20 RÔSE 20

CAFE & RESTAURANT

BRUNCH MENU

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BRUNCH

EGGS AND MORE

MEDITERRANEAN-STYLE EGGS
$22
Organic scrambled eggs with Kalamata olives, cherry tomatoes and crumbled feta, served with toast or golden potatoes.
E · D · G

ROSE PANCAKES
$16
Four soft, buttery pancakes served warm with a side of organic blue agave syrup.
E · D · G

ALEXANDRA'S TOAST
$25
Croissant loaf, mixed berries, caramelized banana, figs, marshmallows, sliced almonds, Nutella, Chantilly cream and agave syrup.
E · D · G · N

INCREDIBLE CROISSANT
$26
Flaky croissant filled with scrambled eggs, onion, tomato, avocado and Fontina cheese.
E · D · G

OVEN-BAKED CASSEROLE
$23
Organic oven-baked eggs with homemade tomato sauce, mozzarella, basil, truffle pearls and truffle oil.
E · D · G

AVOCADO TOAST
$23
Rustic sourdough topped with mashed avocado, fresh tomato base, radish, lemon zest and micro-cilantro.
G

EGGS BENEDICT
$28
Organic poached eggs with hollandaise sauce on toasted bread and your choice of prosciutto or smoked salmon.
E · D · G

SPINACH OMELETTE
$22
Organic eggs folded with tender spinach and mozzarella cheese.
E · D · KF

BOLOGNESE TOAST
$27
Croissant loaf filled with béchamel and traditional Bolognese, finished with freshly grated Parmigiano Reggiano DOP and parsley.
E · D · G

SMOKED SALMON TOAST
$25
Sourdough bread toast with crème fraîche, smoked salmon and pickled red onion.
D · G · S

STEAK & EGGS
$31
Grilled skirt steak with two sunny-side-up eggs, sliced avocado, grilled asparagus, grilled tomato and homemade chimichurri, served with toasted bread.
E · G

LOBSTER ROLL
$27
Two buttered brioche rolls filled with fresh lobster, light lemon aioli, celery and chives.
E · D · G · S

ROSE BURGER
$36
Angus beef patty, melted fontina, caramelized onions, lettuce and roasted tomato, topped with a poached egg and homemade truffle sauce, served on a toasted potato brioche bun.
E · D · G

LIGHT START

ROSE YOGURT
$18
Vanilla Greek yogurt, house granola, mixed berries, chia seeds and grated lemon.
D · G · N

OVERNIGHT OATS
$18
Chocolate banana oats soaked overnight in almond milk with chia seeds, served chilled with fresh fruit.
D · G · N

FUNCTIONAL BOWLS

CHICKEN BOWL
$27
Grilled chicken breast, quinoa, baby lettuce, tomato, cucumber, hummus, avocado, lemon and olive oil dressing.
Se · 560 kcal · 56 g protein

STEAK BOWL
$29
Grilled steak, brown rice, baby lettuce, tomato, cucumber, hummus, avocado, lemon and olive oil dressing.
Se · 670 kcal · 46 g protein

SUPERFOOD BOWL
$21
Quinoa, chickpeas, roasted pumpkin and eggplant, baby spinach, avocado, boiled egg, pumpkin seeds, lemon and herb dressing. *Vegetarian.*
E · 590 kcal · 26 g protein

A 20% service charge is added to every bill.
Some of our herbs and fruits come from our partner farm, Seeds of Faith (Agape Foundation).

E Eggs · D Dairy · G Gluten · N Nuts · S Shellfish / Seafood · Se Sesame · KF Keto Friendly
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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STARTERS

BURRATA AND PROSCIUTTO
$26
Creamy burrata with
Prosciutto di Parma DOP,
fresh basil and extra virgin olive oil.
D · KF

BEETROOT CARPACCIO
$19
Roasted beetroot, stracchino,
arugula, walnuts, orange and balsamic.
D · N

GUACAMOLE ROMANO
$17
Fresh avocado with diced mango
and watermelon, served with
thin toasted sourdough bread.
G

MEDITERRANEAN HUMMUS
$21
Creamy chickpea hummus blended with tahini,
lemon juice, garlic and extra virgin olive oil,
served with warm pita bread and fresh vegetables.
G · Se

PUMPKIN SOUP
$19
Creamy pumpkin soup,
served with crispy rosemary croutons,
fontina cheese and a drizzle of extra virgin olive oil.
D · G

CRAFTED PASTA

BEEF RAGÙ TAGLIATELLE
$28
Fresh tagliatelle with slow-cooked
beef ragù, San Marzano tomato sauce
and Barolo wine reduction.
E · G

SORRENTINA-STYLE GNOCCHI
$26
Homemade potato gnocchi with
homemade tomato sauce, fresh mozzarella,
Parmigiano Reggiano DOP and basil.
E · D · G

FIG RAVIOLI
$28
Homemade ravioli filled with fresh figs and
creamy cheese, in a delicate four-cheese
cream sauce, finished with crispy bacon.
E · D · G

SALADS

KALE CAESAR SALAD
$17
Finely chopped kale, shredded carrots, cashews, avocado,
Parmigiano Reggiano DOP, croutons and Caesar dressing.
G · N · D

MEDITERRANEAN SALAD
$19
Heirloom tomatoes, cucumber, green beans,
Tropea onions, lettuce, Taggiasca olives and feta cheese.
D · KF

SALAD ADD-ONS

GRILLED SALMON 5 OZ
$14
S

LOBSTER 5 OZ
$14
S

GRILLED CHICKEN 8 OZ
$12

MAIN COURSES

GRILLED SKIRT STEAK 8 OZ
$41
Grilled skirt steak with
extra virgin olive oil and sea salt,
served with roasted potatoes.

GRILLED BRANZINO 18 OZ
$44
Grilled whole branzino with lemon dressing,
served with your choice of side.
S · KF

CHICKEN CURRY
$36
Diced organic chicken
cooked in homemade curry sauce
with a coconut cream drizzle, served with jasmine rice.

GRILLED SALMON 9 OZ
$38
Grilled salmon fillet, served with
creamy mashed potatoes and grilled asparagus.
E · D · G · S

SIDES

MASHED POTATOES $10
Creamy mashed potatoes.
D

BACON $8
Crispy applewood smoked bacon.
KF

TURKEY BACON $8
Crispy turkey bacon.
KF

ROASTED POTATOES $10
Oven-roasted potatoes with rosemary.

SMOKED SALMON $8
Cured sliced salmon fillet.
S · KF

PROSCIUTTO DI PARMA DOP $8
All-natural Italian dry-cured ham.
KF

JASMINE RICE $10
Steamed jasmine rice.

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