# CASA JAGUAR – Breakfast Menu

Served from 09:00am to 12:00pm

#### **Huevos Rancheros \$24**

A true Mexican breakfast classic. Two soft corn tortillas layered with creamy refried beans, sunny side up eggs, chorizo con papa, pickled onions, pico de gallo and salsa macha. (GF)

### **Burrito Jaguar \$20**

A Mexican comfort option. Flour tortilla, chorizo con papa, scrambled eggs, chipotle mayo and cheese. Try it with our homemade Salsa Macha.

#### **Guacamole on Toast \$20**

Creamy Guacamole topped with a fresh pico de gallo, served on Housemade toasted ciabatta, garnished with Queso Fresco & pickled onions.

Add Egg\$4 or Streaky Bacon \$5 / Make it Gluten Friendly with Homemade Corn Tortillas \$4

### Jaguar Breakfast \$32

A hearty Mexican breakfast plate with eggs your way, chorizo con papas, creamy refried beans, fresh guacamole, toasted house made ciabatta, pickled onions and pico de gallo.

A bit of all the favorites. Make it GF with Homemade Corn Tortillas \$4

## Eggs on Toast \$18

Simple and satisfying – two eggs cooked your way, served on freshly baked ciabatta with butter. Make it special with our add-ons options

## All Day Birria Tacos & Broth \$25

Two Tacos, with Slow-cooked beef birria folded in warm corn tortillas & melted cheese, topped with fresh onion, coriander and salsa verde.

Served with a steaming cup of rich, consommé for dipping. (GF)

#### Birria Torta \$25

A fusion of Mexican tradition and comfort food. Homemade Brioche Bun spread with chipotle mayo with juicy birria and melted cheese, topped with pickled onions, coriander and a squeeze of lemon.

#### Add-ons:

Egg • Refried Beans • Tortillas • Toast \$4

Bacon • Pico de Gallo • Guacamole • Sauteed Mushrooms \$5

Chorizo con Papa • Birria \$8

All our meats, tortillas, breads & salsas are made in Casa Jaguar, following authentic Mexican Recipes passed through generations. We use only high quality and fresh ingredients.

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