumble

GOAT CHEESE FRITTERS \$ 13.99

gluten-free breaded goat cheese, homemade berry jam, balsamic glaze & arugula salad

NACHOS \$ 12.99

tortilla chips, melted queso fondue, tomatillo salsa, pickled onions, black beans, jalapeños

add: chicken \$6 / steak* \$8 / pork carnitas \$9 / shrimp \$10
tofu taco meat \$5 / vegan cheese \$3

WINGS \$ 15.99

apricot bbq chili / buffalo / crispy

QUESADILLA \$ 12.99

whole wheat tortilla, mexican cheese blend & guacamole
add: chicken \$6 / steak* \$8 / pork carnitas \$9 / shrimp \$10
tofu taco meat \$5 / vegan cheese \$3

TUNA TARTARE \$ 11.99

chopped ahi tuna, cucumber, avocado & yuca chips

MADURO SKILLET \$ 23.99

Sweet plantain topped with grilled chicken, mozzarella, feta & bacon crumble

PULPO \$ 23.99

grilled octopus, olive oil, chilli crusted potatoes, arugula salad, guacamole & chimichurri mayo. Entree size: \$32.99

CEVICHE \$ 17.99

chilled shrimp, citrus, pico de gallo, guacamole & yuca chips

CALAMARI \$ 16.99

gluten-free breaded calamari & hot peppers. Served with homemade chipotle sauce

BURRATA SPREAD \$ 20.99

burrata, pesto, homemade berry jam, prosciutto, cherry tomatoes, berries, arugula salad & balsamic glaze. Served with toasted baguette

AVOCADO TOAST

AVOCADO TOAST \$ 19.99

sour dough, avocado, red pepper flakes, sea salt & micro greens

SMOKED SALMON TOAST \$ 19.99

sour dough, smoked salmon "lox", avocado, capers, pickled onions, olive oil & micro greens

JARDIN TOAST \$ 15.99

sour dough, avocado, arugula, goat cheese, house berry jam, cherry tomatoes & balsamic glaze

BURRATA TOAST \$ 16.59

sour dough, avocado, arugula, bell peppers, cherry tomatoes, basil pesto, burrata, house berry jam, balsamic glaze & prosciutto

SOUPS

Creamy Onion Soup \$ 11.99

served with mozzarella & toasted baguette

Tomato Soup \$ 9.99

served with toasted baguette

Tortilla Soup \$ 12.99

served with avocado, pico de gallo & tortilla chips

Butternut Squash Soup \$ 11.99

served with toasted baguette

Seafood Soup \$ 15.99

served with clams, calamari, shrimp & cod

SALADS

Jardin Salad \$ 14.99

baby arugula & spinach, gluten-free goat cheese fritters, beets, seasonal fruit, pecans, quinoa, sweet potato, balsamic vinaigrette & balsamic glaze

Avo Taco Salad \$ 14.99

romaine, kale, avocado, pico de gallo, tortilla chips, black beans, corn, red cabbage & chipotle ranch

Mediterranean Salad \$ 14.99

romaine, cherry tomatoes, cucumbers, red onion, bell peppers, pepperoncini, olives, feta, red wine & greek vinaigrette

Omelette \$ 15.99

served with home fries. select three ingredients: onion, mushroom, sweet potato, spinach, jalapeños, bell peppers, cherry tomatoes, bacon, turkey bacon, sausage, American cheese, goat cheese, feta, cheddar, mozzarella, avocado \$3

sub. vegan cheddar \$2, vegan sausage \$6, vegan eggs \$5

Pancakes or French Toast \$ 17.99

Buttermilk pancakes or challah french toast served with whipped cream & mixed berries.

Guava Lava \$ 17.99

select one: challah french toast or pancakes, homemade guava jam, toasted coconut & whipped cream

Bedrock \$ 16.99

select one: challah french toast or pancakes, homemade berry jam, mixed berries, fruity pebbles & whipped cream

Cookies & Cream \$ 16.99

select one: challah french toast or pancakes, crushed oreos, vanilla cream syrup, chocolate ganache & whipped cream

STARTERS

Guacamole \$ 15.99

fresh guacamole & yuca chips

Buffalo Cauliflower \$ 15.99

gluten-free breaded cauliflower, buffalo sauce & blue cheese crumble

Goat Cheese Fritters \$ 13.99

gluten-free breaded goat cheese, homemade berry jam, balsamic glaze & arugula salad

Nachos \$ 12.99

tortilla chips, melted queso fondue, tomatillo salsa, pickled onions, black beans, jalapeños

add: chicken \$6 / steak* \$8 / pork carnitas \$9 / shrimp \$10

tofu taco meat \$5 / vegan cheese \$3

Wings \$ 15.99

apricot bbq chili / buffalo / crispy

Quesadilla \$ 12.99

whole wheat tortilla, mexican cheese blend & guacamole

add: chicken \$6 / steak* \$8 / pork carnitas \$9 / shrimp \$10

tofu taco meat \$5 / vegan cheese \$3

Tuna Tartare \$ 11.99

chopped ahi tuna, cucumber, avocado & yuca chips

Maduro Skillet \$ 23.99

Sweet plantain topped with grilled chicken, mozzarella, feta & bacon crumble

Pulpo \$ 23.99

grilled octopus, olive oil, chilli crusted potatoes, arugula salad, guacamole & chimichurri mayo. Entree size: \$32.99

Ceviche \$ 17.99

chilled shrimp, citrus, pico de gallo, guacamole & yuca chips

Calamari \$ 16.99

gluten-free breaded calamari & hot peppers. Served with homemade chipotle sauce

Burrata Spread \$ 20.99

burrata, pesto, homemade berry jam, prosciutto, cherry tomatoes, berries, arugula salad & balsamic glaze. Served with toasted baguette