

LUNCH



Ensaladas



Guacamole & Chips 12 add **Pico de Gallo 5**

Queso fundido & chips 13 (add chorizo \$5)
cheese - corn - bacon - jalapeno - cilantro

Elote a La Parilla (Grilled Corn) 8

TOSTADAS DE AGUACATE ⚡ 8
brioche toasted bread - avocado spread - walnuts

MACHE & ARUGULA 13
mango - papaya - broccoli - toasted almonds
in a grapefruit vinaigrette

RED QUINOA HEART OF PALMS 13
cucumber - cherry tomatoes
avocados - radish lime vinaigrette

ROMAINE HEART GRILLED PINEAPPLE 14
endive - roasted red beets - red onions - avocados
tequila agave nectar - smoked chipotle vinaigrette



BOCADILLOS (SANDWICHES)

CHICKEN SANDWICH 16
smoked dry mexican peppers - oaxaca cheese - lettuce - tomato

CHIVITO SANDWICH 18
grilled skirt steak - queso - ham - bacon - lettuce - org. fried eggs - fries

Tacos

SHRIMP 14
dry smoked chipotle - avocado - green onions

DE POLLO ⚡ 12
grilled chicken thigh - dry smoked peppers
habanero salsa

AL HORNO ⚡ 14
organic baked eggs - crushed tomatoes - chorizo
frijoles gigante - jalapeño

TORTA DE HUEVO BLANCO 14
organic egg white - spinach - eggplant - tomato
potatoes - goat cheese

Huevos

Sides

ARROZ - FRIJOLES NEGRO - YUCA
HOUSE FRIES - SPICY BROCCOLI 5
QUINOA - FRIED PLANTAIN

ESPECIALIDADES

AREPAS DE CARNE 12
sundried tomatoes - braised short ribs - red onions

CEVICHE COBIA 14
wild caught cobia - fresh grapefruit - yuca chips

CROQUETA DE CANGREJO 12
jumbo lumb crab cake - quinoa - fresh vegetables - lentils

CAMARONES AL AJILLO 11
sauteed jumbo shrimp - garlic - green onions

SALMÓN ASADO 14
roasted salmon - seasonal vegetables - avocado - grape tomatoes

PAELLAS

CLÁSICA 20
shellfish - chorizo - chicken - green peas

VEGANA 15
seasonal vegetables - saffron - cilantro



For Parties of 6 or more, 20% gratuity will be added