

ANASHA

Breakfast

ON THE SWEETER SIDE

SEASONAL FRUIT PLATE
12USD / 24BZ

BUTTERMILK PANCAKE
Organic maple syrup, butter,
strawberry vanilla jam.
15USD / 30BZ

CINNAMON BLUEBERRY PANCAKES
Topped with cinnamon butter, cream cheese
vanilla glaze, blueberries.
16USD / 32BZ

CREME BRULÉE FRENCH TOAST
House made milk bread, vanilla crème
anglaise, fresh berries.
18USD / 36BZ

SPECIALS

UNBELIZEABLE BREAKFAST
Fresh made Fry jacks, eggs,
refried beans and bacon.
18USD / 36BZ

AVOCADO TOAST
House made focaccia, avocado, soft boiled eggs,
evoo, pickled onions and herbs.
19USD / 38BZ

CHILAQUILES
Salsa verde, queso fresco, avocado
sunny side egg salsa macha.
18USD / 36BZ

SIDES
- House smoked bacon - Eggs your way
- Side Seasonal fruits - Hash Brown
5USD / 10BZ

EGGS

TRUFFLED MUSHROOM OMELET
Roasted mushroom, truffled mornay sauce, chives
served with our house made rustic focaccia.
16USD / 32BZ

RICOTTA SCRAMBLE EGGS
4 eggs scrambled, ricotta, chives, cracked pepper
served with our rustic focaccia bread.
16USD / 32BZ

HUEVOS DEL CHEF
3 fried eggs, house made hash brown, salsa
macha and blistered cherry tomatoes.
16USD / 32BZ

SIGNATURE BREAKFAST SANDWICH
Japanese milk bun, folded omelette, american
cheese, confit garlic aioli.
15USD / 30BZ

V (vegan) - VG (vegetarian) - GF (gluten free)

All prices are displayed in USD and BZD. Sales taxes are NOT included.
Kindly note: for parties of 5 or more, a service charge of 18 % will be automatically added to your bill.