BRUNCH

musa

-SPECIALTY-

MONGOLIAN HASHBROWN 15
Mongolian style chicken, peppers, onions, sunny side eggs

MAC & CHEESE ROPA VIEJA 15
Truffle sauce, “alcapurria”, spicy mayo

STEAK & EGGS 32
Arroz frito con gandules, queso frito,
salsa de guayaba y tinto, sunny side eggs

RISOTTO DE PORK BELLY Y LONGANIZA 19
Gandules, mushrooms, poached eggs

CROQUE MADAME 15
Spinach, mozz, bacon, ham,
chicken, sunny side egg

CHICKEN & WAFFLE 15
bechamel, cheese, ham & bacon

FRENCH TOAST RELLENA 13
Rellena de queso crema y bacon
caramel sauce

MALLORCA BENEDICTO 25
Salmon, avocado, poached eggs, mustard,
hollandaise sauce, salmon roe

CHURRASCO 22
Sorullitos de maíz (local corn fritters)
skirt loin, poached eggs, chimichurri, hollandaise sauce

TRES LECHES FRENCH TOAST 11
Merengue, frutas frescas

PASTRAMI MONTE CRISTO 18
Caramelized onions, cheese, mustard

MUSA BURGER 16
Queso a la plancha, Platano maduro
Bacon, espinaca, sunny side egg

PANCAKE BRÛLÉE 12
Creme brûlée, fruta, walnuts

-OMELETTES O REVOLTILLOS-

VEGGIE 14
Spinach, onions, tomato, mushrooms,
mozzarella, pesto

ROPA VIEJA 16
Spinach, mozzarella, tomato, demi

SALMON 18
Spinach, mushrooms, fetta, pesto

TRIPLETA 17
Pastrami, ham, churrasco,
cheese sauce, mayoketchup

CHURRASCO 18
Sweet plantain, cheese, spinach, demi

LONGANIZA 14
Mushrooms, spinach, cheese, tomatoes

JAMON Y QUESO 12
Mozzarella & cheddar

DINNER

musa

-APERITIVOS-

TUNA POKE 13
Ponzu, avocado, sweet chili

CROQUETAS DE MAMPOSTEAO 8
Salsa de queso, vinagreta pimientos rostizados

ROPA VIEJA NACHOS 8
Cilantro , tomates , cheese, avocado

DUMPLINGS DE CHURRASCO 10
Sweet plantain & red peppers sauce

CALAMARI 12
Salsa teriyaki

ENSALADA DE AGUACATE 10
Queso feta, espinaca,
canchas, choclo, balsamico

-PRINCIPALES-

MEDALLONES DE SALMON 22
Mushrooms sauce, corn relish, goat cheese, pesto gnocchi

AGUACATE RELLENO 16
Spicy crab, arepa

TUNA AVOCADO 22
Patacon platano maduro

MILANESA 17
Salsa tomate, queso, arroz frito con gandules

RIBS 20
Homemade mango & pineapple bbq sauce

NY STEAK ENCEBOLLADO 32
Salsa provolone y pimienta

CHURRASCO 22
Risotto “mamposteao”

RISOTTO DE CAMARONES 25
Aguacate

MAC & CHEESE 15
Ropa vieja, alcapurria

FETTUCCINI ROPA VIEJA 18
Aurora sauce, cream cheese, maduro

MAR Y TIERRA A LA FIORENTINA 36
Ny steak, shrimp, cream spinach, cheese

GNOCCHI PESTO 13
Cilantro, basil, parmesan

MOFONGO CARNE FRITA 17
“Carne frita asiatica“ (pork belly)

WINE

musa

BY THE GLASS

- **MELODRAMATIC** Red Blend $9
- **RANCH 32** Cabernet $8
- **FILLO DA CONDESA** Albariño $9
- **CARLO DAMIANI** Pinot Grigio $8

-TINTOS-

BORZAO
GARNACHA $26
Aragón, España

SUBMISSION
CABERNET $28
Napa, California

LA CREMA
PINO NOIR $39
Sonoma, California

BATCH NO 198°
CABERNET SAUVIGNON
North coast, California

RANCH 32
CABERNET $24
California, USA

MACHETE
BLEND $79
Orin Swift, California

BLOCK NINE
PINOT NOIR $29
Caiden's Vineyards California

GHOST IN THE NIGHT
PINOT NOIR $39
Monterey , California

689
BLEND $34
Napa, California

ALPHA OMEGA II
CABERNET $61
Napa, California

MELODRAMATIC
BLEND $26
MCFarland California

Y3 TAUREAU
BLEND $58
Napa Valley California

-BLANCOS-

CARLO DAMIANI
PINOT GRIGIO $23
Veneto, Italia

PIEDRA DEL MAR
ALBARIÑO $28
Rías Baixas, España

ST. FRANCIS
CHARDONNAY $36
Sonoma, California

SANTIAGO RUIZ
ALBARIÑO $33
Rías Baixas, España

PETER YEALANDS
SAUVIGNON BLANC $32
Marlborough, New Zeland

FILLO DA CONDESA
ALBARIÑO $ 24
Rias Baixas, España

ESPUMANTES

JP CHENET $9 / $24
ST. MARGHERITA ROSE $39
VEUVE CLICQUOT BRUT $69

-CERVEZAS-

MEDALLA $3.50 | **CORONA** $3.75 | **HEINEKEN** $3.75
RESIDENTE $6.00 | **COLLECTIVE ARTS** $7.00
(MIENTRAS DUREN)

COCKTAIL

musa

EL PATIO $12
Vodka, pamplemousse,
infusión de toronja y tomillo, guanábana

MOJITO DE KIWI $10
Ron, kiwi, menta y lima

SANGRIA $10
Melón, berries y melocotón

PENICILINA $10
Bourbon, gengibre miel y Lima

MULA $10
Vodka, infusión de gengibre
lima y ginger beer