



MENU

ALTAMIRA

WWW.KAFFEHAUS.COM

Coffee Bar

KAFFES

	8oz	12oz
LATTE	\$5.00	\$5.75
CAPPUCCINO traditional	\$5.25	\$6.00
CHAI LATTE	\$5.00	\$7.00
MATCHA LATTE	\$5.00	\$6.00
HOT CHOCOLATE Cortés	\$4.50	\$5.50

ESPRESSO

SINGLE SHOT	\$3
DOUBLE SHOT	\$3.50
AMERICANO	\$5

POCILLO

SINGLE SHOT	\$3
DOUBLE SHOT	\$3.50

MACCHIATO

SINGLE SHOT	\$3
DOUBLE SHOT	\$4

ADD ONS

- WHIPPED CREAM \$2
- FLAVOR SHOT \$2
- SIDE OF MILK \$2.50



HAUS SPECIALTY COFFEE

CHOCOLATE TEMPTATION NUTELLA & HAZELNUT, INCLUDES WHIPPED CREAM	\$10	CREAM CARAMEL LATTE INCLUDES WHIPPED CREAM	\$10
COCONUT PASSION VANILLA & COCONUT, INCLUDES WHIPPED CREAM	\$10	MARSHMALLOW BLISS INCLUDES WHIPPED CREAM	\$10
VANILLA TEMPTATION VANILLA & CARAMEL, INCLUDES WHIPPED CREAM	\$10	MRS. BAILEYS ESPRESSO, BAILEYS, CHOCOLATE, HAZELNUT	\$10
LAVANDA LATTE INCLUDES WHIPPED CREAM	\$10	MR. PECAN BUTTER PECAN, CARAMEL, WHIPPED CREAM	\$10
MR. PEPPERMINT PEPPERMINT, CHOCOLATE, WHIPPED CREAM	\$10		



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Cocktails

HAUS SPECIALTY

ROYAL GARDEN Grey Goose, Blackberries, St Germain	14
SKY BARREL Barrilito, Cointreau, Simple Syrup Lavanda, Eggs White, Lime Juice	15
GERMAIN IN KENTUCKY Bourbon, St Germain, Piña, Parcha, Egg White	14
MOJIMOSA	12
ESPRESSO MARTINI Traditional or Peanut Butter	11
BLUE SKY Grey Goose, Guanábana, Lime, Lavanda	14
ALTAMIRA MARY	13
MIMOSA MULE MARTINI	13
SHORT ISLAND Our Version of Long Island	14
SMOKEY	15
DON BERRY MARGARITA Don Julio, Fresh Blueberries, Lime	14

MOCKTAILS

LAVENDER LEMONADE	8
GINGER LEMONADE	8
MINT NATURAL PUNCH	8
BLUEBERRY HONEY MINT Ginger beer	8

MIMOSAS

MIMOSA GLASS	7
Natural juice selection	
SPARKLING MIMOSA PITCHER	33
Pitcher serving 5-6 glasses	

BOTTLE SERVICE

JEAN DORSENE, BRUT	35
PROSECCO LUNETTA, ITALY	40
GH MUMM REGION CHAMPAGNE	70

Ask about our wines by Glass or Bottle



Brunch

TAPAS

SOPA DEL DIA	\$8
CREMA DEL DIA	\$6
CHEF'S CROQUETAS	\$13
STUFFED MONTERREY CHEESE SHRIMP WITH AVOCADO SAUCE	\$15
TUNA SESAME WITH POACHED EGG	\$17
CHEF'S CHARCUTERIE	\$16
LOBSTER ROLLS	\$16

BREAKFAST

Includes potatoes or spring mix with baguette toast

TWO EGGS - ANY STYLE \$10

(Scrambled, Fried or Egg white)
Protein, Cheese

ADD

Onions \$0.75	Tomatoes \$0.75	Peppers \$0.75
Spinach \$1	Mushrooms \$1	All Veggies \$3.50

BUILD YOUR OWN OMELETTE \$14

CHOOSE 3

Onions, Peppers, Tomatoes, Mushrooms, Spinach, Ham, Bacon, Turkey, Swiss, American Cheese, Cheddar

ADD

Steak \$5	Feta \$2.50	Prosciutto \$4
Sun-dried tomatoes \$2.50		Smoked salmon \$4

HAUS OMELETTE

Includes potatoes or spring mix with baguette toast

PESTO \$18

Sun-dried tomatoes with provolone cheese

SMOKED SALMON \$19

Mushrooms, spinach, avocado & feta cheese

CHISTORRA \$18

Spanish pork sausage, onions, Peppers & swiss cheese

STEAK \$21

Mushrooms, onions, peppers & swiss cheese

PROSCIUTTO \$19

Gorgonzola & sauté peppers

HAUS BRUNCH

SMASH BRUNCH BURGER \$19

10oz beef patty, whiskey glaze, hash browns, cheese of choosing, bacon & egg

PORK BELLY WAFFLE \$20

Guava, maple syrup & oregano

MALLORCA CHICKEN SANDWICH \$19

Crispy fried chicken, cheddar cheese, applewood bacon & eggs

FRENCH TOAST MONTECRISTO \$18

Brioche french toast, ham, turkey, swiss cheese & egg on top

ROSTI DE PAPAS & SMOKED SALMON \$20

Poached egg on top

HUEVOS RANCHEROS DE COCHINITA PIBIL \$28

TRUFFLE GRILLED 3 CHEESE SANDWICH \$14

CHORIZO SKILLET \$25

VEAL STEAK & EGGS \$45

CHEF'S STEAK & EGGS *MARKET PRICE

CHEF'S PANCAKES \$17

CHEF'S FRENCH TOAST \$17

PANCAKES • WAFFLES • FRENCH TOAST

TRADITIONAL \$14

Includes fresh fruits & whipped cream

BAGEL, CROISSANT, MALLORCA

Includes spring mix & haus chips **add egg \$2.50**

CHIVES, GARLIC & SMOKED SALMON \$13

BLUEBERRY \$7

STRAWBERRY \$7

ORIGINAL \$6

HAM & CHEESE \$8

BUTTER \$5



YOGURT & FRUIT BOWLS

GREEK YOGURT W/ FRUITS \$7

FRUIT BOWL \$5.50

ADD ONS

Nutella \$2 **Granola** \$3



SALADS

HAUS SALAD \$13
Chicken, turkey, or ham with almonds, strawberries, onions & tomatoes

WATERMELON SALAD \$18
Feta cheese & Mango vinaigrette

ARUGULA & SMOKED SALMON SALAD \$18
Asiago, cherry tomatoes, pickled shallots & creamy capers dressing

ENSALADA DE GRANOS \$14



Lunch

PASTAS

SALMON ASIAGO PASTA \$32
Asparagus, mushrooms, capers & asiago sauce

STEAK & MUSHROOMS PASTA \$30
Mushroom sauce, goat cheese & hot honey

VEGETARIAN \$18

BACON & CHICKEN \$20

CHICKEN \$18

STEAK \$24

CHOOSE SAUCE: AGLIO E OLIO, MARINARA, ALFREDO, PINK VODKA & PESTO

SANDWICHES

All Sandwiches includes Parmesan Fries **add Truffle \$4**

CLUB \$14
Turkey breast, bacon, cheese, salad

CHICKEN SANDWICH \$14
Honey mustard sauce, lettuce, tomatoes, cheese of choosing (normal or spicy)

CUBANO \$14
Pernil, ham, mustard, pickles, swiss cheese

AVOCADO BLT SANDWICH \$14

HAUS GRILL

GRILLED CHICKEN BREAST \$17

PORK OSSOBUCO \$36

BONELESS PORK CHOPS \$18

HAUS STEAK MARKET PRICE

RISOTTO OF THE WEEK \$25

HOLLANDAISE SALMON FILET \$29

SIDES

(additional)

AMARILLOS **TOSTONES** **HAUS RICE**

HAUS FRIES **MAJADO** **ESPÁRRAGOS**

ENSALADA DE GRANOS **SALAD**

HAUS BURGERS

All Sandwiches includes Parmesan Fries **add Truffle \$4**

MUSHROOM SWISS BURGER \$17

BACON CHEDDAR BURGER \$16

BLUE CHEESE & BLACK GARLIC MAYO \$18

VEGAN BURGER \$17