



BRUNCH

BOTTOMLESS BRUNCH

UNLIMITED SMALL PLATES
FREE FLOWING BRUNCH COCKTAILS

\$39 PER GUEST, \$10 FOR CHILDREN UNDER 10
SATURDAY & SUNDAY | 10AM - 3PM (LAST SEATING AT 2PM)

BRUNCH COCKTAILS

BLOODY MARY

VODKA / HOUSE-MADE MIX

BLOODY MARIA

TEQUILA / HOUSE-MADE MIX

SAKE SANGRIA

SAKE / RED WINE / TRIPLE SEC
FRUIT JUICE / BLACKBERRY LIQUER

MIMOSA TRADITIONAL

SPARKLING WINE / ORANGE JUICE

PASSION FRUIT MIMOSA

SPARKLING WINE / PASSION FRUIT PURÉE

GUAVA MIMOSA

SPARKLING WINE / GUAVA PURÉE

POMEGRANATE MIMOSA

SPARKLING WINE / POMEGRANATE SYRUP

COFFEE, TEA & JUICE

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

LEMONADE 4 STRAWBERRY OR MANGO 4

COFFEE 3 HOT TEA 3.50

CAPPUCCINO 4

ESPRESSO 3.50

FIJI 6 / SAN PELLEGRINO 7

AVAILABLE AS GLUTEN-FREE, BY REQUEST

CHEF DE CUISINE - JASON STREIFF

UNLIMITED SMALL PLATES MUST BE ENJOYED BY ENTIRE TABLE

CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS,
ALTHOUGH QUITE TASTY, MAY BE HAZARDOUS TO YOUR HEALTH

ZENGO RESTAURANTS ZENGODC

SMALL PLATES

CEVICHES / SUSHI / SALAD

SHRIMP CEVICHE

COCONUT / CHARRED PINEAPPLE / RED ONION
BASIL / BONITO FLAKE

ANGRY ZENGO ROLL

TUNA / WASABI TOBIKO / AVOCADO / CUCUMBER
SESAME CHIPOTLE ROUILLE
* (GF - NO TOBIKO)

VEGETARIAN ROLL

GRILLED ASPARAGUS / RED PEPPER / AVOCADO
MUSHROOM / LEMON SAKE AIOLI
* (GF - NO MUSHROOM)

GIVE & TAKE SALAD

TOGARASHI PECAN / ORANGE / CABBAGE
PILONCILLO-GINGER VINAIGRETTE
* (GF - NO VIN / WONTON)

GREEN PAPAYA SALAD

PEANUT / LIME / CILANTRO / CARROT
RED ONION / GINGER VINAIGRETTE
* (GF - NO VINAIGRETTE)

DIM SUM & ANTOJITOS

EDAMAME SALTED *

SHRIMP - VEGETABLE POTSTICKERS

RED CHILE-DASHI SAUCE

THAI CHICKEN EMPANADAS

CHILE POBLANO / OAXACA CHEESE / MANGO SALSA

BACON & SCRAMBLED EGG STEAMED BUNS

SALSA VERDE / OAXACA CHEESE / HOUSE CURED BACON

ANGUS BEEF & PORK MEATBALLS

JASMINE RICE / SWEET & SOUR

ACHIOTE - HOISIN PORK AREPAS

CORN MASA / AVOCADO / CREMA FRESCA

BRUNCH PLATES

SALMON BENEDICT

POACHED EGG / KIMCHEE / CHILE HOLLANDAISE

SHORT RIB HASH *

POACHED EGG / POTATO / RAJAS
CARAMELIZED ONION

PEKING DUCK CHILAQUILES *

FRIED EGG / PICKLED ONION / GUAJILLO SALSA
COTIJA / CREMA / CORN TORTILLA
*CAN BE VEGETARIAN

CRISPY TOFU

BABY BOK CHOY / BEAN SPROUTS / CILANTRO
GINGER / SESAME SWEET CHILI
* (GF - NO SOY / SWEET CHILI)

BACON FRIED RICE

SCRAMBLED EGG / KIMCHEE / SCALLION
* (GF - NO KIMCHEE / SOY)

HOUSE CURED BACON & EGGS *

ANCHO CURED BACON / BLACK BEAN / PICO DE GALLO

FINGERLING POTATO & CHORIZO *

COTIJA / LEMON ZEST

LOBSTER-CHIPOTLE GRITS *

BACON / SCALLION / TOMATO

BACON ROASTED BRUSSELS SPROUTS

SZECHUAN PEPPERCORN / OYSTER SAUCE
* (GF - NO OYSTER)

MIXED FRUIT *

CHILE PEQUIN / LIMON

STEAMED JASMINE RICE WITH FURIKAKE

* (GF - NO FURIKAKE)

PLANTAINS *

CREMA FRESCA / CHIPOTLE

HANDI PANDAN PANCAKES

STRAWBERRY-GUAVA SAUCE / WHIPPED CREAM