

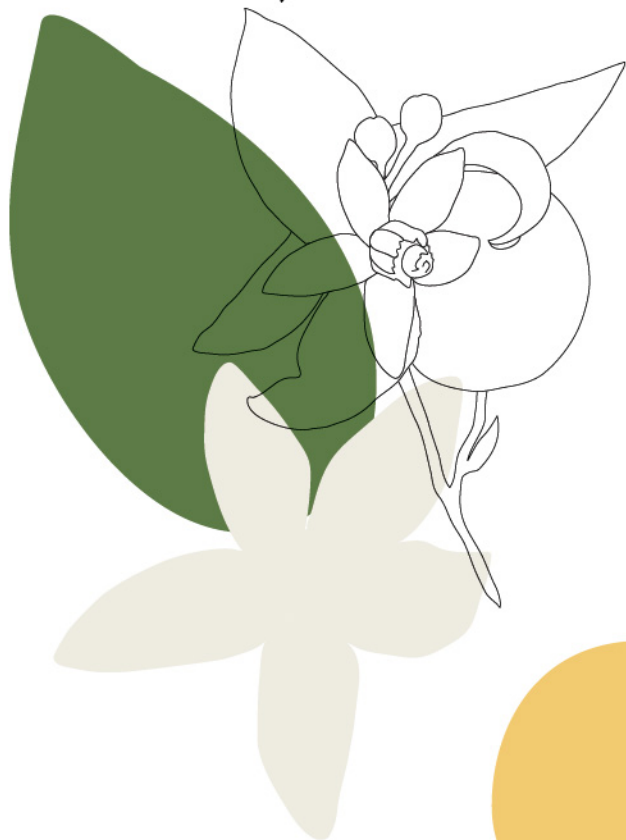


OLD DAYS

FARM TO TABLE

ESTD 2014

one good thing!



Buenos Aires • Miami • New York

all day breakfast

SUNRISE

TOAST, CREAM CHEESE, HOUSE MARMELADE, BRIE CHEESE, FRESH FRUITS AND AND NUTS.

WAFFLES * ⑤

WITH MAPLE SYRUP, COCONUT CREAM AND FRESH FRUITS.

BUTTERMILK PANCAKES

WITH ORANGE INFUSED SYRUP, BUTTER AND BERRIES.

FRENCH TOAST

WITH MAPLE SYRUP AND FRESH FRUITS.

CHAMP-PANCAKES

OATS AND YOGURT PANCAKE FILLED WITH MASHED BANANA AND COCONUT FLAKES ON TOP. SERVED WITH FRESH FRUITS AND HONEY.

ANY STYLE EGGS

YOUR CHOICE OF EGGS: POACHED, SCRAMBLED OR FRIED. SERVED WITH COUNTRY POTATOES AND BREAD.

ORGANIC BACON	+ 3.5
(!) SMOKED SALMON	+ 7.5
AVOCADO	+ 3.5
CHEESE	+ 2

FRESH FRUIT

AVOCADO TOAST ⑤

(!) POACHED EGG	+ 2
HUMMUS	+ 1
(!) SMOKED SALMON	+ 7.5
ORGANIC BACON	+ 3.5

ACAÍ BOWL ⑤

WITH HOMEMADE GRANOLA, FRESH FRUITS AND COCONUT FLAKES.

YOGURT

With homemade granola, fresh fruits and agave.

HOMEMADE YOGURT

13

COCONUT YOGURT ⑤

13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (!)

VEGAN

⑤

GLUTEN FREE

*

*Shared kitchen. We do everything to avoid cross contamination but be advised that our kitchen uses ingredients containing wheat, treenuts, peanuts, milk and eggs. Let us know if you have any food allergies, diet restrictions or anything we should have in mind when preparing your food.

An 18% service charge will be added to all checks

coffee

Single Double

ESPRESSO	3	4
AMERICANO		4
AMERICANO w/ milk		4.5
CORTADO	3.75	
FLAT WHITE		5
MACCHIATO		4
LATTE	4.5	5.5
FLAVORED LATTES	5	6
HAZELNUT, CARAMEL, COCONUT, VANILLA		
HOT CHOCOLATE	4.5	5.5
CAPUCCINO	5	
MOCHA	5	6

BREWING BAR

COFFEE OF THE MONTH

CHEMEX /KALITA

ICED LATTES

HAZELNUT, CARAMEL, COCONUT, VANILLA

6.5

MATCHA LATTE

5.5

MATCHA ICED LATTE

6

MATCHA RASPBERRY LATTE

7

COLD BREW BLACK

6.5

COLD BREW WHITE

6.5

TEAS & INFUSIONS

ICED OR HOT

5

GINGER & CARROT

HERBAL BLEND. GINGER, TURMERIC & GALANGAL. SWEET AND SPICY.

JASMINE PEARLS

HAND ROLLED TEA LEAVES, GREEN TEA. DELICATE AND AROMATIC.

ROYAL FRUITS

HIBISCUS, PAPAYA AND CURRANT. SWEET AND AROMATIC.

ORGANIC BLACK TEA

5

CHAI LATTE

6

TEA LATTE

5.5

FRESH ALMOND MILK - MADE FRESH EVERY DAY!

We also have a very good OAT MILK



& COFFEE TO GO

Brunch

All day, everyday!



start or add



TAPIOCA BITES *

SERVED WITH AGAVE AND SPICY HONEY.

GUACAMOLE ⑤

SERVED WITH PITA BREAD.

CAULIFLOWER

GRILLED WITH BRIE CHEESE SERVED OVER CARROT HUMMUS, HONEY AND PUMKIN SEED.

HUMMUS ⑤

SERVED WITH PITA BREAD.

POLENTA *

CREAMY POLENTA WITH PORTOBELLOS & TRUFFLE OIL.

GOLDEN AREPA

CORN AREPA WITH FARM CHEESE AND SALAD.

handhelds

SALMON BRIOCHE (!)

SMOKED SALMON, CAPERS CREAM, AVOCADO, AND ARUGULA.

CHICKEN POCKET SANDWICH

ORGANIC ROASTED CHICKEN ON WHOLE WHEAT PITA BREAD WITH AVOCADO, CREAM AND PARMESAN CHEESE.

SHORT RIB BUN

SLOW COOKED, GRASS FED SHORT RIB, PICKLED ONIONS, ARUGULA AND AIOLI. SERVED WITH YUCA.

VEGAN BURGER ⑤

OUR LENTIL BURGER WITH HOMEMADE KETCHUP, VEGAN CHEDDAR, CARROTS, SWEET ONIONS AND BEET HUMMUS. SERVED WITH YUCA.

HAM & GRUYERE

BRIOCHE OR MULTIGRAIN BREAD.

AVOCADO	+ 3.5
TOMATOES	+ 1

CHICKEN WRAP

ORGANIC CHICKEN, SPINACH, ROASTED CARROTS, MUSHROOMS, CREAM CHEESE, FARM CHEESE AND SWEET ONIONS.

QUESADILLAS RANCHERAS

WHOLE WHEAT TORTILLA, CHEESE, ROASTED CARROTS, SWEET ONIONS, MASHED BLACK BEANS, GUAC, AND FRESH PICO DE GALLO.

ORGANIC CHICKEN	+ 6
SHORT RIB	+ 8

VEGAN BURRITO

WHOLE WHEAT TORTILLA, WILD QUINOA, HUMMUS, ARUGULA, ROASTED CARROTS, CORN, AVOCADO, TOMATOES, PUMPKIN SEEDS.

salads & bowls

PATAGONIA * (!)

SMOKED SALMON, GREENS, POACHED EGG, AVOCADO, BEETS AND DILL DRESSING.

BUDDHA BOWL ⑤ *

WILD QUINOA, ADZUKI BEANS, TOMATOES, SEEDS, SAUTEED SPINACH IN KIWI VINAGRETTE, ROASTED HUMMUS DUO, GOJI BERRIES AND CASHEWS.

FAL İAH! FEL BOWL * ⑤

VEGAN FALAFELS WITH QUINOA TABOULEH, CARROT DIP, HUMMUS, CUCUMBER, ARUGULA, AVOCADO AND VEGAN TZAZIKY.

CHICKEN & PARMESAN SALAD

ORGANIC CHICKEN, PARMESAN CHEESE, CROUTONS AND TUNA DRESSING.

QUINOA RAINBOW ⑤ *

WILD QUINOA, CORN, RED ONIONS, AVOCADO, PUMPKIN SEEDS, TOMATOES, ROASTED CARROTS, ARUGULA AND ORANGE VINAGRETTE.

ORGANIC CHICKEN	+ 6
ORGANIC POACHED EGG	+ 2
SALMON	+ 11

mains

ORGANIC ROASTED CHICKEN *

WITH BUTTERNUT SQUASH PUREE, TABOULEH, HUMMUS AND ARUGULA.

RISOTTO *

ZUCCHINI, LEEK AND MUSHROOMS RISOTTO.

GRASS FED SHORT RIBS *

SLOW COOKED SHORT RIB WITH MASHED COUNTRY POTATOES, PEPPERS AND ORGANIC BROCOLINI.

GRILLED SALMON *

WITH FRESH GREENS SALAD, ROASTED CARROTS AND BEET HUMMUS.

sides

RICE

6

FRESH FRUIT

9

YUCA

6

COUNTRY POTATOES

6

SCRAMBLED EGGS

5.5

POACHED EGG

2

FRIED EGGS

3.75

SMOKED SALMON

7.5

AVOCADO

3.5

wine & more
↘

beverages ⑦

MINT & GINGER LEMONADE	6 / 11
COOL LEMONADES	7 / 12
MATCHA / COCONUT / RASPBERRY / HIBISCUS	
ORANGE JUICE	6
ICED TEA	5

cold pressed ⑦

SUNSHINE	11.5
CARROT, ORANGE, GINGER, APPLE, LEMON.	
FOREVER YOUNG	
PINEAPPLE, TURMERIC, APPLE, LEMON.	
MORNING GLORY	
GRAPEFRUIT, GINGER AND LEMON.	
TIME MACHINE	
SPINACH, CUCUMBER, CELERY, APPLE, LEMON.	
CELERY JUICE	
CELERY, LEMON AND APPLE.	
THE SHOT	5
GINGER, PINEAPPLE AND LEMON.	

cheers!
😊

pastry & sweets

CHIPA BASKET (CHEESE BREAD) *	6
VEGAN BANANA BREAD ⑦	7
OATS & RAISINS COOKIES	4
CROISSANT	4.5
COCONUT & DDL ALFAJOR *	4.5
LEMON POUND CAKE	6
PEANUT BUTTER COOKIE *	4
CINNAMON ROLL ⑦	5
CROISSANT WITH HAM & GRUYERE	8
CHOCO CAKE	10
CARROT CAKE	10

wine

	Glass	Bottle
HASEN SPRUNG, GRUNER VELTLINER AUSTRIA	10	32
AWATERE VALLEY SAUVIGNON BLANC NEW ZELAND	12	38
ETNA BIANCO CARRICANTE ITALY		48
RKATSITELI QVEVRI GEORGIA	12	38
LOS HALCONES BOBAL SPAIN	10	30
ZURAB TSERETELI SAPERAVI GEORGIA	12	36
BIKE GARNACHA/ MARSELAN SPAIN	10	30
FLIPSIDE TEMPRANILLO SPAIN	11	32
PROSECCO ITALY	12	42

drinks

MIMOSA	12
BELLINI	12
RED SANGRIA	12 / 38

beer

BLUE POINT LAGER	8
GOOSE ISLAND IPA	8
KONA LIGHT BLOND ALE	8
KONA BIG WAVE GOLDEN ALE	8
KONA LONGBOARD ISLAND LAGER	8
GREY LADY WHEAT ALE	8

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