

CAMP SARIKA  
BY  
AMANGIRI

BREAKFAST MENU

juices and blends

**camp sarika sunrise**  
**freshly squeezed juice**

smoothie of the day  
orange, grapefruit

café

**organic coffee roast**  
**espresso drinks**  
**chocolate caliente**

regular or decaf, from kahwa coffee roasters  
cappuccino, latte, mocha, double espresso  
mexican hot cocoa

newby teas

**black**  
**green**  
**herbal**

earl grey, english breakfast, darjeeling  
jasmine princess, hunan green, oriental sencha  
chamomile, peppermint, ginger, mint

lite and fresh

**fresh fruit**  
**kettle oats**  
**house granola**  
**charred grapefruit**  
**lox plate**

local and exotic fruits with passion fruit yogurt  
steel cut oat brulée with wild organic berries  
choice of greek yogurt or milk  
burnt sugar cane and fresh berries  
smoked scottish salmon, heirloom tomato, pickled onion,  
dill citrus goat's cheese spread, everything bagel

campfire classics

**western breakfast**  
**mesquite benedict**  
**cast iron hash**  
**smoked utah ruby trout toast**  
**pozole rojo**  
**sweet potato waffle**  
**pastries and sweet breads**

eggs any style, hash brown, bacon or house chorizo, biscuit  
mesquite biscuit, smoked chorizo, poached egg, hollandaise  
tender corned beef, yukon potatoes, peppers, onions,  
poached egg  
grilled multigrain, goat's cheese spread, sliced avocado,  
baby rocket  
traditional mexican breakfast stew with shredded cabbage  
and pulled chicken  
sour mash caramel, vanilla bean sweet cream  
fresh baked daily