



Thanksgiving-themed Brunch on Nov 24 + Dec 1 only!

€ 25,00

CHEZ *Wawa* CALI-MEX SUNDAY BRUNCH

FRESH MEXICAN - CALIFORNIA STYLE

WE'LL BRING YOU
1 BREAKFAST BURRITO

CARNITAS Breakfast Burrito : Flour tortilla, Scrambled eggs, Shredded cheese, Sour cream, Black beans, **Salsa Verde (medium-spicy)**, and **Pork Carnitas**

OR

VEGETARIAN Breakfast Burrito ^V: Flour tortilla, Scrambled eggs, Shredded cheese, Sour cream, Black beans, **Mild Salsa**, and **Grilled Vegetables**

+ FILTER COFFEE and TEA

*Organic coffee and tea by Simon Lévelt :
Café Dolce; Black Earl Grey, Rooibos Orange, Jasmine Verte*

+

SERVE YOURSELF AN **UNLIMITED**
SWEET & SAVORY CALI-MEX BUFFET

AT THE COUNTER

- **Turkey Enchiladas Suizas** ^{GF}
Rolled corn tortillas baked w/cheese & cream
- **Squash & Kale Tamale Pie** ^V
Spicy bake w/ butternut squash & a cornbread top.
- **Cinnamon & Cranberry** ^V
French Toast Wraps
Eggy flour tortillas in a fruit-maple syrup sauce
- **Banana, Hazelnut-Chocolate & Pecan Chimichangas** ^V
Fried mini-burrito with a sweet surprise inside

+ Make-Your-Own Quesadillas Bar

*Grill your own tortillas with mucho queso ^(V)
and your favorite fillings (vegs, bacon etc) ^(GF)*

BREADS

- **Chili-Cheese Corn Bread** ^V
Onions, corn, cheddar & jalapeños
- **Spiced Pumpkin Bread** ^V
Pumpkin purée, cinnamon, nutmeg, cloves & cayenne pepper

SALADS ^{V GF}

- **Fresh Fruit Salad** ^{V GF}
With lime juice & Arenga sugar
- **Mexican Slaw** ^{V GF}
Red & white cabbage, carrot, corn, green onion, coriander

SOUP ^{GF}

- **Chicken & Yam Tortilla Soup** ^{GF}
*Shredded farm-fresh
chicken, sweet potatoes & vegs, cream, corn tortillas*

EXTRAS

Organic Orange Juice / Mimosa / Spumante € 3,50 / 5,25 / 7,00
Homemade Agua Frescas – Organic Fruits or Mexican Taste € 2,25
Additional Drinks – see Menu Boards at the counter

Extra Breakfast Burrito € 8,00
Homemade Guacamole / & Chips € 1,50 / 3,00