

# X FURTIVO

speakeasy

## Japanese Brunch Menu

### Pankēki

Fluffy pancakes with your choice of:

- Strawberry Compote
- Pistachio Butter +\$3.00

----- \$16.00

### Matcha Waffle with Chicken Karaage

Matcha-infused waffle served with crispy Japanese-style fried chicken, drizzled with passion fruit maple syrup.

----- \$22.00

### Yuka Furai

Crispy fried yuca topped with umami-glazed beef, fried egg, and citrus togarashi. A Caribbean-Japanese comfort dish.

----- \$16.00

### Bao Bao

Deep-fried bao bun filled with fresh tuna, cucumber, avocado yogurt, and spicy mayo.

----- \$16.00

### Onigiri Trio

Three varieties: vegetable, salmon, and tomato with egg.

----- \$15.00

### Guava & Cheese Dumplings

Crispy dumplings filled with guava and cheese — a tribute to a Caribbean classic.

----- \$14.00

### Smoked Salmon with Nori Cream Cheese

Half open bagel with nori cream cheese, smoked salmon, onion, and ginger.

Add egg +\$4.00

----- \$12.00

### Tofu Salad with Smoked Mango

Silken tofu with shredded purple cabbage, smoked mango, and a hint of togarashi.

----- \$13.00

### Tamagoyaki – Japanese Rolled Omelette

Classic Japanese rolled omelette, fluffy and lightly sweet.

----- \$14.00

### Sides:

- Sakura Beef Stew ..... \$8.00
- Chicken Karaage ..... \$8.00
- Yuka Fries ..... \$6.00
- Smoked Salmon ..... \$7.00
- Egg ..... \$4.00
- Onigiri..... \$7.00
- Scrambled Eggs..... \$6.00

## Signature Cocktail

### Light & Refreshing

#### Fleur Royale Mimosa

Elderflower-infused sparkling wine with fresh orange juice for a floral, elegant twist.

----- \$11.00

#### Dragon Blush Spritz

Lychee-infused vodka topped with cava. Light, exotic, and refreshingly effervescent.

----- \$12.00

#### Yuzu Pineapple Mimosa

A vibrant fusion of yuzu and pineapple juice, blended with sparkling wine for a tropical, citrus-forward take on the classic mimosa.

----- \$11.00

#### Revelación de Sofía

Gin infused with hibiscus flowers, orange bitters, and topped with Brut Nature cava. Delicately floral with a sparkling finish.

----- \$14.00

#### Green Night

The Botanist Gin, ceremonial matcha, guava syrup, and house-made almond orgeat with rose water. A lush, garden-inspired sip.

----- \$14.00

#### Smoky Pigeon

Rose-infused mezcal espadín, pink grapefruit juice, and rosé vermouth with a strawberry-spice reduction, finished with grapefruit soda. Smoky, floral, and sophisticated.

----- \$14.00

### Bold & Indulgent

#### Lavender Honey Sidecar

Cognac, golden honey, lavender syrup, and fresh lemon juice. Smooth, aromatic, and timeless.

----- \$15.00

#### Furtivo Espresso

Bourbon, house-made coffee liqueur, and a rich pumpkin vodka reduction. Bold coffee notes meet velvety bourbon warmth.

----- \$16.00

#### Oscuridad Serena

A luxurious blend of Capó 6 + 10 aged rums, honey, brown sugar, and subtle herbal undertones. Deep, mellow, and indulgent.

----- \$14.00

#### Josephine Baker

Our signature twist on the Pornstar Martini: vanilla vodka, passion fruit liqueur, and a silky oat-coconut foam. Exotic and indulgent.

----- \$16.00

#### Sakura Bomb Furtivo

Inedit beer with a shot of premium Japanese sake — a bold fusion of Spain and Japan.

----- \$12.00

#### Infused Sake

Flavors vary according to seasonal availability.

----- \$12.00

## Tea & Specialty Drinks

#### Coconut Matcha Colada

Matcha with pineapple-yuzu and almond milk.

----- \$9.00

#### Berry Berry Matcha

Blueberry matcha with strawberry syrup.

----- \$9.00

#### Vanilla Matcha

Matcha with oat milk and passion fruit syrup.

----- \$9.00

#### Grapefruit Kombucha

----- \$8.00

#### Pineapple Kombucha

----- \$8.00

#### Hisoka Na Premium Tea Selection

Served in a Tea Pod

- Black Tea ..... \$18.00
- Chili Pepper Chai ..... \$18.00
- Coconut Breeze ..... \$21.00
- Black Bellini ..... \$18.00
- Cocoa Mint ..... \$18.00