



▶ ▶ BREAKFAST ◀ ◀

OUR Mexican bolillos are hand made everyday and are VEGAN. Our CROISSANTS are hand rolled everyday with real european cultured butter. We try to use organic and local as much as we can and when available.

BREAKFAST CROISSANTS \$7.50

A la Mexicana

Scrambled eggs, black bean spread, aioli, onions, tomatoes, jalapeño and avocado.

Bacon or Ham

Scrambled eggs, cheddar cheese, avocado & jalapeño peppers inside a hand rolled croissant.

Salmon

Scrambled eggs, smoked salmon, cream cheese, avocado, chives & chipotle aioli drizzle.

BREAKFAST TORTAS \$7.50

Red Chorizo

Scrambled eggs with house made red chorizo, aioli, black bean spread, avocado, tomatoes, onions & jalapeños.

Roasted Poblano

Scrambled eggs, roasted poblanos, black bean spread, pepper jack cheese & avocado on artisan bread.

+ Golden pork carnitas \$2

BELGIAN WAFFLES \$8 (check availability)

+ Two eggs \$2

+ Bacon \$2

▶ ▶ LUNCH ◀ ◀

TORTAS (11:00 AM) \$9

Ahogada

Golden pork carnitas, black bean spread, radish, onions, avocado & tomato chile broth..

Atlantic

Smoked salmon, cream cheese, cucumbers, organic mix, avocado & chipotle aioli drizzle.

Especial

Ham, bacon, chicken, black bean spread, avocado & chipotle aioli drizzle.

Valenciana

Calamari in its ink, aioli, fresh cheese, onions & avocado.

CROISSANTS \$7.75

Chicken Salad

Chicken breast salad made with greek yogurt, house aioli, almonds, cranberries, tarragon and organic green mix.

Madrid

Prosciutto ham, organic green mix, grated manchego, tomatoes, rosemary infused evoo, avocado & chipotle aioli drizzle.

Turkey & Brie

Turkey deli, Brie cheese, thin apple slices & cranberries.

SALADS

Malinalli salad \$8

Organic mix, cranberries, cucumbers, sunflower & pumpkin seeds, avocado, Manchego cheese and your option of honey gold balsamic vinaigrette or raspberry vinaigrette.

+ Chicken \$2