



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 16

*Mojo Carnitas, Cilantro Lime Rice, Cuban Black Beans
Served with Corn Tortillas*

CUBANO 210 16

*Pork Carnitas, Ham, Mustard, Spicy Pickle, Swiss Cheese, Bolillo
Pickled Red Onion, with House Made Chips*

CUBAN HASH 17

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

HUEVOS & CHORIZO PLATO 17

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*

CHILAQUILES ROJO 17

*Crispy Corn Tortillas, Guajillo Salsa, Mexican Crema, White Onion,
Queso Fresco, Cuban Black Beans and Avocado*

Add Carnitas 5

Add Egg 3

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*

Bouvet Upgrade 15

