

MENU

Kitchen closes at 2:45 pm. Menu is subject to change. Please help us make it a great experience to others by not asking for menu changes as it slows down the kitchen and ultimately all orders.

BREAKFAST

HUEVOS MOTULENOS \$8 🌶️ GF

Corn tortilla layered with ham, black beans topped with 2 fried eggs, spicy red salsa, crispy plantain, queso fresco, garnish with green peas.

Substitute for turkey \$1.75

BELGIAN WAFFLE (berries & butter) \$8 ✓ KF

With 2 eggs your choice and crispy bacon \$10

SALMON & EGG CROISSANT \$10

Scrambled eggs, ricotta cheese, smoked salmon, avocado slices, chipotle aioli drizzle, garnish with bacon crumbs.

EGG CROISSANT \$6 ✓ KF

With cheddar cheese & avocado.

Add ham, turkey or bacon \$3

A LA MEXICANA CROISSANT \$8 ✓

Scrambled eggs, black bean spread, tomato, onion, jalapeño, and avocado slices.

Add red chorizo or bacon \$3

ROASTED POBLANO CROISSANT \$8 ✓

Black bean spread, Swiss cheese, scrambled eggs, and avocado.

Add bacon or pork carnitas \$3

SPINACH OMELETTE \$10 ✓

Swiss cheese, spinach, garlic-portobello, and avocado garnish.

Substitute egg whites for \$1.75

Add bacon or red chorizo \$3

Add smoked salmon \$4

BRUNCH

CHICKEN CHILAQUILES

VERDES OR ROJOS 🌶️ \$9 GF

Crispy corn tortilla sautéed in red sweet & spicy chipotle or green salsa, served with black beans, avocado, onions, queso fresco, crema drizzle. **Two eggs your choice add \$3 substitute egg whites \$1.75**

CARNITAS BRUNCH TACOS \$12 GF

2 pork carnitas corn tacos with cabbage, cilantro, avocado & queso fresco. Charro beans or fried eggs.

EL CUBANO CROISSANT \$10

Cold Prosciutto, ham, & Swiss cheese, pickles, honey mustard.

Add an egg \$2

Substitute egg whites \$1.75

AVOCADO TOAST \$9 ✓

Three seed toast, avocado, escabeche, fresh garnishes & hard boiled egg (substitute for corn tostada GF)

Substitute for a poached egg \$1

Add smoked salmon \$4

MOLLETES \$8 KF

Black beans, mozzarella and red chorizo.

Especiales: add poblanos & avocado \$3

LUNCH

CHICKEN PORTOBELLO TACOS \$12 GF

2 chicken breast corn tacos sautéed with garlic-portobello mushrooms. Topped with green onions, bacon crumbs & green salsa drizzle. Charro beans

GREEN POZOLE SOUP S \$6 - L \$10 GF

Pork or chicken, green chile broth not too spicy, hominy, fresh garnishes and avocado. Tostadas.

TORTA AHOGADA \$9 🌶️

Pork confit, black bean spread & avocado slices on tomato & chile broth.

TORTA ESPECIAL \$9

Chicken, ham, bacon, black bean spread, mozzarella, chipotle aioli, avocado.

MALINALLI SALAD: \$10 GF ✓

Arugula and spinach tossed with seasoned chilled chicken and manchego cheese. Topped with seeds, golden hard boiled egg, house vinaigrette and evoo.

GF = Gluten Free

✓ = Vegetarian

KF = Kid Friendly

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