

CASA BRUNCH

STARTERS

WHIPPED AUBERGINE 18 ^v

charred cascabel oil,
oven baked pita

MAYAN HUMMUS 18

chickpea, tahini, lemon, olive tapenade,
aleppo pepper, oven baked pita

^v *sub cucumber

BURRATA 34

fresh black truffle, truffle
infused mayan honey, warm
cilantro-garlic pita

SWEET OR SAVORY

CHURRO FRENCH TOAST 20

cinnamon toast crunch brioche,
fresh berries, cinnamon ice cream

PALEO PANCAKES 24

almond butter, strawberry chia sauce,
mixed berries, hemp seed

POPPY SEED PANCAKES 24

lemon whipped cream, blackberries,
cherry almond syrup, toasted almonds,
lemon zest

ALMOND BUTTER TOAST 18

multigrain toast, almond butter,
banana, blueberries, amber honey,
toasted walnuts, honeycomb

EGGS + EGGS 34

multigrain toast, truffle butter, organic
eggs, chives, black pepper creme
fraiche, truffle caviar
add 14g caviar 35

HUEVOS RANCHEROS 18

crispy corn tortillas, ranchero
salsa, black beans, sunny side up
egg, avocado, pico de gallo, crema

SALSA VERDE + EGGS 18

sunny side up eggs, salsa
verde, fresno chile, onion,
cilantro, cotija, flour tortillas

MIGAS 18

scrambled eggs, black bean,
avocado, onion, tomato,
cilantro, aleppo

GREEK OMELET 20

scrambled eggs, baby spinach, feta,
avocado, tomato, cucumber,
balsamic reduction

FRITTATA 22

tomato, olive oil, cracked pepper,
parsley, gouda

RAW BAR

CEVICHE BLANCO 26

white fish, red onion, habanero, lime,
citrus supremes, cilantro

^v *vegan by request

OYSTERS CASCARA MP

½ dozen chef's daily selection

HAMACHI SERRANO 28

fresh lime, cucumber, pickled onion,
crispy garlic

AJI PANCA TUNA SASHIMI 32

avocado, cucumber, black sesame

TORRE DE MARISCOS

add caviar 85

PEQUENO

oysters, jumbo shrimp, lobster,
crab cocktail

185

GRANDE

oysters, mussels, jumbo shrimp,
lobster, king crab legs

lobster cocktail

375

CHAMPAGNE + CAVIAR 850 1oz osetra caviar, dom perignon

SALADS

ARTICHOKE + PARMESAN 18

arugula, pink peppercorn flakes,
celery, lemon

YUCATAN CHOP 20

romaine, white bean, sweet corn, jicama,
campari tomato, queso fresco, chile shallot
vinaigrette, crispy tortilla strips

JALAPENO + CUCUMBER 16 ^v

fresno chile, red onion, cilantro,
pink peppercorn, fresh lime

FATTOUSH 22 ^v

romaine hearts, cherry tomato, tajin-
dusted corn tortilla chips, queso fresco,
red onion, cilantro, corn, cucumber,
red radish, roasted ancho vinaigrette

SIDES

ISRAELI CHOPPED SALAD 10

SAUTEED SPINACH 8

COUNTRY POTATOES 8

MIXED BERRIES 8

WARM TORTILLAS + HONEY BUTTER 10

TOAST 6

english muffin, sourdough, wheat, white

TURKEY BACON 8

TURKEY SAUSAGE 8



CASA MADERA

executive chef: **abel camargo** follow/tag us: [@thecasamadera](https://www.instagram.com/thecasamadera)

^v = vegan ^v = vegetarian * consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness ** for parties of 8 or more a gratuity of 20% may be added to your final bill