



BRUNCH

SOPA DE TORTILLA *vegan upon request \$9.95

Guajillo and chicken soup, served with tortilla crisps and topped with pico de gallo, jocoque, queso fresco and avocado



HUEVOS CAZUELA *vegetarian upon request \$9.95

Scrambled eggs with carne seca, sofrito, and charred jalapeño sauce. Served with corn tostada.

ENCHILADAS *vegetarian upon request \$12.95

Crispy chicken tacos in creamy morita sauce, queso chihuahua and jocoque. Topped with pico de gallo and avocado

CHILAQUILES *vegan upon request \$13.95

Totopos, charred tomatillo sauce, avocado, topped with jocoque, queso fresco and pico de gallo. Served with a fried egg.



TACOS DE APORREADILLO *vegetarian upon request \$9.95

Scrambled eggs, carne seca, aporreadillo adobo, and refried beans. Topped with chihuahua cheese, avocado and roasted morita salsa.

TAMAL OAXAQUEÑO \$13.95

Banana leaf wrapped masa cake filled with chicken and dipped in mole sauce. Topped with jocoque, queso fresco and pico de gallo.

SWEET STUFF

COCTEL DE FRUTAS \$9.95

Fruit salad: cantaloupe, watermelon, banana and strawberries, served with jocoque and hibiscus yogurt, topped with granola.

CABALLERO POBRE \$9.95

Fried brioche bread, tres leche, rompo soft serve ice-cream. Topped with buñuelo crisp, strawberries, and cocoa nibs.

