

Small Plates

Arepa Basket (gf- no cheese bread)
Assorted arepas served with Guayañes cheese and nata butter

Guacamole (gf)
Hass avocado, garlic and chile, served with house made assorted arepas and tostadas

Lemon Bunelos
Crispy donuts served with berry coulis and condensed white chocolate sauce

Calamari Fuego
Charred, fire roasted tomato dipping sauce

Chicken Chicharrones (gf)
Crispy chicken bites, served with a chile-lime crema

Espresso Filled Churros
Cinnamon sugar dusted Mexican donuts filled with espresso cream finished with marinated cherries

Kale Lime Chopped Salad (gf)
Tossed in a citrus vinaigrette, topped with sour green apples

Watercress Caesar (gf)
Tossed in a cilantro Caesar dressing, topped with parmesan croutons

Butter Lettuce Jicama Salad (gf)
Tossed in chipotle vinaigrette

Mains

Steak & Egg Tacos (gf)
Grilled beef tenderloin, scrambled eggs, Oaxacan string cheese, roasted potatoes, onions and peppers on a housemade corn tortilla with rice and beans

Eggs & Grits (gf)
California red flint grits, farm fresh eggs, housemade chorizo sausage, fire roasted peppers in smoky tomato ragu

Panchetta Eggs Benedict (gf)
Crispy Panchetta poached eggs and watercress over a cheese arepa, with creamy Huancaína sauce

Sweet Corn Pancakes
fresh berries, whipped coconut cream and agave syrup

Hash & Eggs (gf)
Crispy yuca hash, caramelized onions, porchetta and brussel sprouts, finished with scrambled eggs and Chica hot sauce

Challah Dulce de Leche French Toast
Fresh berries and whipped butter

Steak & Eggs (gf)
(extra \$5 per person)
Churrasco steak, scrambled eggs, avocado croutons

Breakfast Burrito
Housemade chorizo sausage, scrambled eggs, black beans, rice, Oaxacan string cheese, Guajillo sauce, tomato jalapeño pico, with chimichurri fried yuca

Sides

Fresh Fruit (gf)

Steamed Rice & Black Beans (gf)

Applewood Smoked Bacon (gf)

Chorizo (gf)

Sweet Plantains (gf)

Grits (gf)

Dessert

Additional \$5++ per person

Option 1
First Course
2 Small Plates
Second Course
2 Mains
1 Sides
\$53 per person

Add Red and White Sangria for 2 hours
+ \$37 PP

Option 2
First Course
3 Small Plates
Second Course
2 Mains
2 Sides
\$73 per person

Add Red and White Sangria for 2 hours
+ \$32 PP