



BRUNCH MENU

Sunday from 10am – 2pm

ANTOJITOS

SALSA PLATTER 12

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

QUESO RANCHERO 12

*Mixed Cheese, Ranchero Sauce, Cilantro, Queso Fresca,
served with Corn Tortillas*

PLATOS

CARNITAS OCHO 14

*Mojo Carnitas, Cilantro Lime Rice, Cuban Black Beans,
served with Flour Tortillas*

CUBAN HASH 15

*2 Fried Eggs, Pork, Roasted Potato, Diced Ham, Sweet Pepper Sofrito,
Swiss Cheese, Escabeche, Harissa Dijonnaise*

HUEVOS & CHORIZO PLATO 16

2 Eggs your way, Fried Plantains, Chorizo, Black Beans, Seasonal Fruit

PLANTAIN CAKES AND CARNITAS 16

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

POZOLE VERDE 12

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

CHILAQUILES ROJO 15

*Crispy Corn Tortillas, Guajillo Salsa, White Onion, Queso Fresco,
Cuban Refried Beans and Avocado*

Add Carnitas 5

Add Egg 5

BEBIDAS

COFFEE 3

ESPRESSO 4

CAPPUCINO 6

LATTE 6

MIMOSA TRES VECES 35

*Bottle of Brut or Rosé served with Orange,
Grapefruit, and Pineapple Juices*

