



Brunch

SAT & SUN - 11 AM - 3:30 PM

Antojitos *starters*

- BRUNCH FUNDIDO *chihuahua queso & local goat cheese, sweet stone fruit compote, grilled flour tortillas* 12
- CEVICHE* *gf citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm* 14 + *shrimp & octopus* 5
- TAMAL *gf masa wrapped slow roasted pork, salsa roja, heirloom tomato* 9
- TUNA TOSTADA* *gf blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil* 18
- PAN DE UCHEPOS *fresh corn souffle, queso oaxaca, poblano, serrano, salsa verde, crema* 14
- AGUACHILE VERDE *argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua* 19
- ELOTE *gf grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin* 8
- CHIPS & SALSA *gf* 4 | GUACAMOLE *gf* 11 + *chapulines* 2

Platos Fuertes *entrees*

- BRUNCH TORTILLA *chorizo, chile guero, queso oaxaca, sunny side up egg, toasted flour tortilla* 12 *make it vegetarian with roasted mushrooms +3*
- TRES LECHEs FRENCH TOAST *brioche bread soaked in three milk custard, candied nuts, caramel, chantilly cream* 14
- CHICKEN AL PASTOR TACOS *gf chicken thigh, salsa verde, roasted pearl onion & serrano peppers* 16
- SMOKED SALMON TOAST *herbed crema, cucumber, roasted heirloom tomato, pickled egg, grilled sourdough* 15
- CRISPY CHICKEN CEMITA *crispy fried chicken milanesa, ham, oaxaca cheese, pickled jalapeno, creamy serrano, sesame bun, seasonal fruit* 18 + *egg* 2.50
- CAMARONES YUCATECOS *argentine red shrimp, longaniza, tomato-poblano sauce, stone ground grits* 18
- FRIJOLEs PUERCOS *gf slow cooked pinto beans & chorizo, crispy pork belly, sunny side egg, pico de gallo, cotija cheese* 14
- SONORAN FISH TACOS *cerveza battered & fried snapper, shaved cabbage, creamy serrano aioli, pickled red onion* 16

Sweets

- CINNAMON ROLL *cinnamon-masa filling with southern hill farms blueberries* 7
- CHURROS *traditional churros tossed in cinnamon & sugar, served with seasonal fruit compote & caramel* 8
- CONCHA *traditional mexican sweet bread with crunchy pastry topping - available sunday only* 5
- GUERA CAKE *layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks* 10

Sides

- CILANTRO RICE *gf* 5
- FRIED YUCA *gf* 6
- STEWED BEANS *gf* 5
- ESQUITES *gf* 10
- CHEESE GRITS *gf* 6

20% gratuity will be added to all parties of 6 or more

*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.