

# Brunch



(AVAILABLE DURING THE MORNING)

NOW YOU CAN PERSONALIZE ANY DRINK THAT HAVE FOAM WITH YOUR FAVORITE FIGURES, WHETHER IT'S YOUR OWN PHOTO, YOUR COMPANY LOGO, A PICTURE OF YOUR BELOVED PET, OR ANYTHING ELSE YOU DESIRE FOR ONLY \$3.00

## COFFEE

<b>HOUSE COFFEE</b>	<b>\$4.50</b>
<b>CAFE DE OLLA</b>	<b>\$7.00</b>
Traditional Mexican coffee sweetened with Piloncillo and spiced with cinnamon.	
<b>CHOCOLATE ABUELITA</b>	<b>\$7.00</b>
Delicious and frothy touch gives an exquisite calor de Hogar.	
<b>TEA</b>	<b>\$4.25</b>
<b>CHOCO MILK MEXICANO</b>	<b>\$6.50</b>
Chocolate milk is a type of flavored milk made by mixing cocoa solids with milk	

## ESPRESSO

<b>ESPRESSO</b>	<b>\$5.99</b>
<b>CAPUCCINO</b>	<b>\$6.00</b>
<b>AMERICANO</b>	<b>\$5.99</b>
<b>LATTE</b>	<b>\$6.99</b>
<b>WHITE MOCHA</b>	<b>\$5.99</b>
<b>ICE HORCHATA LATTE</b>	<b>\$7.00</b>
Rice milk with expresso.	
<b>MILK CHOICE</b>	
Whole milk	
Almond \$2.00	
Half and half \$2.00	
Oak \$2.00	

## COLD DRINKS

<b>ARNOLD PALMER</b>	<b>\$5.00</b>
<b>ICED TEA</b>	<b>\$4.25</b>
<b>COCA COLA (BOTTLE)</b>	<b>\$5.50</b>
<b>HORCHATA</b>	<b>\$5.25</b>
<b>ORANGE FANTA - COKE - SPRITE</b>	<b>\$4.50</b>
<b>LEMONADE</b>	<b>\$4.50</b>

## JUGOS

<b>JUGO DETOX</b>	<b>\$9.00</b>
<b>JUGO NARANJA</b>	<b>\$8.50</b>
<b>JUGO NARANJA CON ZANAHORIA</b>	<b>\$9.00</b>

## MIMOSAS

<b>MIMOSA FLIGHT</b>	<b>\$29.00</b>
Four mimosa flavors: Mango, Pineapple, Tamarind, Guava.	
<b>GLASS MIMOSA</b>	<b>\$12.00</b>
Flavors: Pineapple, Raspberry, Mango, Orange, Guava, Tamarind	

## COCKTAILS

<b>SOUTH TYROL SPRITZ</b>	<b>\$16.00</b>
St. German Elderflower Liqueur, Lemon, Cava, Seltzer, Cucumber Mint Foam.	
<b>LA BAMBINA FRESA</b>	<b>\$16.00</b>
Strawberry infused Aperol, Campari, Cava y Seltzer.	
<b>BELLEVUE CLUB</b>	<b>\$16.00</b>
Gin, Lemongrass, Lemon, Raspberry Hibiscus Foam.	
<b>AL CARAJILLO</b>	<b>\$16.00</b>
Espresso coffee, eggnog, liquor 43.	
<b>ALOHA KAKAHIKA</b>	<b>\$16.00</b>
Kohana Kokoleka Honey Cacao Rum, Bourbon, Hazelnut, Banana Foam.	
<b>DULCE AMANECER</b>	<b>\$14.00</b>
Horchata, liquor 43 and espresso coffee	

## BOTTLED BEER

<b>CORONA</b>	<b>\$6.00</b>
<b>COORS LIGHT</b>	<b>\$7.00</b>

## TAP BEER

<b>MODELO ESPECIAL</b>	<b>\$8.00</b>
<b>PACIFICO</b>	<b>\$8.00</b>
<b>OLD CAZ CHISMOSA</b>	<b>\$9.00</b>
<b>OLD CAZ - FREE CRAIGS TROPICAL</b>	<b>\$9.00</b>
<b>ROTATING HANDLE</b>	<b>\$9.00</b>
<b>REALITY CZECK PILSNER</b>	<b>\$9.00</b>

<b>MICHELADA</b>	<b>\$12.00</b>
Only Saturday and Sunday	

## SWEET MORNING

<b>PAN DULCE BASKET</b>	<b>\$12.00</b>
Three fresh Mexican sweet bread.	
<b>AROMA FRENCH TOAST</b>	<b>\$14.00</b>
Our popular and unique French toast coated in cinnamon sugar. Choose classic or tres leches.	
<b>GOLDEN WAFFLES</b>	<b>\$13.99</b>
2 Belgium waffles, berries, whipped cream and choco. syrup.	
<b>CLASSIC PANCAKES</b>	<b>\$11.99</b>
Three pancakes with butter, fruit and maple syrup.	
<b>PARFAIT YOGHURT</b>	<b>\$12.25</b>
Plain Greek Yoghurt, mixed berries, strawberry, chia jelly and granola, Served with honey on the side.	
<b>AROMA CREPES</b>	<b>\$14.50</b>
Three homemade crepes, bananas, berries and Nutella.	

## GOOD MORNING

(Add egg +3)(Add Chorizo +5) (Add Steak +8)	
<b>CLASSIC CHILAQUILES</b>	<b>\$15.50</b>
Red or green salsa chilaquiles with sour cream and queso fresco served with refried beans and optional egg.	
<b>CHILAQUILES SUIZOS</b>	<b>\$16.00</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs.	
<b>CHILAQUILES DE BIRRIA</b>	<b>\$18.99</b>
(Served only Friday to Sunday). Red sauce with sour cream and queso fresco served with beans and eggs.	
<b>HUEVOS RANCHEROS</b>	<b>\$16.00</b>
Two eggs over corn tostada served with refried beans, potatoes, sour cream and delicious molcajete tomato salsa.	
<b>HUEVOS CON CHORIZO</b>	<b>\$14.25</b>
Scrambled eggs mixed with chorizo and queso Oaxaca and refried beans on the side.	
<b>HUEVOS DIVORCIADOS</b>	<b>\$16.00</b>
Two eggs, one in salsa verde and one in red salsa with refried beans and topped with queso fresco.	
<b>OMELETTE</b>	<b>\$16.50</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs.	
<b>ALAMBRE OMELETTE</b>	<b>\$18.99</b>
Our marinated flank steak, chorizo, bacon, onions, cheese and bell peppers, served with salad or potatoes.	
<b>BREAKFAST CHORIPAPA BURRITO</b>	<b>\$14.50</b>
Flour tortilla burrito filled with chorizo, baked potatoes, refried beans rice and Jack cheese.	
<b>STEAK AND EGGS SKILLET</b>	<b>\$27.00</b>
Juicy rosemary New York steak, two eggs and potatoes, served with garlic herb butter.	
<b>AVOCADO TOAST</b>	<b>\$13.00</b>
Fresh toasted bread with avocado, chile flakes, bacon, lemon zest and greens. (Add egg +3).	
<b>MINI DESAYUNO</b>	<b>\$10.50</b>
English muffin, Jack cheese, eggs, bacon, avocado and ham.	

## SALAD & SOUP

<b>THE BURRATA SALAD</b>	<b>\$18.00</b>
Three fresh Mexican sweet bread.	
<b>AROMA COBB SALAD</b>	<b>\$15.50</b>
Our popular and unique French	
<b>THE BOWL</b>	<b>\$15.00</b>
2 Belgium waffles with berries, whipped cream and .	
<b>CHICKEN CAESAR SALAD</b>	<b>\$15.00</b>
Three delicious pancakes with butte, fruit on th.	
<b>CLAW CHOWDER</b>	<b>\$14.00</b>
Plain Greek Yoghurt, mixed berries, strawberry,	
<b>TOMATO SOUP</b>	<b>\$12.00</b>
Three homemade crepes filled up with b.	

## BRUNCH

<b>EL MOLLETE</b>	<b>\$14.99</b>
Red or green salsa chilaquiles with sour cream and queso fresco served with refried beans and optional egg. (Add Chorizo +5) (Add Steak +8)	
<b>SMOKED SALMON WRAP</b>	<b>\$16.00</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs. (Add Chorizo +5) (Add Steak +8)	
<b>GUAJILLO EGGS BENEDICT</b>	<b>\$16.50</b>
(Served only Friday to Sunday). Red sauce with sour cream and queso fresco served with beans and eggs.	
<b>SALMON EGGS BENEDICT</b>	<b>\$17.00</b>
Two eggs over corn tostada served with refried beans, potatoes, sour cream and delicious molcajete tomato salsa.	
<b>SHRIMP AROMA TACOS</b>	<b>\$18.00</b>
Scrambled eggs mixed with chorizo and queso Oaxaca and refried beans on the side.	
<b>BEEF AROMA TACOS.</b>	<b>\$16.00</b>
Two eggs, one in salsa verde and one in red salsa with refried beans and topped with queso fresco.	
<b>MACHACA CON HUEVO</b>	<b>\$16.50</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs. (Add Chorizo +5) (Add Steak +8)	
<b>THE PERFECT BURGER</b>	<b>\$19.99</b>
Our marinated flank steak, chorizo, bacon, onions, cheese and bell peppers, served with salad or potatoes.	
<b>EL CHINGON</b>	<b>\$36.99</b>
Flour tortilla burrito filled with chorizo, baked potatoes, refried beans rice and Jack cheese.	

## SANDWICH

<b>BREAKFAST SANDWICH</b>	<b>\$15.25</b>
Red or green salsa chilaquiles with sour cream and queso fresco served with refried beans and optional egg. (Add Chorizo +5) (Add Steak +8)	
<b>TORTA EL CHAVO DEL OCHO</b>	<b>\$14.00</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs. (Add Chorizo +5) (Add Steak +8)	
<b>PAMBAZO</b>	<b>\$14.00</b>
(Served only Friday to Sunday). Red sauce with sour cream and queso fresco served with beans and eggs.	
<b>FRIED CHICKEN SANDWICH</b>	<b>\$14.99</b>
Two eggs over corn tostada served with refried beans, potatoes, sour cream and delicious molcajete tomato salsa.	
<b>EL DELICIOSO</b>	<b>\$16.00</b>
Scrambled eggs mixed with chorizo and queso Oaxaca and refried beans on the side.	
<b>AROMA TUNA PANINI</b>	<b>\$16.00</b>
Two eggs, one in salsa verde and one in red salsa with refried beans and topped with queso fresco.	
<b>PORTOBELLO SANDWICH MELT</b>	<b>\$15.00</b>
Mild and creamy green sauce chilaquiles with melted Oaxaca Cheese served with refried beans and optional eggs. (Add Chorizo +5) (Add Steak +8)	
<b>LA TORTA CHILANGA</b>	<b>\$18.50</b>
Our marinated flank steak, chorizo, bacon, onions, cheese and bell peppers, served with salad or potatoes.	
<b>CAPRESE &amp; PESTO SANDWICH</b>	<b>\$16.00</b>
Flour tortilla burrito filled with chorizo, baked potatoes, refried beans rice and Jack cheese.	

<b>MENUDO (Only Saturday &amp; Sunday)</b>	<b>\$17.00</b>
Traditional Mexican soup made with beef pancetta	