



MEXICAN BRUNCH

Available Saturdays, Sundays and Public Holidays 12-5pm

Mexicans love EGGs!
El Desayuno - Breakfast in Spanish, is usually prepared with a variety of egg dishes.

In verde MAR, you will be able to taste the most authentic Mexican breakfast!

 Please state your spicy level when ordering:
None Less Regular More

 Default as Flour Tortilla;
Soft Corn Tortilla available upon request

1. CHILAQUILES 108

Sour Cream, Ranchero Cheese, Mint, Tomato, Onion, Green Chili;
Served with 2 Fried Eggs, Refried Beans

2. SCRAMBLED EGGS WITH HOMEMADE PORK CHORIZO 108

Onion, Green Chili; Served with Refried Beans, Tortillas (2pcs)

3. SCRAMBLED EGGS WITH CACTUS 108

Onion, Green Chili, Served with Refried Beans, Tortillas (2pcs)

4. EGGS RANCHEROS 98

Tomato, Onion, Green Chili, Corn Tostada;
Served with 2 Fried Eggs, Refried Beans

5. MEXICAN SCRAMBLED EGGS 98

Tomato, Onion, Green Chili; Served with Refried Beans, Tortillas (2pcs)

6. OMELETTE WITH CHEESE AND MUSHROOM 108

Avocado, Mozzarella Cheese, Tomato, Onion

7. MACHACA SHREDDED BEEF WITH SCRAMBLED EGGS 108

Tomato, Onion, Green Chili; Served with Refried Beans, Tortillas (2pcs)

EGG Rancheros, is a classic Mexican breakfast or brunch dish of crispy tostada (toasted tortilla), refried beans, and eggs smothered in a spicy red tomato sauce.

 VEGETARIAN FRIENDLY



Chilaquiles (Chi-lah-key-ty-s)

Corn tortillas cut in quarters and lightly baked. A tomato red mint salsa is poured over the crisp tortillas until it starts to soften. Garnished with Mexican Ranchero Cheese.

Served with Fried Eggs & Refried beans. A popular breakfast dish in Mexico.



scrambled eggs with Cactus



Machaca shredded Beef with scrambled Eggs

Machaca is marinated beef that is rubbed with spices, pounded, dried and shredded. It is then rehydrated and cooked with scrambled eggs, tomatoes and onions for a delicious breakfast.

scrambled Eggs with Homemade Chorizo



Omelette with Cheese and Mushroom

