



Sunday Brunch

TORTILLA ESPAÑOLA 10

Confit potatoes, caramelized onions, local mixed greens salad, shallot champagne vinaigrette, chipotle aioli

HUEVOS BENEDICTO 11

Traditional poached eggs, crispy plantain, serrano ham, hollandaise sauce, roasted potatoes

OMELETTE DE GAMBAS 12

Tiger shrimp, roasted tomatoes, caramelized onions, Manchego cheese, roasted potatoes

LUBINA Y HUEVOS 12

Two poached eggs, sea bass cake & hollandaise sauce, roasted potatoes

SOLOMILLO Y HUEVOS 14

4 oz. filet mignon, two poached eggs, hollandaise sauce, roasted potatoes

PAELLA BRUNCH 12

Saffron, Bomba rice, chorizo pork loin, organic chicken & sofrito topped with two eggs

LOBSTER BENEDICT 18

Crispy plantain cake, lobster meat, poached eggs, hollandaise sauce, roasted potatoes

SPANISH BURRITO 10

Yellow rice, refried beans, slow cooked short rib beef, cheese, guacamole, salsa, sour cream, fries

CARLITOS BREAKFAST BLT 11

Applewood smoked bacon, eggs, cheese, lettuce, tomato, chipotle mayo, ciabatta roll and fries

BRUNCH NACHOS 11

Tortilla chips, cheese, scrambled eggs, mild salsa chicken, refried beans, jalapeños, guacamole and sour cream

BRUNCH BURGER 12

8 oz, angus beef, cheese, fried onions, egg, guacamole, ciabatta roll and fries

GARDEN QUESADILLA 10

Flour tortilla, local seasonal vegetables, spinach, cheese, guacamole and sour cream

PRIME RIB PANNINI 12

Certified Angus beef, mozzarella cheese, caramelized onions, horseradish mayo

Drinks

Glass: \$7 / Bottomless: \$14

Mimosa & Bellini

Solun bloody \$12

Espolon tequila, Hand-crafted bloody Mary mix, garnish with shrimp cocktail, Spanish olives and crispy bacon

For the Little Ones \$ 6.95

Eggs - any style, spinach ravioli, meatballs, pasta, chicken tenders, French toast

Your choice of soda/juice

Milk: +\$1

BRUNCH HOURS

10:30 AM TO 2:30 PM