AREA

BREAKFAST MENU

LOCAL & SEASONAL FRUIT PLATE 505

Fresh Mint, Lime

SMOKED SALMON AND NEW YORK BAGEL 615

Cream Cheese, Tomato, Persian Cucumber, Capers

HOUSEMADE GRANOLA 350

Seasonal Berries, Mexican Vanilla Yogurt, Organic Honey

AVOCADO TOAST 495

Rustic Levain, Herb Ricotta, Lemon Oil, Fresh Herb Salad

Add Egg Any Style 80

BUTTERMILK PANCAKES 470

Blueberries or Chocolate Chips, Vermont Maple Syrup

GRILLED FRENCH TOAST 470

Preserved Plums, Marcona Almonds, Maple Syrup, Mascarpone

FARM FRESH EGGS ANY STYLE 505

Choice of Applewood Smoked Bacon or Sausage Served with MAREA Breakfast Potatoes

MAREA BREAKFAST BURRITO 530

Scrambled Eggs, Bacon, Avocado, Asadero Cheese, Black Beans Salsa Verde, Salsa Ranchera, Flour Tortilla

ARROZ DE PUEBLO 480

Mexican Rice, Pancetta, Spicy Black Beans, Fried Egg, Sour Cream

HUEVOS SINCRONIZADA 480

Asadero Cheese, Black Forest Ham, Fried Egg, Guajillo Sauce

BAKED EGGS SHAKSHUKA 595

Sunny Side Up Eggs Baked in Moroccan Spiced Tomato Stew Asparagus and Squash, Levain Toast

LOBSTER AND EGGS FLORENTINE 700

Poached Eggs, Lobster and Spinach on Ciabatta, Parmesan-Gruyere Gratin

SIDES

Toast 65
One Egg Any Style 80
Smoked Bacon 150
Pork or Chicken Sausage 150
Sliced Avocado 135
Marea Breakfast Potatoes 135

BEVERAGES

Smoothie of the Day 255
Coffee & Tea 170
Espresso 185
Latte 210
Cappuccino 210
Fresh Juice 240
Orange / Grapefruit / Green / Juice of the Day