



ALL- DAY MENU

ANTOJITOS

SALSA PLATTER 12

*Salsa Verde de Platano, Roasted Salsa Roja, Guacamole,
Fresh Tortilla Chips*

QUESO FUNDIDO 11

*Mixed Cheese, Pico, Queso Fresco, Corn Tortillas
Add Chorizo 4*

PEQUEÑOS

AVOCADO SALAD 15

*Heirloom Cherry Tomatoes, Cucumber, Pickled Red Onions,
Romain Hearts, Plantain Vinaigrette, Roasted Pepitas*

SPICY HIPPIE QUESADILLA 13

*Black Beans, Spicy Mushroom, Roasted Corn, Mixed Cheese,
Corn Tortilla w/ Guacamole*

POZOLE VERDE 12

*Shredded Chicken, Tomatillo Poblano Broth, Hominy, Jalapeños,
Fresh Slaw w/ Tostadas*

PLATOS

CUBANO 210 16

*Pork Carnitas, Ham, Mustard, Spicy Pickle, Swiss Cheese, Bolillo, Pick-
led Red Onion, w/ House Made Chips*

ROASTED CHILE RELLENO 16

*Poblano Pepper Stuffed w/ Rice, Guava, Mixed Cheese, Roasted Pepitas,
Calabacita, Corn. Topped w/ Guajillo Salsa, Crema, Pomegranate*

ARROZ CON POLLO 21

*Airline Chicken Breast, Spanish Saffron & Olive Rice,
Chicken Pan Jus w/ Arugula Salad*

CAFÉ DE OLLA RUBBED FLANK 28

Mofongo Inspired Mashers, Sautéed Peppers Topped w/ Chimichurri

AL PASTOR PORK 26

*Stuffed with Chorizo Mix. Served w/ Goat Cheese Cilantro Rice,
Street Corn, and Charred Butter Onions. Topped w/ Pina Relish*

PLANTAIN CAKES AND CARNITAS 16

*Sweet Plantain Griddle Cakes, Cotija Cheese, Mexican Crema, Rum
Piloncillo, Maple Syrup*