



CORACORA

Peruvian Eats

Brunch Menu

Saturday and Sunday from 11am to 3pm

Natural Drinks

ORANGE JUICE 7

Freshly squeezed

STRAWBERRY WITH MILK 7

Whole milk or Oat milk

BLUE LEMONADE 7

Made with blue spirulina and freshly squeezed lime

HOMEMADE ICED TEA 4

Butterfly pea flower, orange, pineapple, spices

CHICHA MORADA 7

Purple corn, pineapple, lime, sugar, spices

Mimosas

CORA MIMOSA 13

One rose-shaped ice (made with real, fresh juice) and prosecco (187ml)

CHAKANA PACK 50

One bottle (750ml) and four (4) rose-shaped ice flavors

ROSE-SHAPED ICE 4

Made with real, fresh juice

Flavors: Orange | Passion Fruit | Strawberry | Chicha Morada

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Rise & Shine

QUINOA & OATMEAL - Chef Selection 10

Creamy quinoa oatmeal. Topped with fresh fruits and granola

BACON, EGG & CHEESE EMPANADAS 9

Two baked empanadas drizzled with powdered sugar

CHURRO FRENCH TOAST 16

French toast sticks tossed w/ cinnamon sugar, served w/ dulce de leche ice-cream, lucuma caramel

ASADO SANDWICH 18

Slices of Peruvian style roast beef, fried egg and avocado

PAN CON POLLO 12

Sandwich made with homemade chicken salad, mayonnaise, potato sticks

STEAK & EGGS 27

Grilled Rib Eye, fried eggs, fingerling potatoes and avocado

OMELET SALTADO 16

Eggs w/ mozzarella, beef, tomatoes, onions, soy sauce, cilantro. Served w/ fingerling potatoes

Brunch time

VEGAN BURRITO 14

Lentil, rice, spinach, quinoa, avocado, lettuce, cucumber, broccoli, and red pepper sauce

ARROZ TAPA'O 16

White rice topped with sautéed beef, onions, cilantro, soy sauce and Panca pepper.
Served with fried egg, avocado and onion salad

LOMITO AL JUGO 30

Tenderloin sautéed, onions, tomatoes, cilantro; served w/ boiled potatoes

PLANT BASED TAMAL 12

Dough made with corn, quinoa, vegetable stock. Served w/ onion salad.
Choice: Vegan or Pork filling

CHICHARRÓN DE CERDO 25

Fried pork belly, sweet potato fries, onion salad

ARROZ A LA CUBANA 11

Fried egg, white rice, sweet plantain

CORACORA
authentic